

# SEAFOOD



## FRED'S HOUSE

American Seafood & Oyster Bar



### RAW BAR, OYSTERS & SASHIMI

ALASKAN KING CRAB Radish Tartar - 14 oz	1285
SHRIMP COCKTAIL Horseradish Cocktail Sauce	325
KUMAMOTO OYSTERS Min order 6, Price Per piece	45
WEST COAST OYSTERS Min order 6, Price Per piece	45
TRADITIONAL SHRIMP COCKTAIL 5 oz. of Shrimp served with cocktail sauce	240
SASHIMI: SALMON 270 TUNA 260 HAMACHI 450	

### STARTERS

#### PESCADILLAS

Fried corn tortilla with your choice of filling 95 - 105

#### TOSTADAS

Crispy corn tortilla with your choice of topping 120 - 140

#### CEVICHE

FISH Fish fillet with kiwi, mango, tomato, onion, serrano and jalapeno chiles, lime juice and olive oil 280

#### CARPACCIO

TUNA Thinly sliced fresh tuna with radish, basil, celery, lemon juice, cilantro, fried garlic and Za'atar & olive oil. 295

### TACOS

LOBSTER TACOS Sauteed with chipotle mayo, sour cream and mozzarella. Black beans & cole slaw on flour tortillas	375
FISH TACOS Fish sauteed with chipotle mayo. Served with cabbage salad topped with garlic mayo	235

### CHEF'S CREATIONS

SCALLOP RISOTTO Oyster mushrooms, bell pepper, asparagus, parmesan, white wine and white truffle oil	335
FISH N CHIPS Served with tartar sauce and french fries	285
NEW ORLEANS BBQ SHRIMP BBQ-beer-clam sauce	280
COCONUT SHRIMP Served with wasabi sesame, sweet chile sauce and apple mango chutney	400
SHRIMP MARIA Sauteed with garlic, chipotle, marinara sauce, sour cream. Served with mayonnaise	335

### TO SHARE

FRED'S FISH Whole deboned fish tempura with pasta and pickled ginger, Thai chile sauce & mango.	730
TIKIN-XIC FISH Yucatan style grilled whole fish marinated with Achiote. Served with grilled vegetables 2Lb.	730
"A LA TALLA" STYLE FISH Whole grilled fish marinated with 2-chile sauce served with tomato and grilled vegetables	730

### LOBSTER

THERMIDOR 10 oz Caribbean lobster tail with parmesan au gratin sauteed with butter, mushrooms, parsley, garlic, onion, brandy & creamy cheese sauce	850
MARINARA 10 oz Caribbean lobster tail sauteed with butter, garlic, cheese sauce, capers & shrimp Served with rice and steamed vegetables	850
WOOD GRILLED LOBSTER 10 oz with clarified butter	850

### WOOD GRILLED FROM THE SEA

SALMON - 10 oz. -	485
CATCH OF THE DAY - 10 oz -	390
SHRIMP - 8 oz -	440
ALASKAN KING CRAB - 13 oz -	1285

### STEAKS

NEW YORK - 12 oz -	675
FILET MIGNON - 8 oz -	560

### COMBINATIONS

SURF & SURF 8 oz. Alaskan King Crab & 8 oz. Lobster Tail. Served with radish tartar sauce	1340
SURF & TURF 8 oz. Lobster Tail & 8 oz. Angus Tenderloin. Served with grilled carrots topped with Greek yogurt and sherry sauce	1445
FRED'S 8 oz Alaskan King Crab, 8 oz Jumbo Shrimp & 8 oz Angus Tenderloin. Served with radish tartar sauce, grilled carrots topped with greek yogurt and sherry sauce	1555

Reservations

Preferred

**HOTEL ZONE, BLVD. KUKULCAN KM. 14.5**

**OPEN DAILY 1PM - 12AM FOR RESERVATIONS GO TO** [www.cancunmenus.com](http://www.cancunmenus.com)

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

Like being on a yacht or a tropical island paradise! Rich wood finishing adds to the nautical theme in each of the 3 dining areas. The main hall has giant portholes, masts hung from the ceiling and of course A/C. The terrace simulates the deck of a galleon and allows great views of sunsets and fountains, while the private garden gazebos transport you to paradise with lush plants, soft lighting – so romantic! Fred's has its own seafood market to insure freshness and quality