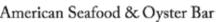
SEAFOOD









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

CEVICHES

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

CARPACCIOS

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 mayonnaisse 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 HOTEL ZONE, BLVD. KUKULCAN KM. 14.5

Preferred OPEN DAILY 1PM - 12AM FOR RESERVATIONS GO TO 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