

SEAFOOD



FRED'S HOUSE

American Seafood & Oyster Bar



RAW BAR, OYSTERS & SASHIMI

ALASKAN KING CRAB	Radish Tartar - 14 oz	1200
SHRIMP COCKTAIL	Horseradish Cocktail Sauce	300
KUMAMOTO OYSTERS	Min order 6, Price Per piece	40
WEST COAST OYSTERS	Min order 6, Price Per piece	40
TRADITIONAL SHRIMP COCKTAIL	5 oz. of Shrimp served with cocktail sauce	220
SASHIMI:	SALMON 250 TUNA 240 HAMACHI 420	

STARTERS

PESCADILLAS

Fried corn tortilla with your choice of filling 85 - 95

TOSTADAS

Crispy corn tortilla with your choice of topping 110 - 130

CEVICHEs

CARIBBEAN Fish fillet with kiwi, mango, tomato, onion, serrano and jalapeno chiles, lime juice and olive oil 260

CARPACCIOs

TUNA Fresh tuna with radish, basil, celery, lemon juice, cilantro, fried garlic and zataar. Served with croutons 270

TACOS

LOBSTER TACOS Sauteed with chipotle mayo, sour cream and mozzarella. Served with black beans on flour tortillas 330

FISH TACOS Fish sauteed with chipotle mayo. Served with cabbage salad topped with garlic mayo 210

MAIN DISHES

SCALLOP RISOTTO Mushrooms, bell pepper, asparagus, parmesan, white wine and white truffle oil 310

FISH N CHIPS Served with tartar sauce and french fries 250

NEW ORLEANS BBQ SHRIMP BBQ-beer-clam sauce 260

COCONUT SHRIMP With sesame, wasabi, arugula, sweet chile sauce and apple mango chutney 370

SHRIMP MARIA Sauteed with garloic, chipotle, marinara sauce, sour cream and serrano chile 310

TO SHARE

FRED'S FISH Whole deboned fish with tempura pasta and sliced ginger with mango, Thai chile sauce & lemon 740

TIKIN-XIC FISH Yucatan style grilled whole fish marinated with Achiote. Served with grilled vegetables 2Lb. 680

"A LA TALLA" STYLE FISH Whole grilled fish marinated with 2-chile sauce served with tomato and grilled vegetables 680

LOBSTER

ROQUEFORT 10 oz tail served with butter and bathed in bechamel & roquefort sauce 790

THERMIDOR 10 oz tail sauteed with butter, mushrooms, parsley, garlic, onion, brandy & bechamel sauce. Crusted with parmesan 790

CURRY BUTTER 10 oz tail seared with curry butter 790

LOBSTER 10 oz served with clarified butter 790

WOOD GRILLED FROM THE SEA

SALMON - 10 oz. - 370

CATCH OF THE DAY - 10 oz - 290

SHRIMP - 8 oz - 410

ALASKAN KING CRAB - 13 oz - 980

STEAKS

NEW YORK - 12 oz - 630

FILET MIGNON - 8 oz - 560

COMBINATIONS

SURF & SURF 8 oz. Alaskan King Crab & 8oz. Lobster Tail. Served with radish tartar sauce 1250

SURF & TURF 8 oz. Lobster Tail & 8oz. Angus Tenderloin. Served with grilled carrots topped with Greek yogurt and sherry sauce 1350

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 1450

Reservations

Preferred

HOTEL ZONE, BLVD. KUKULCAN KM. 14.5

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