



## APPETIZERS

### Intense Sea Flavors

Our special sashimi with tuna, octopus, scallops and shrimp in soy sauce and sesame oil. 145

### Shrimp Cocktail

Delicately seasoned Caribbean shrimp, served chilled with cocktail sauce. 145

### Calamari Rings

Hand-cut and lightly fried, served with cocktail and tartar sauce. 100

### Shrimp & Pork Dumplings

A subtle combination of flavors, shrimp and pork steamed in a spicy soy and ginger sauce with a hint of chili. 105

### Tartar, the Best Selection

Three choices, three flavors: Chilean sea bass, tuna and beef with our Chef's secret touch. 145

### Thai Shrimp Trilogy

Shrimp skewers prepared Thai style in coconut, sesame seeds and popcorn, served with a delicious mango sauce. 135

### Mussels in White Wine Sauce

Juicy steamed mussels in a white wine and butter sauce with a hint of herbs. 140

### Mozzarella Fingers

Breaded mozzarella cheese fried until golden and served with marinara sauce. 99

### Shrimp or Fish Tacos

Crispy fried fish or shrimp with our special sauce, served in flour tortillas with lettuce, tomato and mayonnaise. Served with potato chips. 99

### Agua Chile Shrimp

The perfect balance of citrus flavors and shrimp served with the traditional Mexican touch of serrano and habanero chilies. 145

## SALADS

### House Salad

Crisp fresh lettuces and vegetables. 80

### Caesar Salad

The original recipe prepared tableside. For two people. 180

### Yellow Fin Tuna Salad

Lightly seared tuna coated in sesame seeds and served with a medley of fresh lettuces and passion fruit dressing. 150

### Spinach Salad

Fresh spinach topped with boiled egg, diced bacon, red onion and mushrooms, served with warm bacon dressing. 90

### Cobb Salad

Mixed lettuces, juicy grilled chicken breast, apple, avocado, boiled egg, bacon and blue cheese, served with Ranch dressing. 140

## SOUPS

### Holbox Lime & Seafood Broth

Recipe from the island of Holbox, a hearty blend of seafood, vegetables and Yucatecan limes in a flavorful broth. 90

### Clam Chowder

Creamy clam chowder with shrimp, served in a homemade bread bowl. 100

### Shrimp Broth

A regional recipe for a delicious mild shrimp broth. 90

### Traditional Lentil Soup

A classic, served with plantains. 90

## THE CAPTAIN'S CHOICES

### Chilean Sea Bass

Our delicious Chilean sea bass sautéed in garlic butter and served with rice and grilled vegetables. 310

### Fresh Tuna

Cooked on the grill and served with soy, tamarind or mango sauce. 262

## CRAB

### Crab Cakes

Two crab cakes served with our Pommery mustard mayonnaise. 290

### Blue Crab Enchiladas

Three flour tortillas stuffed with blue crab in a creamy chipotle chili, pimiento and onion sauce and topped with tomato and roasted corn kernels. 290

### Stuffed Crab

A deliciously creamy combination of crab, scallops, mushrooms and white wine, seasoned with Old Bay spice mix and a dash of Hollandaise sauce and breadcrumbs. 290

## CATCH OF THE DAY

### CHARCOAL GRILLED

**\*\*Fried • Sautéed • Blackened\*\***

Served with rice and grilled vegetables

Caribbean Grouper Fillet 250

Tuna Fillet 262

Boquinete Fillet (Hogfish) 260

Atlantic Salmon Fillet 260

Mexican Snapper Fillet 260

Tikin Xik, Mayan-style Fillet 220

Mahi-Mahi Fillet 250

Whole Fish 250

### Choice of Sauces

• Coriander Aioli

• Ajillo (mild chili)

• Aoili • Caper Sauce and White Wine • Meunière

Our Chefs search for the freshest and finest fish available in the market but the selection may be limited by season, weather and the luck of the fishermen.

## SHRIMP FAVORITES

### Fried Shrimp

Mouthwatering breaded and golden-fried Caribbean shrimp served with cocktail sauce. 275

### Coconut Shrimp

Caribbean shrimp coated in coconut and fried until golden, served with a zesty orange dipping sauce. 275

### Crab-Stuffed Shrimp

A tasty combination of shrimp stuffed with crabmeat and topped with toasted Parmesan breadcrumbs. 275

### The Captain's Shrimp Trio

For seafood lovers, the ideal combination, six shrimp prepared using our three favorite recipes: fried, coconut and with a crabmeat filling. 275

### Shrimp Fettuccini

Juicy shrimp in a mascarpone cheese sauce with a hint of mild pasilla chili and served on a bed of fettuccini. 260

## LOBSTER

### Lobster Tail Cooked to Order

By the ounce, cooked to perfection on the grill or steamed, served with melted butter. Market price

### Fillet & Lobster

6 oz. Filet Mignon, Certified Angus Beef and a 6 oz. Caribbean lobster tail. 530

## PRIME STEAKS CERTIFIED ANGUS BEEF

### Rib Eye

14 oz. Rib Eye, Certified Angus Beef char-grilled to order. One of the most flavorful steaks. 383

### Filet Mignon

8 oz. of Filet Mignon, Certified Angus Beef char-grilled to order. Our leanest and most tender steak. 360

### BBQ Ribs

Deliciously juicy pork ribs marinated in original Captain's Cove sauces and grilled. Ask your waiter for the sauce of the day. 240

### Stuffed Chicken in Tamarind Mole Sauce

Plump chicken breast with a spinach and cheese filling, served in tamarind mole sauce with rice and grilled vegetables. 220

All our dishes are served with their own garnish. If you would like to make a change there is an additional 25 pesos charge. The options are baked potato, stuffed potato or French fries.

## COMBINATIONS

### Seafood Surprise

Caribbean lobster, grouper fillet, calamari, mussels and scallops sautéed with fresh garlic. Plenty to share. 900

### Surf & Turf Caprice (prepared tableside)

Filet Mignon and shrimp served in a delicate pink peppercorn and Petit Syrah wine sauce. 460

### Seafood Platter

Golden-fried shrimp, shrimp stuffed with crabmeat, grouper fillet, calamari, mussels and sautéed scallops. 430

### Octopus, Crab & Shrimp Risotto

A deliciously creamy blend of Arborio rice and fresh crab topped with grilled shrimp and octopus legs seasoned with Old Bay spice. 260



## COOL COCKTAILS

- Captain's Bushwacker 99
- Long Island Ice Tea 89
- Piña Colada 89
- Chocolate Banana Monkey 99
- Margarita Frozen 89
- Blue Lagoon 89
- Tequila Sunrise 89
- Mojito 89
- Coconut Tequila 89
- Frozen Daiquiri 89
- Classic Martini 99
- Apple Martini 99
- Key Lime Martini 99
- Melon Martini 99
- Cosmopolitan 99

## BEERS

- Corona 51
- XX Lager 51
- XX Ambar 51
- Negra Modelo 51
- Modelo Especial 51
- Montejo 51
- Sol 51
- Tecate 51
- Bud Light 61
- Alcohol-free Beer 51

\*If you would like a specific cocktail not on this list, please ask your waiter.

## FROM THE CAPTAIN'S WINE CELLAR

### WHITE WINE

- |   |     |     |
|---|-----|-----|
| <b>2009 Chardonnay/Semillón Monte Viña</b> (House wine)<br>Casa Madero, Parras Valley, Coahuila, Mexico | 300 | 80  |
| <b>2008 Pinot Grigio La Gondola</b><br>Delle Venezie Valley, Italy                                      | 405 | 105 |
| <b>2009 Sauvignon Blanc La Palma Reserva</b><br>Cachapoal Valley, Chile                                 | 455 | 115 |
| <b>2008 White Zinfandel Beringer</b><br>California, U.S.A.  | 375 | 110 |

### CHAMPAGNE & SPARKLING WINES

- |   |      |
|---|------|
| <b>Nv Champbrule Brut</b> Baja California, México.                                | 400  |
| <b>Nv Champagne Perrier Jouet Grand Brut</b> Epernay, France.                     | 1300 |
| <b>Nv Blanc De Blancs Domaine Ste. Michelle</b> Columbia Valley, Washington, E.U. | 590  |

### RED WINE

- |   |     |     |
|---|-----|-----|
| <b>2008 Cabernet-Merlot Monte Viña</b> (House wine)<br>Casa Madero, Parras Valley, Coahuila, Mexico | 300 | 80  |
| <b>2007 Merlot Mont Gras Reserva</b><br>Colchagua Valley, Chile                                     | 495 | 125 |
| <b>2008 Tempranillo Consigna</b><br>Castille, Spain   | 350 | 90  |
| <b>2007 Cabernet Sauvignon Santa Monica</b><br>Rapel Valley, Chile                                  | 400 | 105 |
| <b>2007 Petit Syrah L.A. Cetto</b><br>Guadalupe Valley, Baja California, Mexico                     | 350 | 95  |

## COFFEES

- Regular coffee 35
- Cappuccino 50
- Espresso 50

## FLAMING COFFEES

- |  |   |
|--|---|
| <b>Mayan:</b><br>Kahlua • Xtabentun 89 | <b>Spanish:</b><br>Kahlua • Brandy 89   |
| <b>Mexican:</b><br>Kahlua • Tequila 89 | <b>Italian:</b><br>Kahlua • Amaretto 89 |

## DESSERTS

- Tiramisu 80
- Carrot Cake 80
- Key Lime Pie 75
- Cheddar Cheese Cream Custard 60
- Mixed Strawberries 110
- Bailey's & Double Chocolate Cake 90
- Brownie 80
- Mango Cheesecake 80
- Ice Cream 60

The consumption of raw or undercooked foods may increase the risk of food-borne illness. Prices are in pesos and include taxes.

## FLAGS

