

# Connect with Honduran Coast



### M3. FILETE ALFREDO

– Fillet with Shrimp Alfredo

*Filete de pescado empanizado a la plancha con camarones en salsa Alfredo, arroz fiesta, papas fritas y ensalada de lechuga*

*Pan-grilled fish crusted with Creole-Latin spices and topped with shrimp alfredo, served with fiesta rice, fries, and garden salad 12.99*



### M5. COMBO DE MARISCOS

– Shrimp Fish and Fries

*Camarones grandes y filete empanizados, servido con arroz curtido, papas fritas, y sabrosa ensalada cole-slaw*

*Golden-fried handbreaded shrimp and white fish crusted with Creole-Latin spice served with dirty rice, fries, and spicy cole slaw 13.99*



### M9. PESCADO COCO LOCO

– Fish Coco Loco

*Tilapia entera o Filete cubierto en nuestra autentica salsa Coco Loco, arroz fiesta, ensalada de lechuga y tajadas*

*Whole tilapia or Fillet simmered in our signature Coco Loco sauce topped with sautéed onions, bell pepper, served with fiesta style rice, Honduran banana fries, and garden salad 13.99*

## Caribbean Flavors! – Sabores Del Caribe!



### M1. CEVICHE CATRACHO – Honduran Style Ceviche \*\*

*Filete de pescado y caracol, finamente picado con cebolla roja, chile verde, cilantro y aguacate servido con sabrosas tortilla chips*

*Fresh fish and chilled conch meat marinated in lime, chopped red onions, bell peppers and cilantro topped with diced avocado, served with our house tortilla chips 15.99*



### M2. COCTEL DE CAMARONES – Bold Shrimp Cocktail

*Camarones en una sabrosa salsa de tomate y especias, cebolla roja, jalapeño y aguacate acompañado de crackers saladitas*

*Fresh, chilled shrimp marinated in a beautiful blend of our original bold tomato cocktail sauce & spices topped with diced avocado, served with saltine crackers 10.99*



### M6. PESCADO FRITO – Whole Fried Tilapia

*Mojarra entera frita, arroz blanco, ensalada de lechuga, salsa Rumba y tajadas*

*Whole Fried Tilapia served with white rice, banana fries, house salad & drizzled with our signature Rumba sauce 12.99*



### M7. CAMARONES CRIOLLOS – Creole Style Shrimp

*Camarones grandes en una cremosa salsa Criolla, arroz blanco, pure de papa y platano maduro*

*Large shrimp simmered in our signature creamy Creole style sauce, white rice, real mashed potatoes and deep-fried plantains 12.99*



### M8. CAMARONES CARIBEÑOS – Caribbean Style Shrimp

*2 Pinchos de camaron, cebolla y chile verde en salsa Caribeña, arroz blanco, ensalada de lechuga, y encurtido*

*(2) Shrimp skewers and Honduran banana fries drizzled with our famous Caribbean sauce, white rice, garden salad and pickled onions 12.99*



### M10. CAMARONES EN MANTEQUILLA - Cocosour Scampi Shrimp

*Camarones grandes en crema de mantequilla y coco, arroz blanco y ensalada de papas*

*Large shrimp prepared scampi style and simmered in our creamy Cocosour sauce served with white rice and Honduran style potato salad 11.99*

### ATTENTION \*\*

- Consumir carnes, pollo, mariscos, crustaceos o huevos crudos o poco cocidos puede aumentar el riesgo de enfermedades producidas por alimentos. Pollo y pescado pudieran contener huesos pequeños.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Chicken & fish may contain small bones.