

# Menu

## MARISCOS CULIACÁN



### Paella Mariscos

Maine, lobster tail shrimp calamari, clam mussels \$34/\$68



### Parrillada Culichi

Parrillada de la casa de pollo, ribeye steak costilla & bbq camarones \$35/\$68



### Pescado Sarandeado

Red snapper zarandeado & roasted potatoes & mixed green salad market price



### Grilled Oysters

Grilled garlic Parmesan oysters, with garlic bread \$23



### Surf & Turf

Mar y Tierra, Ribeye steak with lobster tail roasted potatoes & mixed green with homemade dressing \$75



### Grilled Pulpo

Pulpo zarandeado, roasted potatoes, & mixed green salad Market price



### Grilled Salmon

Cream, garlic, butter salmon & shrimp with spinach & mushrooms sauce \$34.55



### Spicy Seafood Pasta

Fettuccine with main lobster and jumbo shrimp, spicy lemon cream sauce, garlic bread \$34.99 for one Person \$65.99 for two people



### Sopa de Marisco con Langosta

Mariscada special Maine, lobster pescado frito, calamari, camarones, clanes, mejillones, scallops, market price



### Seafood boil

Snow crab, Legs lobster tail, shrimp, mussels, eggs, chorizo Cajun butter lemon sauce for two \$65, for four \$95



### Fettuccine with mussels

Garlic butter lemon sauce, chili flakes & bread \$24.99

### Sopa de Marisco

Camarones clanes, mejillones, calamares \$24

### Steak Burger

Hamburger with sautéed, onions mushroom, fries & salad \$19.95

### Fajita Mixta

Carne, pollo y camarones (Steak, chicken & shrimp), arroz & ensalada \$23.95

### Sopa de Pollo

Arroz, pollo, a la parrilla, \$17.55

### Carne Asada

Ribeye 16oz mush potatoes & salad \$34.55

### Fajita de Pollo

Arroz & ensalada \$17.95

### Fajita de Carne

Arroz & ensalada \$18.95

Before ordering, please inform your staff member if you have a food allergy.

Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.



# Menu

## MARISCOS CULIACÁN

### Cold Bar/barra fria



Add 6 oysters for \$14

#### Special Cocktail

Cooked shrimp, octopus, lemon juice, cucumber, tomato, red onion, avocado, cilantro & house sauce \$24.99

#### Camaron Cocktail

Cooked shrimp served with lemon juice, cucumber, tomato, red onion, avocado, cilantro & house sauce \$19.99

**Aguachiles** Served with your choice of house sauce: verde 🌿, roja 🌶️



#### Aguachile

Cooked Shrimp, Shrimp cured in Lemon Juice, Cucumber slices, red onion.  
Plato \$25/\$58 XL



#### Aguachile Special

Cooked shrimp, shrimp cured in Lemon Juice, octopus, Cucumber slices, onion  
Plato \$28/\$68 XL



#### Tuna Tartare

Tuna tartare is a dish made of finely chopped, raw, sushi-grade tuna, typically seasoned with Asian-inspired ingredients like soy sauce, sesame oil, and lime juice  
\$23.99



#### Ceviche Especial

Cooked shrimp, octopus, lemon juice, tomato, cucumber, onion red, cilantro, avocado & house clamato sauce.  
Plato \$28/\$68 XL



#### Ceviche de Tuna

Fresh tuna cucumber mango red onion avocado & spicy sauce \$22



#### Ceviche Leche Tigre

White fish fillet, Fresh lime juice & red onion in a leche de Tigre sauce \$19.99

#### Leche de Tigre especial

White fish fillet, octopus, calamari, shrimp, Fresh lime juice & red onion in leche de Tigre sauce \$26.99

#### Ceviche Camarón

Cooked shrimp, lemon juice, tomato, cucumber, onion red, cilantro, avocado & house clamato sauce.  
Plato \$22.99/\$58.00 XL

#### Sodas

Coca Cola \$3

Sprite \$3

Jarritos, pineapple, mandarina, tamarindo \$3

Agua fresca \$7

#### Michelda \$11

House clamato mix & beer of choice

#### Cantarito \$18

Tequila 1800 Reposado lemon juice Orange juice & grapefruit

#### Mezcalina \$14

House Jamaica mix & mezcal

#### Mojito \$12

Bacardi rum, mit, lemon juice, simple syrup.

#### Sangria \$11

Red wine, club soda, simple syrup & lemon juice.

#### Margarita \$12

house tequila simple syrup, lemon juice.

#### Paloma \$12

House tequila lemon juice & grapefruit soda.

#### Blue Culiacan \$11

Vodka, Sprite y blue curacao.

#### Delicioso \$12

Vodka, peach schnapps, Orange pineapple, cranberry juice.

#### Piña colada \$13

Bacardi rum, puree coconut creme coconut milk, pineapple juice.

#### Midori colado \$14

Midori, purre coconut, creme coconut milk.



#### Oysters

On the half dozen \$18  
dozen \$30