EMPAÑADAS DE LANGOSTA CON QUESO
-Lobster & Cheese Empanadas
lobster claw, sl agar made, chimichurri sauce, stuffed pastry dough, served with chips & salsa - $10 for four - $6 for each additional empanada

CALAMARES-CALAMARI
fish fried, served with grilled lemon, chimichurri aioli - $12

PULPO A LA PARRILLA-Pulpo Octopus
basted in skin & spicy butter - $10

QUEBRE FOFITO
grilled jumbo shrimp, chorizo, chimichurri cheese, hass avocado, jalapeño, green pepper, onion, corn & flour tortilla - $16

OSTIONES-Oysters
oysters served with mignonette, $12 for six

VERACRUZANO-Veracruz Shrimp
fresh corn simmered in chile, lime, garlic, cilantro, parsley - $16

CALDO & ENSALADA
Pezón de Camarones-Shrimp Poquito
jumbo shrimp, marinated in lime, cilantro, jalapeño, needles, parsley, served with corn, rice & cucumber - $15

ENSALADA-Heaven Salad YR
grilled pineapple, grilled jalapeños, grilled chicken, tomato, cucumber, red onion, tomato, tortilla strips, green goddess dressing - $10

CHIPS DE TACOS Y SALSA-Chips & Salsa YR, YR, $13
add chicken - $4, add chicken & salsa on the side - $15

ENTREES & SHAREABLE PLATES
Entrees served with housemade rice and toasted garlic bread, unless noted.
Shareable plates are only available in 1.5 or 2 plates

MARISCADO-Seafood Platter (served hot)
Alaskan king crab legs, lobster, langostinos, jumbo shrimp, mussels, corn with rice & garlic butter. Available in large sauce (mexican-style sauce), mixed sauce (alician-style sauce), $30 per person - $60 per plate

SEAFOOD TOWER (served cold)
Alaskan king crab legs, lobster, jumbo shrimp, oysters, served with cocktail sauce, mignonette, lime, hot sauce, salt & pepper - $90

RIVELLINI DE Langosta-Lobster Rivellini
1/2 pound of lobster and chimichurri sauce, served with toasted garlic bread - $32

емых PLATES
Entrees served with housemade rice and toasted garlic bread, unless noted.

Mary Tierra-Surf & Turf
grilled marinated skirt steak & with your choice of grilled chicken, jumbo shrimp, lobster or Alaskan king crab legs served with toasted garlic bread baked bones

Rivellino de Langosta-Lobster Rivellino
1/2 pound of lobster and chimichurri sauce, served with toasted garlic bread baked bones

Salmon a la Parrilla-Grilled Salmon
fresh Atlantic wild-c caught salmon, grilled with honey glaze, housemade horseradish cream with smoked salmon - $29

Dorado a la Parrilla-Grilled Mahi Mahi
grilled pineapple balsamic salmon with avocado & lime

Bouchonnette-Red Snapper
fresh whole red snapper, served with white wine sauce (roasted tomato, green olive, caper, onion, jalapeño) or salmon aioli (garden sauce) - $16

TACOS
Served with onion, cilantro & housemade fire roasted salsa. Sides: fries, extra tacos per order, unless noted

Bistec-Steak
grilled marinated skirt steak, corn tortilla - $16

Caraplan-Chorizo
grilled marinated grilled chicken, red cabbage, hass avocado, chimichurri aioli, flour tortilla (two pieces per order) - $16

Pollo-Chicken
grilled marinated chicken thigh, corn tortilla - $14

Veggie-Veggie
avo, grilled corn & black beans, roasted corn, chimichurri aioli, flour tortilla - $15

Kids
Served with seasoned waffle fries (unless noted)

Hamburguesa-Burger
4 oz. grilled beef patty with cheese, grilled onions, tomato, lettuce, pickles, special dressing

Chicken Tenders
served with BBQ sauce

Tacos YR
chimichurri sauce, veggie or ground beef, served with lettuce & tomato, and rice or seasoned rice & beans (2 tacos per order)

Kids
Served with seasoned waffle fries (unless noted)

Arroz - Rice

Frijoles - Refried Beans

Pan de Ajo - Garlic Bread

Papas Fritas Sazonadas-Seasoned Waffle Fries

Kids
Served with seasoned waffle fries

Mango y Papaya
mango, papaya, housemade vanilla ice cream, chocolate drizzle - $8

Mango & Chocolate Brownie
mango & chocolate brownie, served with housemade vanilla ice cream & chocolate drizzle - $8

Guajillo Flambe
mango, pablano pepper, served with housemade vanilla ice cream & chocolate drizzle - $8

Kids
Served with seasoned waffle fries

Executive Chef/Michael Hennemus
The Chicago Department of Public Health has confirmed one or more instances of raw or undercooked foods of animal origin, such as beef, fish, lamb, pork, fowl or shellfish, may result in increased risk of foodborne illness.
**COCKTAILS, PITCHERS & CAZUELAS**

Cocktails - 115  Pitches - 160  Cazuela Real (Long Clay Pot) - 1050

**Margaritas**
mezcal, tequila blanco, triple sec, fresh lime juice, agave, salt
choose your flavor:
Spicy Mango  Peach  Strawberry Classic

**Torre de Margaritas** - Patron Margarita Tower
All four margarita flavors presented in a patron bottle tower - 965

**Paradiso**
captain morgan dark captain, coconut cream, pineapple juice, fresh lime juice, espresso beans rim

**Cantalito**
mezcal, tequila, jalapeño, orange juice, fresh lime juice, tequila & chile rim

**Cranberry Sangria**
prosecco, cranberry, orange, pineapple, cinnamon stick

**Apple Mango Sangria**
pinot gris, ginger beer, mango, apple, orange

**El Pinche**
pinchos michoacanos, michelada mix, modelo, chile, fresh lime juice, tequila rim, shrimp garnish
choose Original Michelada or Coctelera - 145

**Michelada Kit**
- bottle of pinchos michoacanos michelada mix, six bottles of modelo or corona, garnish, crutons, beef, lime, olives, shrimp, tula tortilla chips, tamotized candy stick - 150

**SHOT TREE**
Ten shots presented in a "tree"; choose two flavors.
- Horchata  tequila, horchata syrup
- Mango-Chammy  tequila, mango juice
- Pepino  lime juice, tequila, jicama
- Tamarindo  tequila, tamarindo syrup
- Azul  tequila, blue curacao, pop rocks, lime

**WINE**

**Wine** / Bottle
Red
- Minini, Pinot Noir Sonoma Coast, CA - $12 / 150
- Silvergate, Pinot Noir Santa Maria County, CA - $11 / 140
- Trio Norris by Miguel Angel de Gregorio, Tempranillo Callejero, Spain - $14 / 136
- Caymus Cabernet Sauvignon, Red Blend
  Merlot, CA - $12 / 150

White
- Honore de Del Marques Du Rocissos Vedeoja, Pinot Grigio North, Spain - $10 / 140
- Chateau Ste Michelle, Riesling
  Columbia Valley, WA - $19 / 150
- Joel Gott, Chardonnay Monterey, CA - $11 / 140
- Kim Crawford, Sauvignon Blanc
  Marlborough, New Zealand - $16 / 132
- Babe White - $10 / 130

Rosé
- Whispering Angel
  Corse de Provence, France - $12 / 150
- Babe Rose - $10 / 130

**CERVEZA & SELTZER**

**Bottles**
- Modelo - 67
- Corona - 67
- Michelob Ultra - 66
- Bud Light - 65

**Cans**
- Righteous - 67
- Black Cherry
  Grapefruit
- Lime
- Peach
- Pineapple
- Watermelon

**NON-ALCOHOLIC**

- Coke, Diet Coke, Sprite, Cranberry Juice, Lemonade - $4
- Fiji Bottled Water - 66
- Topo Chico Sparkling Mineral Water - 66

**HAPPY MONDAY COFFEE**

- locally roasted beans from Chiapas, Mexico; medium body & roast; taste notes of jasmine, citrus chocolate - $4

**MOCKTAILS**

**Print & Distilled Non-alcoholic Spirits**

- Paloma
  - seedlip sour mix,
  - jalapeno pepper sail, fresh lime juice, simple syrup, salt
- Cosmopolitan
  - seedlip citrus gown
  - cranberry juice, fresh lime juice, simple syrup
- Pomegranate
  - seedlip floral garden, pomegranate syrup,
  - fresh lime juice, simple syrup

**BOTTLE SERVICE**

- Tequila
  - Patron Añejo - 5225
  - Patron Reposado - 5410
  - Patron Silver - 5150
  - Casamigos Añejo - 5150
  - Casamigos Reposado - 5475
  - Casamigos Silver - 5275
  - Casa Organico - 5100
  - Glass Azul - 5750
  - Maestro Dobel 50 - 8150
  - Maestro Dobel - 5225

- Dos Equis 1942 - 5750
- Dos Equis Añejo - 5500
- Dos Equis Realidad - 5475
- Dos Equis Silver - 5275

- Vodka
  - Grey Goose Vodka - 5225
  - Grey Goose - 5255
  - Tito's - 4255
  - Effen - flavors - 4255

- Whisky / Scotch / Cognac
  - Macallan 18 - 5750
  - Macallan 12 - 5375
  - Jack Daniel's Black Label - 5750
  - Jack Daniel's Black Label - 5375
  - Buchanan's - 6100
  - Buchanan's 12 - 5400
  - Buchanan's 12 - 5275
  - Hennessy - 4450
  - Jameson - 5275

- Bubbles
  - Ace Rosé - 5550
  - Ace of Spades - 5750
  - Deen Perigian Luminescent 5750
  - Deen Perigian Rosé - 5750
  - Deen Perigian Luminescent 5750
  - Deen Perigian Rosé - 5750
  - Deen Perigian Luminescent 5750
  - Deen Perigian Rosé - 5750
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  - Deen Perigian Rosé - 5750
  - Deen Perigian Luminescent 5750
  - Deen Perigian Rosé - 5750

**AZUL**

- Mariscos & Muelle

[Website Links]
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