

ANTOJITOS

CEVICHE CORINTO	23
<i>MARINATED GULF RED SNAPPER FILET (PIECES) IN LIME JUICE AND CHEF'S SPICES</i>	
COCTEL DE CAMARONES	24
<i>TRADITIONAL SHRIMP COCKTAIL</i>	
PACO CALAMARES	21
<i>PAN-FRIED CALAMARI TOSSED WITH CARAMELIZED ONIONS AND SPICY SWEET PEPPERS</i>	
JUMBO LUMP CRAB CAKE	30
<i>SERVED OVER CHIPOTLE CREAM SAUCE</i>	
PACO'S SIGNATURE LOBSTER TEMPURA	65
<i>1 LB WATER LOBSTER TAIL SERVED OPEN FACE PACO STYLE (TRANQUILO FOR SHARING)</i>	
CAMARONES EJ	24
<i>PAN-FRIED GULF SHRIMP SERVED IN A LEMON BUTTER WITH CAPERS AND SUN DRIED TOMATOES</i>	
EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVER)	21
<i>ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISPY WITH CILANTRO CREAM SAUCE</i>	
ESCARGOT FRANCESE	23
<i>BAKED SNAILS IN A DIJON LEMON BUTTER</i>	
BT CAMARONES A LA MARSALA	26
<i>FOUR JUMBO SHRIMP IN A MARSALA DIJON CREAM SAUCE</i>	

SOPAS Y ENSALADAS

SOPA DE FRIJOL NEGRO	14
<i>HOMEMADE BLACK BEAN SOUP SERVED IN A HOMEMADE BREAD BOWL WITH PICO DE GALLO, SOUR CREAM AND SLICED AVOCADO</i>	
SOPA DE CHILE POBLANO	15
<i>ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE</i>	
SOPA DE CRAB BISQUE	19
<i>CREAMY BISQUE WITH JUMBO LUMP CRAB MEAT</i>	
ENSALADA DE LA CASA	13
<i>MIXED GREENS, TOMATO, RADISH, JULIENNE VEGETABLES AND CROUTONS TOSSED WITH CREAMY ITALIAN DRESSING</i>	
ENSALADA DE CESAR	14
<i>ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND CROUTONS</i>	
ENSALADA DE TOMATOES BISTECA	18
<i>BEEFSTEAK TOMATO, RED ONION, CRUMBLER BLUE CHEESE WITH BALSAMIC HERB VINAIGRETTE</i>	
ENSALADA DE ESPINACA	17
<i>SPINACH SALAD WITH TOMATO, EGG, PAIRED WITH A HOT BACON MUSHROOM VINAIGRETTE</i>	
ENSALADA DE AGUACATE	18
<i>SLICED AVOCADO, RED ONION AND BEEFSTEAK TOMATO SERVED WITH BALSAMIC HERB VINAIGRETTE</i>	
ENSALADA DE LECHUGA FRESCA	16
<i>BABY ICEBERG LETTUCE, CARROT, TOMATO, BLUE CHEESE CRUMBLES, BACON, ACCOMPANIED BY BLEU CHEESE DRESSING</i>	

PASTAS

CAMARONES DIABLOS	35
<i>SAUTEED GULF SHRIMP IN A SPICY MARINARA SAUCE SERVED OVER LINGUINE PASTA</i>	
PELO DE ANGEL	32
<i>GRILLED CHICKEN BREAST SERVED WITH ANGEL HAIR PASTA IN A TOMATO BASIL CREAM SAUCE</i>	
ALCACHOFA A LA BASIL	29
<i>RAVIOLI STUFFED WITH RICOTTA CHEESE, SERVED WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES IN A BASIL CREAM SAUCE</i>	

Please Notice: Dishes may contain nuts, dairy, egg, gluten and/or shellfish products. Please be aware that some allergens might be introduced to the food prior to arriving at our restaurant. Please inform your server of any food allergens prior to your order so that we may accommodate your request to the best of our abilities. Consuming raw or uncooked meats, poultry, seafood, shellfish and/or eggs may increase your risk of food borne illness.

ESPECIALIDAD DE LA CASA (HOUSE SPECIALTIES)

VUELVA A LA VIDA	38
<i>A SPICY SEAFOOD COMBINATION OF CRAB CLAWS, SHRIMP AND CALAMARI SAUTEED IN A WHITE WINE GARLIC BUTTER. CHOICE OF PASTA OR VEGETABLES.</i>	
FILETE DE PARGO ENCHILADO	38
<i>GRILLED GULF RED SNAPPER SERVED OVER DELICIOUS CREOLE SAUCE</i>	
FILETE DE PARGO ELEGANTE	46
<i>BAKED GULF RED SNAPPER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT, PACO PICO AND AVOCADO</i>	
FILETE DE PARGO PARRILLA	38
<i>GRILLED GULF RED SNAPPER TOPPED WITH CILANTRO CREAM SAUCE</i>	
FILETE DE PARGO SIMPATICO	46
<i>PLANTAIN ENCRUSTED GULF RED SNAPPER, PAN SAUTEED AND SERVED OVER RASPBERRY CHIPOTLE SAUCE, TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT</i>	
FILETE DE PARGO A LA BELLA	45
<i>BAKED GULF RED SNAPPER IN A LEMON BUTTER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT</i>	
FILETE DE PARGO HORNO	38
<i>BAKED GULF RED SNAPPER IN A LEMON GARLIC BUTTER</i>	
FILETE DE PARGO A LA PARKER	38
<i>PECAN ENCRUSTED GULF RED SNAPPER IN BROWN BUTTER WITH CAPERS</i>	
FILETE DE PARGO VERACRUZ	38
<i>PAN SAUTEED GULF RED SNAPPER TOPPED WITH VERACRUZ SAUCE</i>	
SALMON A LA PARRILLA	38
<i>GRILLED SALMON SERVED OVER MANGO HABANERO SAUCE</i>	
ATUN A LA PARRILLA	35
<i>GRILLED AHI TUNA SERVED OVER JALAPEÑO CREAM SAUCE</i>	
COLA DE LANGOSTA	68
<i>1 LB. BROILED LOBSTER TAIL</i>	
CAMARONES EMPANIZADO A LA MITCHELL	34
<i>GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES</i>	
CAMARONES PARRILLA	34
<i>GRILLED GULF SHRIMP, LIGHTLY SEASONED AND SERVED WITH SAUTEED PACO PICO</i>	
CAMARONES AJILLO	34
<i>GULF SHRIMP SAUTEED IN A WHITE WINE AND LEMON GARLIC BUTTER</i>	
SEA SCALLOPS GRANADA	38
<i>PAN SEARED SEA SCALLOPS IN A MARSALA DIJON CREAM SAUCE</i>	
KT DELICIAS DE MAR	38
<i>COMBINATION OF AVOCADO TOPPED WITH JUMBO LUMP CRAB MEAT WITH REMOULADE SAUCE, AND BEEFSTEAK TOMATO TOPPED WITH COLD SHRIMP WITH RASPBERRY CHIPOTLE SAUCE, ACCOMPANIED BY GULF RED SNAPPER CEVICHE</i>	
FILETE DE CARNE PRESIDENTE	48
<i>8 OZ USDA PRIME FILET OF BEEF TENDERLOIN BROILED YOUR WAY</i>	
OJO DE COSTILLA	48
<i>16 OZ USDA PRIME RIB-EYE STEAK BROILED YOUR WAY</i>	
BONE-IN RIBEYE	64
<i>22 OZ USDA BONE-IN PRIME RIB-EYE STEAK BROILED YOUR WAY</i>	
LAMB CHOPS	44
<i>4 3OZ LAMB CHOPS IN A SMOKED PLUM CHIPOTLE SAUCE</i>	
POLLO EMPANIZADO	34
<i>PLANTAIN ENCRUSTED CHICKEN BREAST SERVED OVER A BLACK BEAN SAUCE WITH QUESO BLANCO, MADUROS, YUCCA AND SOUR CREAM</i>	
POLLO CARMELO	32
<i>GRILLED CHICKEN BREAST IN A WHITE WINE LEMON BUTTER WITH CAPERS AND BASIL, TOPPED WITH GOAT CHEESE AND SUN-DRIED TOMATOES</i>	
POLLO MANAGUA	32
<i>BREADED AND SAUTEED CHICKEN BREAST TOPPED WITH CAPERS IN A LEMON BUTTER</i>	

\$5 Split Plate Charge. No separate checks. 18% gratuity added to parties of 6 and more.