

ANTOJITOS

CEVICHE CORINTO	24
<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	22
<i>PAN-FRIED CALAMARI TOSSED WITH CARAMELIZED ONIONS AND SPICY SWEET PEPPERS</i>	
JUMBO LUMP CRAB CAKE	31
<i>SERVED OVER CHIPOTLE CREAM SAUCE</i>	
PACO'S SIGNATURE LOBSTER TEMPURA	MP
<i>1 LB LOBSTER TAIL SERVED OPEN FACE PACO STYLE (TRANQUILO FOR SHARING)</i>	
CAMARONES EJ	25
<i>PAN-FRIED GULF SHRIMP SERVED IN A LEMON BUTTER WITH CAPERS AND SUN DRIED TOMATOES</i>	
EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVER)	22
<i>ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISPY WITH CILANTRO CREAM SAUCE</i>	
ESCARGOT FRANCENESE	24
<i>BAKED SNAILS IN A DIJON LEMON BUTTER</i>	
BT CAMARONES A LA MARSALA	27
<i>FOUR JUMBO SHRIMP IN A MARSALA DIJON CREAM SAUCE</i>	

SOPAS Y ENSALADAS

SOPA DE FRIJOL NEGRO	15
<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	16
<i>ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE</i>	
SOPA DE CRAB BISQUE	20
<i>CREAMY BISQUE WITH JUMBO LUMP CRAB MEAT</i>	
ENSALADA DE LA CASA	14
<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, CRUMBLD 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	36
<i>SAUTEED GULF SHRIMP IN A SPICY MARINARA SAUCE SERVED OVER LINGUINE PASTA</i>	
PELO DE ANGEL	33
<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)

MARISCOS (SEAFOOD)

VUELVA A LA VIDA	44
<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	42
<i>GRILLED GULF RED SNAPPER SERVED OVER DELICIOUS CREOLE SAUCE</i>	
FILETE DE PARGO ELEGANTE	47
<i>BAKED GULF RED SNAPPER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT, PACO PICO AND AVOCADO</i>	
FILETE DE PARGO PARRILLA	42
<i>GRILLED GULF RED SNAPPER TOPPED WITH CILANTRO CREAM SAUCE</i>	
FILETE DE PARGO SIMPATICO	47
<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	46
<i>BAKED GULF RED SNAPPER IN A LEMON BUTTER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT</i>	
FILETE DE PARGO HORNO	42
<i>BAKED GULF RED SNAPPER IN A LEMON GARLIC BUTTER</i>	
FILETE DE PARGO A LA PARKER	42
<i>PECAN ENCRUSTED GULF RED SNAPPER IN BROWN BUTTER WITH CAPERS</i>	
FILETE DE PARGO VERACRUZ	42
<i>PAN SAUTEED GULF RED SNAPPER TOPPED WITH VERACRUZ SAUCE</i>	
SALMON A LA PARRILLA	39
<i>GRILLED SALMON SERVED OVER MANGO HABANERO SAUCE</i>	
ATUN A LA PARRILLA	40
<i>GRILLED AHI TUNA SERVED OVER JALAPEÑO CREAM SAUCE</i>	
COLA DE LANGOSTA	MP
<i>1 LB. BROILED LOBSTER TAIL</i>	
CAMARONES EMPANIZADO A LA MITCHELL	35
<i>GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES</i>	
CAMARONES PARRILLA	35
<i>GRILLED GULF SHRIMP, LIGHTLY SEASONED AND SERVED WITH SAUTEED PACO PICO</i>	
CAMARONES AJILLO	35
<i>GULF SHRIMP SAUTEED IN A WHITE WINE AND LEMON GARLIC BUTTER</i>	
SEA SCALLOPS GRANADA	44
<i>PAN SEARED SEA SCALLOPS IN A MARSALA DIJON CREAM SAUCE</i>	
KT DELICIAS DE MAR	39
<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>	

CARNE (BEEF AND PORK)

FILETE DE CARNE PRESIDENTE	57
<i>8 OZ USDA PRIME FILET OF BEEF TENDERLOIN BROILED YOUR WAY</i>	
OJO DE COSTILLA	59
<i>16 OZ USDA PRIME RIB-EYE STEAK BROILED YOUR WAY</i>	
BONE-IN RIBEYE	80
<i>22 OZ USDA BONE-IN PRIME RIB-EYE STEAK BROILED YOUR WAY</i>	
LAMB CHOPS	47
<i>4 - 3OZ LAMB CHOPS IN A SMOKED PLUM CHIPOTLE SAUCE</i>	

POLLO (CHICKEN)

POLLO EMPANIZADO	35
<i>PLANTAIN ENCRUSTED CHICKEN BREAST SERVED OVER A BLACK BEAN SAUCE WITH QUESO BLANCO, MADUROS, YUCCA AND SOUR CREAM</i>	
POLLO CARMELO	33
<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	33
<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.