



## TAKE OUT MENU

### LUNCH

#### ANTOJITOS

(Appetizers)

<b>CEVICHE CORINTO</b>	<b>17</b>
MARINATED GULF RED SNAPPER FILET (PIECES) IN LIME JUICE AND CHEF'S SPICES	
<b>COCTEL DE CAMARONES</b>	<b>18</b>
TRADITIONAL SHRIMP COCKTAIL	
<b>EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVERS)</b>	<b>17</b>
ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISP WITH OUR HOUSE MADE CILANTRO CREAM SAUCE	
<b>JUMBO LUMP CRAB CAKE</b>	<b>26</b>
SERVED OVER CHIPOTLE CREAM SAUCE	

#### SOPAS Y ENSALADAS

(SOUPS AND SALADS)

<b>SOPA DE POBLANO</b>	<b>11</b>
ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE	
<b>SOPA DE TORTILLA</b>	<b>9</b>
HOMEMADE CHICKEN BROTH WITH CRISPY CORN TORTILLA STRIPS, PROVOLONE CHEESE AND SLICED AVOCADO	
<b>ENSALADA DE POLLO A LA CESAR</b>	<b>16</b>
GRILLED CHICKEN BREAST OVER ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND HOMEMADE CROUTONS	
<b>K.T. DELICIAS DEL MAR (LUNCH PORTION)</b>	<b>24</b>
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	

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## ENTREES

<b>ALCACHOFA A LA BASIL</b>	<b>16</b>
RAVIOLI STUFFED WITH RICOTTA CHEESE, SERVED WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES IN A BASIL CREAM SAUCE	
<b>ANDERSON CRAB MEAT PASTA</b>	<b>28</b>
ANGEL-HAIR PASTA TOSSED WITH LEMON BUTTER CAPER SAUCE AND JUMBO LUMP CRAB MEAT	
<b>PAQUITO TAQUITOS</b>	<b>19</b>
MAKE YOUR OWN TAQUITOS. YOUR CHOICE OF GRILLED CHICKEN OR BEEF WITH CORN TORTILLAS, GUACAMOLE, CHEESE, REFRIED BLACK BEANS AND MADUROS WITH SOUR CREAM	
<b>POLLO CARMELO</b>	<b>19</b>
GRILLED CHICKEN BREAST IN A WHITE WINE LEMON BUTTER WITH CAPERS AND BASIL, TOPPED WITH GOAT CHEESE AND SUN-DRIED TOMATOES	
<b>SALMON A LA PARRILLA</b>	<b>22</b>
GRILLED SALMON SERVED OVER A MANGO HABANERO SAUCE	
<b>CAMARONES EMPANIZADO A LA MITCHELL</b>	<b>23</b>
GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES	
<b>CAMARONES AJILLO</b>	<b>24</b>
SAUTÉED GULF SHRIMP IN A WHITE WINE AND LEMON GARLIC BUTTER	
<b>FILETE DE PARGO SIMPATICO</b>	<b>35</b>
PLANTAIN ENCRUSTED GULF RED SNAPPER, PAN SAUTÉED AND SERVED OVER A RASPBERRY CHIPOTLE SAUCE AND TOPPED WITH JUMBO LUMP CRAB MEAT	
<b>FISH TACO A LA PACO</b>	<b>20</b>
CHOICE OF FRIED OR GRILLED GULF RED SNAPPER ACCOMPANIED BY A CUP OF TORTILLA SOUP	
<b>SHRIMP TACOS A LA PACO</b>	<b>22</b>
THREE CORN TORTILLAS FILLED WITH THREE BLACKENED GULF SHRIMP OVER A FIRE ROASTED PICO DE GALLO ADORNED WITH RASPBERRY CHIPOTLE SAUCE AND COTIJA CHEESE. ACCOMPANIED BY A CUP OF CHARRO BEANS.	
<b>PARMESAN ENCRUSTED GROUPEL TACOS</b>	<b>20</b>
FRESH GROUPEL ENCRUSTED WITH PANKO AND PARMESAN, TOPPED WITH A PINEAPPLE SERRANO CLOSE SLAW, SERVED GOLDEN CRISP IN A CORN TORTILLA. ACCOMPANIED BY A CUP OF CRAB BISQUE	

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## WEEKLY LUNCH SPECIALS

### MONDAY

#### CHICKEN MILANESE

PARMESAN ENCRUSTED CHICKEN BREAST,  
SERVED WITH LINGUINI PASTA IN TOMATO BASIL CREAM SAUCE

**\$15.95**

### TUESDAY

#### SLOW ROASTED PORK CHOP

DOUBLE BONE IN PORK CHOP, MARINATED OVER NIGHT, THEN BRAISED FOR SEVERAL HOURS,  
SERVED WITH LYONNAISE POTATOES AND CHEF'S VEGETABLE OF THE DAY

**\$16.95**

### WEDNESDAY

#### CHICKEN FRIED STEAK

SIRLOIN STEAK, POUNDED THINLY AND CRACKER ENCRUSTED,  
SERVED OVER A BED OF GARLIC MASHED POTATOES AND OUR HOUSE MADE CREAM GRAVY

**\$15.95**

### THURSDAY

#### GRILLED CHICKEN OVER BOW TIE PASTA

TOSSED IN A PARMESAN CREAM SAUCE, SHAVED ASPARAGUS TIPS AND SAUTÉED MUSHROOMS

**\$15.95**

### FRIDAY

#### BLACKENED MAHI MAHI

TOPPED WITH OUR HOUSE MADE LEMON BUTTER SAUCE.  
SERVED WITH RICE AND CHEF'S VEGETABLE OF THE DAY

**\$15.95**

EVERY LUNCH SPECIAL COMES WITH A HOUSE SALAD WITH YOUR CHOICE OF DRESSING. OUR HOUSE DRESSING IS CREAMY ITALIAN. OTHER CHOICES ARE ITALIAN, RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, THOUSAND ISLAND AND CHAMPAGNE VINAIGRETTE



**TAKE OUT MENU**  
**CHILDREN'S LUNCH**

<b>CHICKEN STRIPS</b>	<b>10</b>
SERVED WITH FRENCH FRIES	
<b>FISH AND CHIPS</b>	<b>12</b>
FRESH GULF SNAPPER STRIPS SERVED GOLDEN CRISP, SERVED WITH FRENCH FRIES	
<b>CHILDREN'S PASTA</b>	<b>10</b>
LINGUINE PASTA TOSSED IN OUR MARINA SAUCE TOPPED WITH GRILLED CHICKEN	
<b>PACO'S SLIDERS</b>	<b>12</b>
2 BEEF SLIDERS WITH CHEESE. SERVED WITH LETTUCE, TOMATOES AND PICKLES. SERVED WITH FRENCH FRIES.	