### **SEAFOOD**



## **STARTERS**

Shrimp, Fish, Octopus or mi	xed
YUCATAN	290
ACAPULCO	290
CARIBBEAN	290
FRED'S	320
НОТ	

CRAB CAKE Habanero tartar	340
ROCKEFELLER OYSTERS	295
STONE'S TUNA	180
RAW BAR	
STONE CRAB	690
ALASKAN KING CRAB	1,300
SHRIMP COCKTAIL	278
CHOCOLATE CLAM	327
AGUACHILES	

Lime, cucumber, avocado, re	d onion
serrano chile & coriand	ler
SHRIMP	280
OCTOPUS OR MIXED	290
TOSTADAS	

#### TOSTADAS

With homemade corn tortilla

MARLIN	125
SHRIMP	125
OCTOPUS	125
TUNA SLICE	125
SHREDDED FISH	125
TACOS	
MARINATED SHRIMP	195
ROASTED FISH	220
SMOKED MARLIN	195
BAJA STYLE	195

LOBSTER CRACKLING

SINALOA STYLE FISH

Reservations



#### TIRADITOS

YELLOWFIN TUNA	220
OCTOPUS	280
MIXED	220
SOUPS & SALADS	
CLAM CHOWDER	160
CRAB CHILPACHOLE	135
LOBSTER BISQUE	245
TRADITIONAL CAESAR	180
TROPICAL SALAD 195 Mix of lettuces, carrots, red bell pepper, pecans, cranberries, cream and goat cheese breaded spheres with pistachio-mango-lychee dressing	

# MAIN COURSES

A FRED'S MUST

Caribbean Lobster Tail 1	0.5oz
GRILLED	975
GARLIC	975
THERMIDOR	975
Rosarito	975
YUCATAN	975
Seasoned with achieved	te
BORRACHA	975
White wine, beer, butter & laurel	
AU GRATIN	975
GRILLED	
COLOSSAL OCTOPUS	880
CARBANERO SHRIMP	435
SALMON	445
TUNA STEAK	445
CHILEAN SEA BASS	980
ALASKAN KING CRAB	1300



#### SPECIALTIES

FISH N CHIPS	325
Battered fish with french frie	s
CHIPOTLE SHRIMP	435
TEQUILA SHRIMP	435
Flamed with tequila tableside	e
COCONUT SHRIMP	435
CHILE CRUSTED FISH FILET	<sup>.</sup> 445
GROUPER FISH FILET	445
GRILLED FISH FILET	445
Mojito Calamari	280

#### **CATCH OF THE DAY**

740
740
740
740
740

#### **RICE & PASTA**

SCALLOPS RISOTTO360Red bell pepper, oyster mushrooms,<br/>asparagus, parmesan, white truffle<br/>oil & white wine360MOLLUSKS FETTUCCINI360Black mussels, clam, shrimp,<br/>octopus, marinara sauce. Grana<br/>Padamo Italian cheese.<br/>Flamed with vodka

#### VEGAN

FUNGHI RISOTTO	220
Rice with mushrooms, white tru	ffle
oil, cream & white wine.	
BAJA TACOS (3)	240
Corn tortilla, fish fillet, colesla	
coriander, garlic mayonnaise & le	emon
CRAB CAKE	240
Accompanied with tartar, purp	
onion salad, mango, beetroot	,
ponzu sauce and lemon juice	:

#### HOTEL ZONE, BLVD. KUKULCAN KM. 14.5

740

640

Preferred OPEN DAILY 1PM - 12AM FOR RESERVATIONS GO TO www.cancunmenus.com

MAJOR CREDIT CARDS ACCEPTED

360

195

RIB EYE

FILET MIGNON

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

Like being on a yacht or a tropical island paradise! Rich wood finishing adds to the nautical theme in each of the 3 dining areas. The main hall has giant portholes, masts hung from the ceiling and of course A/C. The terrace simulates the deck of a galleon and allows great views of sunsets and fountains, while the private garden gazebos transport you to paradise with lush plants, soft lighting – so romantic! Fred's has its own seafood market to insure freshness and quality