Appetizers

Guacamole	\$ 8.95	Jalapeño Poppers	\$12. <i>95</i>
Our Guac is made to order!		Bacon-wrapped, stuffed with shrimp, cream cheese	
Fried Avocado	\$ 9.95	Mussels	\$12. <i>95</i>
Served with Ranchero dipping sauce		Steamed in a chorizo garlic red pepper cream broth	
Crispy Spicy Calamari \$ 10.95		Mexican Wings	\$10. <i>95</i>
Served with a cilantro cream dipping saud	:e	Jumbo wings tossed with Mexican spices	j.
Cancun Shrimp	\$12. <i>95</i>	Nachos	\$ 9.95
Marinated grilled Shrimp with a house di	pping sauce	House fried chips with melted cheese, beans,	
Coconut Shrimp	\$12.95	jalapeños, salsa, guacamole and sour cream	
Coconut fried Shrimp with a piña colada	dipping sauce	Super Nachos	\$11. <i>95</i>
Oysters on the Half Shell	• • •	Add your choice of Chicken, Steak, Carnitas	
1/2 dozen \$10.50 Dozen	\$21.00	or Adobada to the top of our regular nac	chos
Oysters Crujientes 1/2 Doze	n \$11.95	Nachos a La Palapa	\$11. <i>95</i>
Crispy fried oysters topped with chipotle		Individual nachos with your choice of Chicken,	
sprinkled with chorizo		Steak, Carnitas or Adobada with beans	
Palapa Stuffed Oysters		and melted cheese. Served with jalapeños, salsa,	
Oysters on the half shell topped with ou	r Shrimp	guacamole and sour cream	
Aguachil and fresh avocado. Red or Gre		Queso Fundido	\$ 9.95
	\$25.95	Hot cheese dip with pico de gallo and chorizo	
Oysters Barbacoa		Flautas	
Oysters with red and green peppers, onic		Chicken-stuffed rolled corn tortilla with shredded	
chorizo and homemade BBQ sauce. To		lettuce, pico de gallo, sour cream and salsa verde	
cheddar-jack cheese and broiled	1 1	Quesadilla	\$10. <i>95</i>
1/2 Dozen \$13.95 Dozen	\$2 <i>5.95</i>	Cheese quesadilla with salsa, sour cream	and guac
	S	alads	
House Salad	\$ 8.95	Avocado Relleno	\$10.9 <i>5</i>
Tomato, cucumber, onion and peppers so		Stuffed with creamy seafood salad or C	• -
on a bed of crisp romaine lettuce, with you		Caesar Salad	\$ 9.95
choice of ranch, blue cheese or house dre		Crispy Romaine lettuce, fresh croutons	¥ 7·77
Taco Salad	\$10.95	served with homemade Caesar dressing	
House salad with rice, beans, pico de gall		Add Grilled Chicken	\$12.95
ranchero dressing served in a crispy tortil		Add Grilled Shrimp	\$13.95
Add Chicken, Steak or Camitas		Add Grilled Steak	\$13.95
Add Shrimp	\$14.9 <i>5</i>		
Add Fried Calamari	\$14.95	Palapa Caesar Salad Crispy Romaine lettuce, fresh croutons	\$ 9.95
Ensalada de Camarón	\$13.95	served with a chipotle lime Caesar dressi	nσ
Cooked Shrimp served on a bed of roma		Add Grilled Chicken	*12. <i>95</i>
lettuce, with tomato, cucumber, avocado a		Add Grilled Shrimp	\$13.95
onion, with a house dressing	- -	Add Grilled Steak	
		Add Quiled Steak	\$13.95

Sample Menu

Summer 2013

Soups

Chicken Tortilla Soup	\$ 7.95				
Homemade Chicken tortilla soup served with		Posole	\$	8.95	
tortilla strips and fresh avocado		Hominy and Pork with Mexican seasoning served			
Shrimp Tortilla Soup	\$ 8.9 <i>5</i>	y with fresh shredded cabbage, onion and salsa			
Homemade Shrimp tortilla soup served with					
tortilla strips and fresh avocado		Pork Green Chile	\$	8.95	
Crab and Shrimp Tortilla Soup	\$ 10.95	A bowl of our homemade pork green chile			
Our Homemade Shrimp tortilla soup with Lump Blue					
Crab	•				

Ceviche

Ceviche de Camarón	\$12. <i>95</i>
Lime-marinated Shrimp with cucumber, tomato and onion, topped with fresh avocado	
Ceviche de Pescado	\$10. <i>95</i>
Lime-marinated Mahi with cucumber, tomato and onion, topped with fresh avocado	
Ceviche Tostada	\$ 8.9 <i>5</i>
Your choice of Shrimp or Fish ceviche served on a homemade tostada	
Aguachil Cathas Deff. Cofff	\$12. <i>95</i>
Whole Shrimp marinated in jalapeño lime juice with tomato, cucumber and onion. Red or Green	
Add Octopus	\$ 12. <i>95</i>
Served on a homemade tostada	\$ 7.95

Coctéles

Caldos

Popeye	\$15.95	Campechana	\$14.95	
Shrimp ceviche, Oysters, Octopus, cooked		A coctel of Shrimp, Oysters and Octopus in a		
Shrimp and Crab meat in a cold lime jalapeño		hot seafood broth. Served with cilantro, onion, avocado,		
sauce served with avocado and lime		tomato and limes.		
Campechana	\$14.95	Siete Mares	\$18.95	
A coctel of Shrimp, Oysters and Octopus in a		Our seven seas coctel has Shrimp, Oysters,		
seafood sauce, served with cilantro, onion, avocado,		Octopus, Scallops, Clams, Mussels, Crab legs		
tomato and limes. Served Cold		and Red Snapper in a hot seafood broth		
Coctel La Palapa	\$14.95	Coctel La Palapa	\$14.95	
Our house coctel has Shrimp, Octopus, and		Our house coctel has Shrimp, Octopus		
Crab in a cold seafood cocktail sauce		and Crab in a hot seafood broth		