

OYSTERS Served in their half shell. Available in 1/2 dozen or dozen. DOZEN HALF DOZEN \$30 \$19 SEA PEARLS \$ 37 Oysters topped with juicy

\$ 14

\$ 14

CRAB ROLLS

shrimp ceviche, spicy sauce, and

HALF SHELL

CRISPY TUNA Crunchy rice base topped with a mixture of Pacific tuna, mayo-chipotle sauce, chives, and sriracha. Finishing off with a slice of

CRAB ROLLS Crispy puff pastry stuffed with a

mix of surimi, cream cheese, and mozzarella. With our delicious house tangy sauce on the side. **66** MISILES Oyster and shrimp prepared with our special tangy-spicy

sauce served in a shot glass. DOZEN \$27 COLIFLOWER TRAKA Oven-roasted cauliflower, glazed in the chef's favorite sauce.

SHRIMP BROTH \$ 19

Spicy shrimp broth with vegeta bles and buttery garlic bread.



SURIMI

\$ 13 The house favorite salad, a mix of shredded delicious surimi, cucumber, and lettuce, with our special juicy sesame vinaigrette dressing.

SALMON \$ 19 Delicious raw sliced Pacific salmon marinated in fine spices. mixed with cabbage, cucumber, red onion, and cherry tomato. Topped with a Greek yogurt dressing. BURRATA S 13

Mixed-green salad with grated tomato, balsamic vinegar, macha sauce, and a delicious milky Burrata cheese in the center. CARPACCIO \$ 13 Beet Carpaccios glazed in balsamic vinegar and honey topped with goat cheese, and a touch of crunchy pistacho and nuts.

SHRIMP BROTH

FISH TACO

SEAFOOD BROTH \$ 27 Spicy broth with a flavorful mixture of seafood: cooked shrimp, octopus, tilapia, clams, and mussels. TACOS AND

\$ 19

\$ 13

\$ 13

\$ 19

\$ 28

Crunchy seafood tostada with a mix of delicious tuna and sweet watermelon cubes on a radish sprout bed. Topped with avocado and a juicy sesame sauce. ZUL TOSTADA Pacific scallops and shrimp on a crunchy seafood tostada, with

cucumber, avocado, chiltepin,

lemon, and the house's tangy

TOSIADAS

ROSSO TOSTADA

FISH TACO Tempura fish tacos, topped with cabbage-carrot salad. Chipotle dip and jalapeño sauce on the GOBERNADOR

TACOS

cream, and onion. **OTOPUS**

Grilled shrimp tacos, stuffed with cheese, spicy poblano peppers,

FROM OCEAN TO FIRE OCTOPUS

Grilled and marinated baby octopus, with radish sprouts, potato-

MARINE SANDWICH

es, and cherry tomatoes on a bed of arugula salad. \$ 21 Grilled octopus tentacle sandwich on a soft brioche bread with melted cheddar cheese, mayo-chipotle sauce, cucumber, red onion, arugula, and cherry tomatoes.

dean's finest Embrace within a Bun



ROSSO TOSTADA

KING \$ 20 OF THE SEA TACOS Succulent octopus tentacle tacos with cheese and avocado, drizzled in salsa marisquera. ZUL **TOSTADA**

FROM OCEAN TO FIRE OCTOPUS

SHRIMP AGUAGILES **666** AGUACHILE BREADED SHRIMP \$ 20 \$ 34 Breaded Pacific shrimp, served with salad, rice, and mayo-chipotle sauce on the side. MOLCAJETE Pacific shrimp denatured in lemon, with cucumber and red onion, in a delicious tomato and clam juice. Served in a stone ♠ ROCKA SHRIMP \$ 20

molcajete.

SSS TATEMADO

AGUACHILE

onion, and lemon.

AGUACHILE

pple-mango sauce.

888 TROPICAL

888 PACIFIC AGUACHILE

Pacific shrimp denatured in lemon with the house green sauce, cucumber, and red onion.

Pacific shrimp denatured in

lemon, covered with the house

tatemada sauce, cucumber, red

Pacific shrimp denatured in lemon with pineapple, mango cubes, cucumber and red onion.

Covered in our delicious pinea-

\$ 22

\$ 23

\$ 26

and avocado bed, with mayo-chipotle sauce and eel on the side. \$ 22 COCONUT SHRIMP Coconut breaded shrimp, served with salad, steamed rice, and the house strawberry chipotle sauce on the side.

\$ 26

\$ 26

\$ 33

\$ 39

\$ 22

Tempura Pacific shrimp on a rice

dip on the side. TRIO SHRIMP Shrimp cooked in white wine with a combination of three

Bacon-wrapped Pacific shrimp stuffed with cheese, served with

salad, steamed rice, and chipotle

FIESTA SHRIMP

cheeses, spinach, salad, steamed rice, and a small touch of sour cream. ZARANDEADOS **SHRIMP**

Butterflied grilled jumbo shrimp marinated in the house secret recipe and garlic butter, served with salad and steamed rice. LANGOUSTINES Butterflied grilled langoustine marinated in the delicious house secret recipe and garlic butter.

Served with salad and steamed

866 A LA DIABLA SHRIMP Traditional shrimp "a la diabla" served with salad and steamed rice.

SAYULITA CEVICHE

CEVICES

AGUACHILE

MOLCAJETE

SEAFOOD

Seafood tower with marinated

octopus, cooked shrimp, agua-chile shrimp, scallops, tuna,

avocado, cucumber, red onion,

fried leek, and sesame, covered

Seafood tower with shrimp

ceviche, shrimp, shrimp aguachi-

le, octopus, tuna, scallops, mango

cubes, red onion, cucumber, and

SPEAKS

\$ 58

\$ 58

JSHI. JU

\$ 18

\$ 20

\$ 19

\$ 19

\$ 20

\$ 19

PROTEINS TO CHOOSE

Shrimp

Surimi

\$ 4.50

\$ 3.50

\$ 1.75

\$ 2.75

\$ 4.50

\$ 6.50

\$ 13

\$ 15

\$ 10

\$ 10

\$6.50

\$ 6.50

\$ 6.50

\$ 4.50

SERIS

∞ Chicken

Skirt steak Vegetarian option:

and Carrots

Breaded sushi rolls filled with

your favorite ingredients and served with eel sauce and mayo-chipotle dip.

Breaded roll with shrimp, surimi, avocado, and cream cheese.

Breaded roll with shrimp, skirt

steak, avocado, cream cheese,

and bacon-wrapped serrano

Breaded surimi roll stuffed with cream cheese, cucumber, and avocado. Topped with Tampico

Discover our delicious fusion of

sushi and aguachile. Roll stuffed with cooked shrimp, cucumber,

and cream cheese. Topped with our favorite aguachile sauce.

shrimp denatured in lemon, and

Breaded sushi roll stuffed with

Rocka shrimp, avocado, and cream cheese. Topped with an extra touch of Rocka shrimp, eel

sauce, and mayo-chipotle dres-

Breaded rice ball stuffed with

cream cheese, avocado, and your choice of protein. Topped with eel sauce and mayo-chipotle

TAMPICO SUSHI

TAMPICO SUSHI

sauce and sesame.

red onion strips.

RICE BALL

dressing.

FRIES

AVOCADO

TORTILLA

BREAD

SAUCES

GUACAMOLE

MANGO CARLOTA

TENTACION

ICE CREAM

-Fried Ice Cream

FLAN:

SANTO PECADO

-Bacon ice cream cake

HIBISCUS

PINEAPPLE

CUCUMBER

LIME WATER

SPARKLING

LEMONADE

WATER

WATER

sing.

ROCKA SUSHI

CAPITAN SUSHI

TOP SUSHI

MARTI SUSHI

BRONCO TOMAHAWK

BRONCO TOMAHAWK \$ 119

Rich and buttery Tomahawk steak served with a baked potato, green onions, and buttery corn. Red wine sauce,

red sauce, and roasted garlic on

Succulent boneless Ribeye steak served with a baked potato,

green onions, and buttery corn. Red sauce on the side for a

Flavorful grilled skirt steak served with baked potato, green

the side for a delicious finish.

RIBEYE

delicious touch.

ARRACHERA

onions, and buttery corn.

sweet and sour ponzu sauce.

VICTORIA TOWER

in the house tangy sauce.

\$ 30

\$ 32

chas, clams, scallops with cucumber and red onion. SAYULITA CEVICHE

RUBY SALMON Grilled salmon stuffed with creamy goat cheese. Served with red fruits on a lettuce bed. Topped with a red wine reduction. CAPRI SALMON \$ 37 Grilled salmon with radish sprouts, sautéed asparagus, and cherry tomatoes on a mashed potatoes bed. \$ 17 GOLDEN FILLET Chef's breaded fillet served with

FANTA MEXICO GRAPE DIET COKE CAN

shrimp juice, house recipe sauce, garnished with celery and shrimp.

sauce. Served with our buttery garlic bread. \$ 23 Tagliatelle pasta with shrimp, tossed in the vibrant flavors of scratch-made poblano pepper sauce. Served with buttery garlic bread.

\$ 10 S 10

COCA COLA MEXICO SPRITE **MEXICO** FANTA MEXICO ORANGE FANTA MEXICO

\$ 22 Pacific shrimp ceviche with salsa bandera, mango, and avocado. **TRADITIONAL** \$ 24 CEVICHE Traditional ceviche with Pacific shrimp, salsa bandera, and avocado.

Traditional and authentic "Coctel de Camarón," with cucumber, red onion, and avocado in our delicious house-made broth. **⊗** MARZUL \$ 50 SEAFOOD PLATTER Enjoy our tasty seafood platter: 4 different aguachiles, cooked shrimp, marinated octopus, half shell oysters, chocolatas borra-

\$ 29 Tagliatelle pasta with shrimp, mussels, and clams, tossed in a delicious scratch-made chipotle

\$ 10 Creamy tagliatelle pasta with fried chicken.

STRAWBERRY

\$ 17 Tilapia fillet "a la diabla," served with salad and steamed rice. Grilled fish marinated in the chef's special sauce, served with salad and steamed rice. FRIED MOJARRA \$ 19 Fried mojarra served with salad and steamed rice.

MALECON PASTA

salad and steamed rice. SSS A LA DIABLA FILLET TRIDENTE

Chef's breaded fish fingers. served with steamed rice and salad. CHEESE STICKS Buffalo milk-mozzarella cheese sticks served with steamed rice. MINI RICE BALL Breaded small rice ball stuffed with cream cheese, avocado, and fried chicken. Topped with eel sauce. PASTINI

MICHELADA Beer, Clamato, lemon, shrimp juice, house recipe sauce, garnished with celery and shrimp. Your choice of beer. CLAMATO ESPECIAL Sparkling water, Clamato, lemon,

COASTAL TOWER

RUBY SALMON

MALECON

PASTA

FIS

FINGERS

Black linguine pasta with mussels tossed in garlic butter sauce and white wine. Served with buttery bread.

\$ 4.50

\$ 4.50

\$ 4.50

\$ 4.50

\$ 4.50

\$ 4.00

\$ 10

\$ 10

3901 Fox St. Denver, Cp 80216

MAHI MAHI CEVICHE \$ 23 Mahi Mahi ceviche with salsa bandera and avocado. **SHRIMP** \$ 26

COCKTAIL

ALFREDO PASTA

OPOBLIN PASTA

\$ 23 Tagliatelle pasta with shrimp tossed in our creamy scratch-made Alfredo sauce. Served with buttery garlic bread. **BLACK AS** \$ 26 NIGHT PASTA

\$ 10

POPCORN CHICKEN Chef's breaded popcorn chicken, served with steamed rice and salad. FISH

\$ 10

CAPRI SALMON