el Marisquería Escandalo

Appetizers

Spring Rolls $11.99

Relleno de berza, zanahoria, cebolla, habanero y repollo. Crujientes enrollados y fritos.

Collard green, carrots, onion, habanero and cabbage stuffing. Rolled and Deep-fried crispy.

Croquetas de salmon

$14.99

Salmón finamente picado sobre una Salsa de elotes asados con morron rojo, moron verde, y cebolla morada. Servido con salsa remoulaude.

Finely chopped salmon on a roasted corn sauce with red and green bell pepper, and red onion. Served with remoulade sauce on the side.

Empanadas de Camarón $13.99

shrimp empanadas
empanadas with shrimp and cheese

Tostones Costeños

$13.99

Filete de tilapia y camarón con tomate y cebolla salteados en salsa de mantequilla de ajo servido en un tostón crujiente.

Tilapia filet and shrimp with sauteed tomato and onion in a garlic butter sauce served on crispy tostones.

Calamari $16.99

Aros de calamari frito con rodajas de jalapenos servido con salsa picante de aioli.

Fried calamari rings topped off with jalapenos slices and served with spicy aioli sauce.

Chicharrón de pescado

$16.99

Trozos de tilapia del tamaño de bocado, marinados en nuestra salsa de la casa y fritos . servido con Guacamole.

Bite size tilapia pieces, marinated in our house sauce and fried crispy. served with guacamole.

Cheese Dip $9.99

Guacamole Chips $7.99

Relleno de berza, zanahoria, cebolla, habanero y repollo. Crujientes enrollados y fritos.

Collard green, carrots, onion, habanero and cabbage stuffing. Rolled and Deep-fried crispy.

Chicken Wings

Buffalo - Medium - Lemon pepper

8 pza. $12.99

24 pza. $32.99

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Botanas

Camarones Coras

Fried shrimp, sauteed in our "Coras" sauce

Md. $22.99 Lg. $42.99

Camarones Cucaracha

Fried shrimp, sauteed in our "cucaracha" sauce

Md. $22.99 Lg. $42.99

Camarones Huichol

Fried shrimp, sauteed in our "Huichol" sauce

Md. $29.99 Lg. $50.99

Camarones "Escandalo"

Fried shrimp, sauteed in our famous house "Escandalo

Md. $24.99 Lg. $49.99

Camarones Fritos

Fried butterfly shrimp. Served with cocktail sauce.

Md. $24.99 Lg. $48.99

Langostinos

Market Price

Sauteed langostino in garlic butter sauce, "A la Diabla", or "Escandalo" sauce.

Crab Legs

Market Price

Sauteed crab fingers in garlic butter sauce, "A la Diabla", or "Escandalo" sauce.

Oysters / Ostiones *

half Dozen $13.99 Dozen $22.99

Fresh oysters on the half shell.

"El Escandalo" *

Market Price

Ostiones frescos en media concha con camarones, tilapia y trozos de pulpo. Servidos con nuestra famosa salsa "lumbre".
Fresh oysters on the half shell topped off with shrimp, tilapia, and octopus pieces. Served with our famous "lumbre" sauce.

Fajitas

choose your favorite protein with Green and Red bell peppers and onions. Served with white rice and beans.

$19.99 Camaron / Shrimp
$21.99 Mariscos / seafood
$17.99 Pollo / Chicken
$21.99 Carne / Steak
$25.99 Texas

Ostiones Gratinados

Market Price

Sobre la media concha, una mezcla de queso parmesan o y mozzarella con carne de cangrejo y camarones.

$14.99 Fajitas Vegetariana

Vegetarian fajitas

Mixed vegetables. Served with a side of white rice and beans.

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Entrees

Huachinango Zarandeado
Market Price

Grilled red snapper, served with our "Guajillo" sauce. Served with a side of white rice, house salad, and garlic bread.

Huachinango Sazon Escandalo
Market Price

Fried red Snapper, topped off with our Escandalo sauce and shrimp. Served with a side of white rice, house salad, and garlic bread.

Huachinango Al mojo de ajo
Market Price

Fried red snapper in a garlic butter sauce. Served with a side of white rice, house salad, and garlic bread.

Huachinango A la Diabla
Market Price

Fried red snapper in our Devil sauce. Served with a side of white rice, house salad, and garlic bread.

Huachinago A la Plancha
Market Price

Grilled naked red snapper. Served with a side of white rice, house salad, and garlic bread.

Molcajete De Mar *
$32.99

Molcajete frio con camarón, pescado, caracol, pulpo, pepino y cebolla en jugo de limón.

Molcajete Dinamita
$44.99

Una mojarra frita entera sobre camarón, pulpo y filete de tilapia frito. Con patas de jaiba salteado en salsa de la casa "Escandalo".

Filete de Swai
$16.99

Fritos o a la parilla. Con salsa al gusto. A la Diabla o Hawaiano. Servido con arroz blanco, ensalada de la casa, y pan de ajo.

Combo de Tilapia y Camaron

A la Parilla o Frito. Servido con un side de arroz blanco, papas fritas y pan de ajo.
Grilled or fried. Served with a side of white rice, french fries, and garlic bread.

$16.99

Shrimp & Grits
$17.99

Fresh-grilled shrimp with a side of our homemade grits and creole sauce.

Filete de Swai Relleno
$20.99

Relleno de camaron,jaiba,pulpo, y tilapia con morron rojo y verde, hongos, y cebolla. Served with white rice, house salad, and garlic bread.

Mojarra sazon Escandalo

Fried whole tilapia, topped off with our "Escandalo" sauce. Served with a side of white rice, house salad, and garlic bread.

$17.99

Mojarra A la Veracruzana

Fried whole tilapia with sauteed onion, cilantro, tomato, red and green bell peppers. Served with a side of white rice, house salad, and garlic bread.

$17.99

Tostada de Ceviche
$7.99 cada una

Tostada de Ceviche Tradicional, Miramar, El Mitotero o El Escándalo.

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Aguachile Tropical $21.99

Shrimp in a tropical tangy sauce with cucumber, onion and avocado.

Aguachiles * $16.99

En salsa verde o roja con camarón, pepino, cebolla y aguacate.
Shrimp in a green or red sauce with cucumber, onion and avocado.

Chapuzón $32.99

Pulpo, camarón, pescado y mejillones salteados en nuestra salsa "Escándalo".
Octopus, shrimp, fish, and mussels sauteed in our "Escandalo" sauce.

Piña Del Mar $21.99

Media piña con relleno de camarones, pulpo, cangrejo, cebolla, champiñón y pimientos morrones rojos y verdes.
Half a pineapple with stuffed shrimp, octopus, crab, onions, mushroom and red and green bell peppers.

Torre El Dragón $29.99

Camarones, pulpo, pescado, ostiones, cebolla, pepino y tomate finamente picados en forma de una torre.
Shrimp, octopus, fish, oysters, onion, cucumber and tomato diced finely in the form of a tower.

Torre Tropical $32.99

Camarones, pulpo, pescado, ostiones, mango, piña, cebolla, pepino y tomate finamente picados en forma de una torre.
Shrimp, octopus, fish, oysters, mango, pineapple, onion, cucumber and tomato diced finely in the form of a tower.

Mussel/ Mejillones Market Price

Cooked in a garlic butter sauce with white wine

Cocktail Tradicional $17.99

Cocktail de camarones con tomate, cebolla, cilantro, y aguacate.
Shrimp cocktail with tomato, onion, cilantro, and avocado

El Flamante $23.99

Cocktail de ostiones con tomate, cebolla, cilantro, pepino, y aguacate.
Cocktail of oysters with tomato, onion, cilantro, cucumber, and avocado

Salmon Lanier $22.99

Salmon a la brasa en salsa de vino blanco con camaron.
Servido con pure de papa y vegetales.
Char-grilled salmon in a white wine sauce with shrimp.
Served with mashed potatoes and vegetables.

Salmon '170' $20.99

Salmon a la brasa en salsa de hongo.
Servido con pure de papa y vegetales.
Char-Grilled salmon in mushroom sauce.
Served with mashed potatoes and vegetables

Salmon Tropical $21.99

Salmon a la brasa en salsa de pina.
Servido con pure de papa, y vegetales.
Grilled salmon in pineapple sauce.
Served with mashed potatoes and vegetables.

El Escandalo * $22.99

Un cocktail de camarones, pulpo, pescado, ostiones en nuestra salsa de la casa "Escandalo" con tomate, cebolla, cilantro y aguacate.
Shrimp cocktail with octopus, fish, oysters in our house sauce "Escandalo" with tomato, onion, cilantro, and avocado.

Pulpo de Pasión $19.99

Cocktail de pulpo y camaron con tomate, cebolla, cilantro y aguacate.
Octopus and shrimp cocktail with tomato, onion, cilantro, and avocado.

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Ceviche el Escandalo

Md. $22.99 Lg. $44.99

Ceviche de camarones, pescado, pulpo, tomate, cebolla, cilantro, pepino, y aguacate.
Shrimp, fish and octopus ceviche with tomato, onion, cilantro, cucumber and avocado

Ceviche Miramar*

Md. $17.99 Lg. $26.99

Ceviche de pescado con tomate, cebolla, cilantro, pepino y aguacate.
Fish ceviche with tomato, onion, cilantro, cucumber and avocado.

Ceviche Tradicional

Md. $20.99 Lg. $39.99

Ceviche de camarón con tomate, cebolla, cilantro, pepino y aguacate.
Shrimp ceviche with tomato, onion, cilantro, cucumber and avocado

Ceviche Mitotero

Un ceviche tropical de camarón o pescado con mango, piña, tomate, cebolla, cilantro, pepino y aguacate.
A tropical shrimp or fish ceviche with mango, pineapple, tomato, onion, cilantro, cucumber and

Md. $18.99 Lg. $35.99

Cola de langosta Rellena *

Market Price

Rellena de camaron, pulpo, jaiba, morrones mixtos y cebolla.
Servido con un side de arroz blanco y ensalada.
Stuffed shrimp, Octopus, Crab, mixed bell peppers, onions.
served with a side of white rice and salad.

Hamburguesa de huevo

$14.99

Hamburguesa de carne con huevo, tomate, cebolla, lechuga acompañada con papas fritas
Burger with beef, egg, tomato, onions, lettuce with a side of fries

Sandwich de salmon

$15.99

Sandwinch con salmon, guacamole, tomate, cebolla , lechuga acompañado con papas fritas

Sandwinch with salmon, guac, tomate, onions, lettuce with a side of french fries

Charolas/ Dinner Trays

Charola el escandalo

Md. $74.99 Lg. $145.99

Langostinos, Mussels, and Cucaracha Shrimp.

Charola “”La ola del mar”

Md. $74.99 Lg. $145.99

Cucaracha Shrimp, Shrimp in our House sauce "'Escandalo" and crab fingers.

Charola “Nube azul”

Md. $74.99 Lg. $159.99

Cucaracha Shrimp, Mussels and Fried Shrimp.

Charola “el Borracho”

Md. $74.99 Lg. $139.99

Crab fingers, Cora shrimp, and Cucaracha shrimp.

Charola Langostino

Market Price

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Pastas

Alfredo de Camarón $17.99

Shrimp Alfredo Pasta

Camarón y Vieira $21.99

Shrimp and Scallop Pasta

Caldos

Caldo de Cazuela Cazuela Soup $19.99

Caldo de Camarón Shrimp Soup $17.99

Caldo de Mojarra Tilapia Soup $16.99

Caldo de Langostino Langostino Soup Market Price

Caldo de huachinango Red Snapper Soup Market Price

Caldo de Jaiba crab leg Soup $16.99

Caldo de Filete Tilapia filet Soup $16.99

Caldo de Escandalo Escandalo Soup Market Price

Camarones al Gusto $17.99

Camarones salteados en salsa al gusto. Escándalo, Alemán, Tropical, Al Mojo de Ajo, Crema de Ajo o A La Diabla. Con un side de arroz blanco, papas fritas y pan de ajo.
Sauteed shrimp in a sauce of your choice. Escandalo, Aleman, Tropical, Al Mojo de Ajo,Crema de Ajo o A La Diabla. With a side of white rice, house salad and garlic bread.

Camarones Empanizados $19.99

Servido con un side de papas fritas, arroz blanco y ensalada.
Served with a side of french fries, white rice and a house salad

Camarones Zarandeado $18.99

Camarones a la parrilla en nuestra salsa de la casa. Con un side de arroz blanco, ensalada de la casa y pan de ajo.
Jumbo shrimp grilled in our house sauce. With a side of white rice, house salad and garlic bread.

Camarones Momia $19.99

Servido con un side de arroz blanco, ensalada y pan de ajo.
Served with a side of white rice, house salad and garlic bread

Brochetas de Camarones $19.99

Shrimp skewers with mixed peppers, and red onion. Served with a side of white rice,house salad and garlic bread.

Pulpo A la Braza $24.99

Servido con un side de arroz blanco, ensalada y pan de ajo.
Served with a side of white rice, house salad and garlic bread.

Pulpo al Ajillo $23.99

Servido con un side de arroz blanco, ensalada y pan de ajo.
Served with a side of white rice, house salad and garlic bread

Pulpo Enamorado $23.99

Boiled octopus in a mayonnaise-based sauce with onion, tomato, jalapeno and cilantro. Served Cold.

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Tacos
(3 por orden)

Taco Vallarta $14.99

Un combo de filete y camarones a la plancha o fritos.
Servidos con repollo, pico de gallo, aguacate y salsa de chipotle.
A combination of tilapia filet and shrimp grilled or fried.
Served with cabbage, pico de gallo, avocado, and chipotle sauce

Taco Veracruzano $14.99

Camarones frescos a la plancha o fritos. Servidos con repollo.
pico de gallo, aguacate y salsa de chipotle.
Fresh shrimp grilled or fried. Served with cabbage,
pico de gallo, avocado, and chipotle sauce.

Taco Bravo de Pulpo $17.99

Pulpo a la plancha en salsa a la Diabla. Servidos con repollo
y aguacate.
Grilled octopus in our Devil sauce. Served with cabbage
and avocado.

Grouper Tacos $14.99

Tacos de pescado servidos con repollo, pico de gallo,
aguacate y salsa chipotle.
Grilled grouper. Served with cabbage, pico de gallo,
avocado, and chipotle sauce.

Mar Azul Tacos $20.99

Langosta salteada. Servida con repollo,pico de gallo y aguacate.
Sauteed lobster. Served with cabbage, pico de gallo, and avocado.

Steak Tacos $18.99

Chicken Tacos $14.99

Ensaladas

Mayeya Salad $8.99

Mixed greens, boiled eggs, cherry tomato, red onion, cheddar
cheese, bacon, cranberries and cucumbers with Citrus Mango
dressing on the side

Greek Salad $15.99

Spring mix, feta cheese, cherry tomato, cucumbers, black olives,
red onion and a pepperoncini pepper with Greek dressing
on the side.

Caesar Salad $7.99

Romaine lettuce, croutons, parmesan cheese.

Add a choice of protein grilled or fried
Chicken $5.99 Salmon $7.99 Shrimp $7.99

Orden de aguacate $4.49

Ensalda de pepinos $5.49

Mixed Vegetables $3.49

Sides

White Rice $3.49

Salsas $5.49
Diabla - al ajo - al ajillo - escandalo

French fries $3.49

Garlic Bread $3.49

Pinto Beans $3.49

Orden de tortillas $3.49

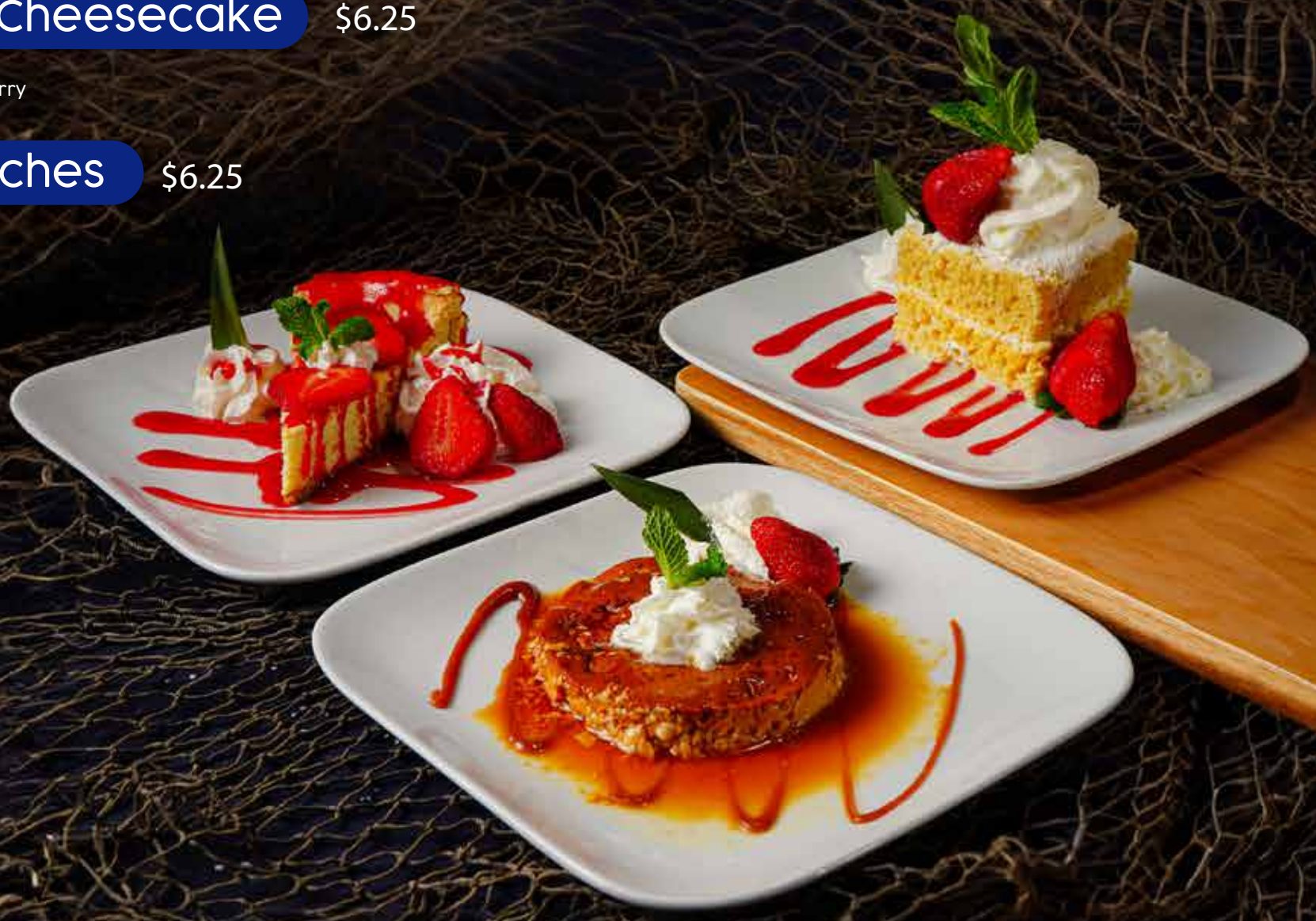
Dessert

Flan $6.25

Vanilla Cheesecake $6.25

with fresh Strawberry

Tres Leches $6.25



Kids Menu

(over the age of 12 years old upcharge of 3.99$ will be added)

Kids Shrimp $7.65

Grilled or fried. Served with french fries.

Kids Chicken tenders $7.30

Served with french fries.

Kids Tilapia & Shrimp $7.95

Served with french fries.

Kids Fettuccine $7.95

Choice of grilled chicken or grilled Shrimp.

Drinks

mangonada	$19.99
Piña Colada	$19.99
Coco salvaje	$19.99
Cantaritas	$9.99
La mariposa	$12.99

Aguas Frescas $5.99

JAMAICA- HORCHATA - PIÑA - MANGO
SANDIA - MARACUYA - TAMARINDO
(Pregunta cuales hay en el día)

Micheladas

La salvaje $15.99
Michelada mix served with one beer of choice.
Served with oyster, cucumber & shrimp.

Los dos carnales $23.99
2 Beers of your choice with michelada mix.
Served with oyster & shrimp.

Bomba Atomica $29.99
1 Caguama & 1 Coronita with michelada mix.
cucumber & shrimp.

Michelada Regular $9.99

Michelada de Tamarindo $22.99

Charola preparada $49.99

Cervezas

Imported
Corona - Modelo - Dos Equis
Heineken - Tecate - Pacifico
Victoria

Domestic
Michelob Ultra - Bud Light
Miller - Coors - Budweiser
Blue Moon

Handcraft Margaritas

$13.99	Watermelon Margarita
$13.99	Cucumber Margarita
$13.99	Jamaica Margarita
$13.99	Strawberry Margarita
$21.99	El escandalo Margarita

Cocktails

Vampirito	$11.99
Paloma	$13.99
Mojitos	$11.99
Mexican mule	$9.99
Horchata white russian	$12.99
Tequila Flights	$12.99