



## Appetizers

- Flautas --- crisp rolled flour tortillas filled with shredded beef or chicken, sour cream, & red salsa 9.95  
Prawn cocktail --- poached jumbo prawns, serrano chile cocktail sauce, cucumber salad 11.95  
Chile calamari --- chile dusted calamari, serrano chiles, queso fresco, mojo de ajo 9.95  
Chalupas --- 3 corn masa boats, filled with diced chicken, cilantro, onions & jalapeño's 8.95  
Empanadas --- 3 corn tortilla turnovers, cheese, potato, mushrooms & zucchini 9.95  
Guacamole --- fresh smashed avocado, roma tomatoes, onions, jalapeño chiles, cilantro, & lime 9.25  
Seared ahi --- sesame crusted ahi, avocado habanero aioli, cucumber salad, & matchstick potatoes 12.95  
Platillo de entremeses --- a platter of assorted appetizers: empanadas, chalupa, flautas, & tamalitos 16.50  
Ahi atun --- ahi tartar with mulato peppers, fresh mango, shallots, olive oil, & jicama slaw 13.95  
Tostada congrejo --- 3 crisp corn tortillas topped with crab marinated with mojo de ajo sauce, & guacamole 11.75  
Ceviche trio --- mahi mahi, shrimp, scallops, marinated in tequila-lime dressing with jicama slaw 12.95  
Oysters --- fresh local oysters, serrano chile mionette & cocktail sauce, half dozen 14.95 full dozen 25.95

## Soups and Salads

- Sopa de tortilla --- guajillo infused chicken stock, shredded chicken, queso anejo, avocado, tortilla threads 6.75  
Ensalada guaymas --- romaine hearts, jicama, avocado, tomatoes, & goat cheese with a lime-oregano vinaigrette 7.95  
Ensalada de colima --- baby lettuce, jicama, shallots, papaya & mango, with a roasted jalapeno vinaigrette 7.95  
Ensalada de pollo --- marinated chicken breast, cactus, tomato, & avocado with a jalapeño vinaigrette 15.25  
Ensalada de mariscos --- shrimp, calamari, avocado, tomato, & lettuce with a jalapeño vinaigrette 16.50  
Tostada vegetariana --- shredded romaine, red cabbage, black beans, rajas, tomatillo, potato 10.95 *with chicken* 14.95

## Tamales

*Served with salsa cruda & fresh sour cream*

- Tamales de pollo --- two chicken tamales with pipian sauce, steamed in corn husks 14.95  
Tamales de puero --- two tamales of pork with guajillo chile sauce, steamed in banana leaves 14.95  
Tamales platano --- two green corn masa tamales with cactus and plantain, steamed in corn husks 13.50  
Platillo de tamales --- an assortment of three tamales - one of each - 16.95

## Guaymas Specialties

*Served with house-made corn tortillas or flour tortillas, rice and black beans*

- Lomito --- grilled pork tenderloin, sautéed wild mushrooms, with an ancho chile butter sauce 17.95  
Brochetas --- grilled seafood skewers with salmon & swordfish, served on sautéed vegetables 18.95  
Camarones rellenos --- grilled prawns stuffed with oaxaca cheese, jalapeños, wrapped in bacon, vegetables 26.50  
Platillo vegetariano --- grilled corn, plantain, and assorted seasonal vegetables, with black bean salad 14.95  
Banderillas --- skewers of marinated chicken and beef, served with guacamole & nopales 18.95  
Pescado veracruzana --- line caught Alaskan halibut, roasted jalapeño polenta cake, with a veracruzana sauce 21.95  
Pollo en mole --- roasted ½ chicken, with house-made chocolate mole sauce & toasted sesame seeds 18.25  
Mariscada --- marinated fish, calamari, shrimp, mussels, clams sautéed with wild mushrooms on a sizzling platter 22.95  
Camarones diablo --- spicy sautéed shrimp, garlic, onion, spinach with cayenne & pepper flake pan sauce 19.95  
Poblano en nogado --- 2 chicken & raisin stuffed poblano chiles served with a creamy walnut sauce 17.50  
Carnitas --- beer braised pork shoulder, dried chile adobo, pickled red onions & cilantro 17.95  
Huachinango --- pacific snapper sautéed with mushrooms, jalapeños, onion, tomato, & garlic 20.95  
Sizzling fajitas --- choice of chicken, beef, or shrimp sautéed with onions & bell peppers on a sizzling plate 18.95  
Filet --- mesquite grilled filet mignon, caramelized onions, wild mushrooms, with an ancho chile sauce 29.95

## Sides \$3.50 each

**Desserts \$6.50 each**

- Guacamole  
Flan de coco --- coconut custard  
Grilled plantain  
Margarita pie --- tequila infused cream pie, pretzel crust  
Grilled corn on the cob  
Pecado de chocolate --- chocolate "sin"  
Sautéed locally grown vegetables  
Chocolate bread pudding --- with mango habanero ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
18% gratuity on parties 6 or more

*Executive Chef Gary DiDominick*