

CABO
SEAFOOD GRILL & CANTINA

A visit to Cabo should be all about good times, good food, and time spent with friends over a frosty margarita talking about the one that got away, even if it wasn't a fish !

COCTELES

	Small	Large
COCTEL DE CAMARON	\$7.25	\$10.95
~ Fresh diced tomato, onion, cilantro, & cucumber, mixed with cooked shrimp, shrimp broth and lemon.		
COCTEL CAMPEGHANA	\$7.25	\$10.95
~ Shrimp & octopus combination cocktail.		
COCTEL DE PULPO	\$7.25	\$10.95
~ Fresh diced tomato, onion, cilantro, & cucumber, mixed with cooked octopus, shrimp broth and lemon.		

ANTOJITOS

GUACAMOLE	\$6.25
~ Custom prepared table-side with a fresh hass avocado, jalapeño, diced onion, cilantro, and tomato.	

QUESADILLA (MADE WITH OUR FRESH CORN TORTILLAS) EACH

Asada (Marinated Steak)	\$3.00
De camaron (Shrimp)	\$4.00
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HOT ~ Al Pastor (Marinated Pork)	\$3.50
De pollo (Chicken)	\$3.50

MIGUEL'S GIANT QUESADILLA.

~ A huge flour tortilla stuffed with jack, cheddar, & cotija cheeses, beans, onion, cilantro, & chipotle salsa, plus your choice of carne asada or chicken breast.

\$9.95

TOSTADA DE CEVICHE

~ Marinated in fresh lemon juice and mixed with chopped tomato, onion, cilantro, and chile jalapeno.

De camaron (Shrimp)	\$5.25
De pescado (Fish)	\$3.95

QUESO FUNDIDO

~ Bubbly melted white cheese topped with chorizo and roasted pasilla rajitas, served with fresh hot tortillas.

\$7.50

TAQUITOS

~ Four crispy chicken taquitos served with sour cream & guacamole.

\$8.95

CAMARONES AGUA CHILE

~ Raw shrimp marinated in lime and served on cucumber slices with chile jalapeno rajitas, marinated red onion, & tomato.

\$10.95

BOTANA MIXTA

~ Cold cooked shrimp and octopus, garnished with jalapeño, marinated red onion, tomato, cucumber, and lemon.

\$11.50

OSTIONES EN SU CONCHA

~ Oysters on the half shell.

\$8.95 (HALF DOZ).....\$15.95 (DOZ)

OSTIONES PREPARADA

~ Oysters on the half shell topped with our shrimp ceviche.

\$10.95 (HALF DOZ)..... 18.95 (DOZ)

ENSALADAS

Choice of Bleu Cheese, Thousand Island, Ranch, or Italian dressing

ENSALADA VERDE

~ Fresh greens with tomato, cucumber, & carrots.

\$3.50

CAESAR SALAD

~ Add broiled chicken breast-\$3.00
Add grilled shrimp-\$4.00

\$6.95

ENSALADA DE CAMARON

~ Crisp iceberg & romaine garnished with tomato & cucumber and topped with plenty of chilled, cooked shrimp.

\$11.50

ENSALADA DE CARNE ASADA ..

~ Mixed greens topped with marinated lean char broiled beef strips, jicama, avocado, corn, beans, & crisp tortilla strips. Also available with grilled chicken breast.

\$10.50

TOSTADA DE CAMARON

~ Cold boiled shrimp tossed with fresh tomato, onion, cilantro, & cucumber and served with mixed greens.

\$10.95

We accept major credit cards or debit cards with a Visa or Master Card logo
Sorry no checks

CAMARONES

Served with white rice and vegetables

HOT CAMARONES A LA DIABLA \$12.95

~ Shrimp sautéed in a fiery hot red sauce.
Available in the shell or peeled.

CAMARONES EMPANIZADOS \$12.95

~ Tender flash fried breaded shrimp.

CAMARONES "CABO" \$16.50

~ Large shrimp stuffed with cheese & roasted pasilla chile and wrapped in bacon.

CAMARONES AL MOJO DE AJO . \$12.95

~ Shrimp sautéed with butter & loads of garlic !

CAMARONES A LA PLANCHA \$13.95

~ Large shrimp simply seasoned and grilled in the shell.

CAMARONES RANCHEROS \$12.95

~ Shrimp sautéed ranch style with fresh tomato, onion, bell pepper, and jalapeno.

2-2-2 \$15.95

~ 2 Camarones "Cabo", 2 Camarones verde, & 2 Camarones a la plancha. The best of the best.

CAMARONES VERDES \$14.95

~ Large shrimp broiled in a fresh tomatillo salsa and topped with creamy melted cheese.

CAMARONES A LA \$12.95

VERACRUZANA

~ Shrimp sautéed in a sauce of tomato, bell pepper, olives, onion & special seasonings.

ADD CARNE ASADA TO ANY SHRIMP DISH ABOVE FOR \$5.95

COMIDAS DEL MAR

Served with white rice and vegetables

HUACHINANGO RELLENO \$19.95

~ Whole fried red snapper topped with a mixture of onion, bell pepper, shrimp, and octopus sautéed in garlic sauce.

PESCADO DEL DIA \$MARKET PRICE

~ Preguntele a su mesero sobre el pescado del dia - Ask you server about the fish of the day

HUACHINANGO FRITO \$16.95

~ Whole fried red snapper.

MOJARRA FRITA \$10.95

~ Whole fried tilapia.

ESPECIALIDADES DE LA CASA

CARNITAS \$11.50

~ Traditional seasoned fried pork served with salsa, refried beans & rice.

PLATO DE CARNE ASADA \$12.95

~ Char broiled marinated beef, served with roasted green onions, jalapeño, boiled beans, & rice.

PECHUGA DE POLLO ADOBADA A LA PARRILLA \$10.50

~ A 1/2 lb. broiled chicken breast marinated in a sauce of roasted Guajillo chile. Served with rice & vegetables.

CHILE VERDE \$9.95

~ Tender pork simmered in our fresh tomatillo sauce. Served with rice & beans.

BISTEC RANCHERO \$11.50

~ Sliced steak with tomato, jalapeno, onions, and spicy tomato sauce.

PARRILLADAS (FOR 2 OR 3)

PARRILLADA DE MARISCOS \$42.95

~ Whole fried red snapper (or grilled filet), shrimp "Cabo" style, shrimp with garlic, shrimp in tomatillo salsa with cheese, octopus with garlic, shrimp ranch style, and shrimp quesadilla.

PARRILLADA DE CARNES "JALISCO" \$39.95

~ Grilled diced steak, grilled chicken breast, spicy pork, chorizo, queso fundido, boiled beans, with grilled onions & jalapeño.

PARRILLADA MIXTA \$42.95

~ Grilled diced steak, grilled chicken breast, marinated pork, shrimp with garlic, shrimp with tomatillo salsa & cheese, bacon wrapped shrimp, quesadilla, boiled beans with grilled onions and jalapeño.

A 15% Gratuity will be added to all parties of 10 or more.

ESPECIALES MEXICANO

COMBINACIONES: ONE ITEM \$7.50 TWO ITEMS \$8.95 THREE ITEMS \$10.50
 ~ Includes rice & beans plus roasted chile arbol salsa (Shrimp items additional charge)

- ◆ ENCHILADA: CHICKEN, CHEESE, OR PICADILLO (GROUND BEEF & PORK).
- ◆ TACO: SOFT-CARNITAS, CHICKEN, AL PASTOR, CARNE ASADA, FISH OR (CRISP) PICADILLO.
- ◆ TOSTADA: CARNITAS, CHICKEN, BEAN, CARNE ASADA, AL PASTOR, OR PICADILLO.
- ◆ SOPE: CARNITAS, CHICKEN, CARNE ASADA, PICADILLO, AL PASTOR, OR FISH.
- ◆ CHEESE QUESADILLA (MADE WITH OUR FRESH CORN TORTILLAS)
- ◆ VIGENTE'S CHILI RELLENO (MADE WITH FIRE ROASTED FRESH PASILLA CHILE)

ENCHILADAS DE CAMARON \$10.95
 ~ Grilled shrimp are rolled in tortillas, topped with salsa verde (green sauce) and cheese. Served with rice & beans.

SEAFOOD ENCHILADAS \$10.95
 ~ Sautéed chopped fish, shrimp, octopus, scallops, crab, and vegetables rolled in corn tortillas and topped with seasoned cream sauce and cheese. Served with rice & beans.

BURRITOS ("WET" WITH ENCHILADA SAUCE OR SALSA VERDE & CHEESE \$1.25 EXTRA)
 ~ Made with a giant 12" tortilla and filled with your favorite meat, rice, beans, cheese, onion, cilantro, and salsa.

- DE CARNE ASADA (DICED STEAK) \$7.50**
- AL PASTOR (MARINATED PORK) \$7.25**
- DE CARNE PICADILLO (GROUND BEEF & PORK) \$7.25**
- DE CARNITAS (SEASONED FRIED PORK) \$7.25**
- DE CHILE VERDE \$7.25**
- DE POLLO (CHICKEN) \$7.25**

BURRITOS DE MARISCOS (SEAFOOD BURRITOS)

~ Fish or shrimp wrapped up with sliced cabbage, white sauce, marinated red onion, cilantro, cucumber, avocado, & rice.

- DE PESCADO (FISH) \$7.25**
- DE CAMARON (SHRIMP) \$9.50**

VEGETARIAN BURRITO \$6.75
 ~ Boiled pinto beans, white rice, squash, bell peppers, onions, tomato, and avocado.

HAMBURGUESA CON PAPAS FRITAS \$6.95
 ~ The best half pound burger in downtown Oxnard is served with fries.

FAJITAS

~ Lots of bell peppers, onions, & special seasonings make this a favorite. Served sizzling hot with rice & beans and fresh hot tortillas.

- DE CAMARON (SHRIMP) \$12.95**
- DE RES (BEEF) \$11.95**
- COMBINATION SHRIMP & BEEF OR SHRIMP & CHICKEN OR 3-WAY \$13.50**
- DE POLLO (CHICKEN) \$10.95**

SOPES

2 SOPES 3 SOPES

~ Fresh corn masa is cooked on the comal, and hand formed to create a small shell. The shell is fried briefly and topped with beans, your favorite meat or seafood, lettuce, tomato, onion, cilantro, and cotija cheese. Served with rice & beans.

- DE POLLO (CHICKEN) \$8.50 \$9.95**
- DE CARNE PICADILLO (GROUND BEEF & PORK) \$8.50 \$9.95**
- DE CAMARON (SHRIMP) \$9.50 \$10.95**
- DE CARNITAS (SEASONED FRIED PORK) \$8.50 \$9.95**
- DE ASADA (DICED STEAK) \$8.50 \$9.95**
- DE PESCADO (FISH) \$8.50 \$9.95**

CALDO (SOUP)

CALDO 7 MARES \$15.50
 ~ Fish, shrimp, clams, scallops, octopus, crab, & calamari simmered in a seafood stock with vegetables - topped with onion and cilantro.

CALDO DE CAMARON \$12.95
 ~ Fresh vegetables simmered in a rich seafood stock with shrimp.

CALDO DE PESCADO \$10.95
 ~ Tasty filet simmered with vegetables in a seafood stock.

CALDO DE PESCADO Y CAMARON \$12.95
 ~ Fish and shrimp cooked in our rich seafood stock.

MENUDO (SÁBADOS Y DOMINGOS)
 \$8.25

TACOS

Served with rice & beans plus roasted salsa de chile arbol

	2 Tacos	3 Tacos
TACOS DORADOS DE PICADILLO ~ Art is famous for his fried tacos made with a specially seasoned mixture of ground beef, ground pork, and potato topped with lettuce tomato & cheese.	\$8.95	\$10.50
TACOS DE PESCADO ~ Served Cabo style on fresh tortillas with grilled fish, shredded cabbage, tomato, onion, cilantro, and white sauce.	\$8.95	\$10.50
TACOS DE CARNE ASADA AL CARBON ~ Broiled marinated steak diced and topped with onion, & cilantro, on our fresh tortillas.	\$8.95	\$10.50
TACOS DE CAMARON ~ Grilled shrimp served on our handmade tortillas with cabbage, onion, cilantro, tomato, and white sauce.	\$9.95	\$11.50
TACOS DE CARNITAS ~ Shredded seasoned fried pork, topped with chopped onion & cilantro.	\$8.95	\$10.50
HOT TACOS AL PASTOR ~ Marinated spicy pork soft tacos garnished with chopped onion & cilantro.	\$8.95	\$10.50
TACOS DE POLLO ~ Chicken soft tacos made better on our fresh hot tortillas with lettuce, tomato, & cheese.	\$8.95	\$10.50

PARA NIÑOS (KID'S MENU)

(12 & Under)

TIRITAS DE PESCADO & FRIES .. \$4.75
 ~ Fried fish filets.
BEAN & CHEESE BURRITO \$4.25
HAMBURGUESA & FRIES \$4.75

CAMARONES EMPANIZADOS & FRIES .. \$5.25
 ~ Fried shrimp.
PIZZA & FRIES \$4.75

POSTRES

CHEESECAKE
 Made from scratch with fresh cream cheese.
 \$4.50

FLAN
 Our own unique recipe.
 \$3.50

CHOCOLATE LAYER CAKE
 Baked fresh here with butter & real cocoa.
 \$4.25

BEBIDAS

COKE, DIET COKE, SPRITE, \$2.25
LEMONADE, FANTA ORANGE, FANTA STRAWBERRY, ICED TEA
COFFEE, HOT TEA \$1.95
BOTTLED WATER \$2.50
 ~ Regular or Sparkling

HORCHATA, TAMARINDO, \$2.50
JAMAICA JUICE \$2.75 SM \$3.25 LG
 ~ Grapefruit, Cranberry, Pineapple, Clamato.
HOT CHOCOLATE \$2.25
FRESH SQUEEZED ORANGE JUICE \$3.25

DESAYUNOS

BREAKFAST SERVED SATURDAY 10 AM TO 12 PM AND SUNDAY 9 AM TO 12 PM

HUEVOS RANCHEROS

2 eggs scrambled with red & green bell peppers, jalapeño, tomato sauce, and onions served over tortillas with rice and beans.

\$7.25

HUEVOS CON TOCINO

Bacon and 2 eggs any style. Served with hash browns or rice & beans.

\$7.25

CARNE ASADA CON HUEVOS AL GUSTO

A 1/2 Lb. char broiled carne asada with 2 eggs any style. Served with hash browns.

\$10.95

HUEVOS CON CHORIZO

Spicy pork sausage scrambled with 2 eggs and served with rice & beans.

\$7.25

HUEVOS AL GUSTO

2 eggs any style. Served with hash browns or rice & beans.

\$6.25

PANGAKES

Served with warm syrup and butter.

\$5.25

HUEVOS MEXICANOS

Fresh tomato, onion, & chile jalapeno scrambled with two eggs. Served with rice & beans.

\$7.25

TORTA DE QUESO

Omelet with jack & cheddar cheese

\$7.50

TORTA MEXICANO

Omelet of bell peppers, onions, tomato, cilantro, & cheese.

\$7.50

MACHACA

Shredded beef, onions, and peppers scrambled with 2 eggs. Served with rice & beans.

\$7.95

MACHACA DE GARNITAS

Shredded pork, onions, and peppers scrambled with 2 eggs. Served with rice & beans.

\$7.50

NOPALITOS (NOPALÉS CON HUEVOS)

Tender cactus scrambled with 2 eggs. Served with rice & beans.

\$7.25

CHILAQUILES

Tortillas strips sautéed with guajillo salsa and topped with cotija cheese, onion, & cilantro.

\$6.25

HUEVOS DIVORCIADO

Two fried eggs - one covered with red sauce - one covered with green sauce - divided by refried beans.

\$7.25

TORTA DE FAJITAS CON CAMARON

Omelet of shrimp fajitas

\$10.50

TORTA DE AGUACATE

Omelet of sliced avocado

\$7.50

TORTA DE CARNE ASADA

Omelet of marinated steak with diced onions and jalapeño.

\$8.50

TORTA DE CHILE RAJAS

Omelet of roasted pasilla and jack cheese.

\$7.50

MENUDO

Mexico's famous tripe and hominy soup. Available with or without patas.

\$8.25

BUEN PROVECHO !

FRESH HOT HANDMADE TORTILLAS COME WITH ALL BREAKFASTS