

## MENU

## APERITIVOS (appetizers)

## FRITURA MARINA \$16.99

Fried shrimp, calamari and octopus battering.

## EMPANADAS DE CAMARÓN \$12.99

Empanada dough filled with shrimp sauteed onions and pepper.

## ROCA SHRIMP \$12.99

Tempurized and covered in sweet and sour sauce.

## CHEESE DIP (Melted Cheese)

- Shrimp \$12.99
- Beans \$9.99

## GUACAMOLE (Fresh made)

- Shrimp \$16.99
- Chicharron (pork belly crips) \$21.99

## CHICHARRON LONJA \$12.99

Fried Robalo pieces with chef sauce

## CAMARONES BOTANERO \$29.99

Fried whole shrimp topped with chef specialty spicy sauce.

- Kora (huichol sauce, butter, chile and garlic)
- Huichol (huichol sauce, chef seasoning)
- Salsa negra (chilipitin sauce and chef seasoning)

## WINGS

Fried wings topped with buffalo or bbq.

- 6 piece \$7.99
- 12 pieces \$13.99

## TOSTADAS

Corn tortilla crisp topped with seafood cooked in lime juice and house pico de gallo) \$12.99

- Shrimp
- Fish
- Mixed
- Octopus

## MARISCOS (seafood)

**Sides:** baked potato | fries | sauted veggies | mexican rice | house salad | tostones | platano maduro | handmade tortillas.

You can pick two house sides with the dish if you want additional it have extra charge.

## GRILLED OCTOPUS \$29.99

Grilled with butter house, potato, salad and chef house adobo (you can upgrade the sauce)

- Kora
- Ajillo

## AGUACHILES \$19.99

Shrimp cooked in lime juice and you choice sauce)

- Traditional green
- Mango
- Red
- Mixed

## MOLCAJETE DEL MAR \$39.99

Grilled shrimp, tilapia, and mojarra frita topped with chef sauce

## PAELLA (small) \$22.99

Yellow rice like paella style with seafood

## PASTA EN CREMA ALFREDO CON CAMARÓN \$21.99

En este espacio escriba la descripción del plato con sus ingredientes.

## LANGOSTA \$49.99

- Crema
- Ajillo
- House style

## HUACHINANGO HOUSE \$48.00

Grilled Red snapper cut in butterfly seasoning with house adobo and seafood mix on top

## FRIED FISH

You can pick the fish option just fried or upgrade with house spicy sauce.

- Mojarra \$22.00
- Red Snapper \$35.00

## MAR Y TIERRA \$36.99

Steak topped with shrimp or lobster tail.

## OSTIONES *(oysters)*

- **Natural** raw oyster with lime and soya chef sauce) \$29.00
- **Prepared** fresh ceviche on top \$32.00
- **Zarandados** grilled with garlic, butter and chef adobo. \$32.00
- **Gratinados** grilled with garlic, butter, chef seasoning and gratin cheese. \$32.00

## CEVICHE\*

Fresh seafood selection cooked in lime juice with tomato, red onion, cucumber, cilantro and house special sauce.

- **Aguachile** (green sauce) \$17.99
- **Especial** (clamato sauce) \$17.99
- **Chef ceviche** (black sauce) \$17.99
- **Playero** (habanero sauce) \$21.99

## COCTELES

Fresh seafood selection of your choice with mexican ceviche style ( lime juice, tomato juice, onions, tomato, cucumber and cilantro)

- **Shrimp** \$22.00
- **Octopus** \$24.00
- **Campechano** (octopus and shrimp) \$27.99
- **Torre de mariscos** \$29.99

## FILETES *(fish fillets)*

- **Filete Puerto** Cooked with butter and covered in a poblano pepper cream sauce. \$21.99
- **Filete Agave** Grilled and filled with shrimps, onions, mushrooms covered in cheese sauce. \$21.99

### FILETE FISH 123 \$21.99

Grilled and filled with seafood mix covered in a chipotle and cheese sauce.

### FILETE A LA CARTA

- Empanizado \$17.99
- Breaded ajo o ajillo \$21.99

### SALMON A LA CARTA \$24.99

Grilled salmon filet covered with a sauce option.

- Mango
- Ajo o Ajillo

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## CAMARONES *(shrimp)*

10 prepared shrimps

### ZARANDEADOS \$24.00

Butterfly shrimp with shell grilled with house adobo, potatoes and salad.

### MAIN MEXICO \$24.00

Cooked in butter with mushrooms, cream and chipotle covered with gratin cheese.

### AJILLO \$24.00

Shrimp sautéed in garlic

### BACON BOM \$28.99

Shrimp wrapped in bacon and cheese, served with mayo chipo sauce

### REBOSADOS \$\$\$

Filled with Philadelphia cheese and topped with a special mango sauce.

## CARNE *(meat)*

### AGUACHILE RIBEYE \$24.99

Grilled steak covered in chef aguachile sauce.

### MOLCAJETE HOUSE \$38.99

Grilled steak, chicken, shrimp, nopal, cambray onion, chorizo and panela cheese covered in a molcajete house sauce.

### LAS COSTILLAS DEL PATRON \$32.00

Pork ribs topped with bbq sauce.

### ARRACHERA \$32.00

Grilled skirt steak.

### RIB EYE \$31.50

Juicy rib eye steak grilled



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## POLLO

(chicken)

**PASTA IN ALFREDO CREAM SAUCE WITH CHICKEN** \$17.99

**CHORI POLLO** \$21.99

Grilled chicken topped with chorizo and cheese.

## FAJITAS

Meat option in a bed of peppers and onions served with tortillas, rice and beans. \$24.99

- *Chicken*
- *Steak*
- *Texanas*
- *Mixtas*

## TACOS

Specials house tacos with handmade tortilla, three per order.

- *Birria* \$18.99
- *Gobernador* \$18.99
- *Asada house* \$18.99
- *Chicken fajita* \$17.99
- *Fish* \$17.99

## VEGETARIAN

**VEGGIE FAJITA** \$14.00

### COURTESY

Seafood or Shrimp soup

## CLÁSICOS MEXICANOS

### QUESADILLA MÉXICO

- *Queso* \$13.00
- *Mixta chicken* \$16.99
- *Mixta meat* \$21.99
- *Veggie* \$17.00

### KIDS MENU (under 12)

**CHEESE QUESADILLA & FRIES** \$7.99

**CHICKEN TENDERS & FRIES** \$7.99

### PIZZA MEXICANA

- *Chicken* \$6.99
- *Steak* \$7.99

### SOPA (soup)

**VEGETABLES** \$12.00

**CHICKEN** \$14.00

**SHRIMP** \$15.99

**SEAFOOD** \$17.99

## DRINKS

**FRESH JUICES** \$4.99

Mango, Piña (Pineapple), Horchata

20% Gratuity will be added to parties of 5 adults or more and tabs of \$120 or more. We're not responsible for items left at tables

\* Items may be cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.





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