

# THE CAPTAIN'S COCKTAILS

## HOUSE SPECIALS

### SPECIAL SANGRIA

Refreshing cocktail made with chopped fruit, red wine, orange juice, cassis and lime juice.

### PASSION FRUIT MOJITO

Traditional mojito with a splash of passion fruit and tropical foam.

## MARTINIS

### CLASSIC MARTINI

Traditional dry martini with vodka or gin and olives.

### APPLE MARTINI

A blend of vodka, apple liqueur, xtabentun and apple pearls.

### CHOCOLATE MARTINI

Delicious combination for chocolate lovers, vodka, creme de cacao, cream and chocolate.

### COSMOPOLITAN

Vodka, orange liqueur, cranberry juice, a twist of lemon and grated orange.

### KEY LIME MARTINI

Vanilla vodka, Malibu rum and lime juice.

## BEERS

**DOMESTIC**  
**IMPORTED**  
**RED EYE**  
**CRAFT BEER**

**DRAFT**  
• Lager • Dark  
**EXTRA GLASS** (Chelado, Michelado)

## NON-ALCOHOLIC DRINKS

- LEMONADE
- ORANGEADE
- ICED TEA
- ARNOLD PALMER ICED TEA
- SOFT DRINKS

- ECLECTIC LEMONADE  
Strawberry, freshly squeezed lime juice and water.  
**Very refreshing!**
- FRESH SANTE  
Apple, carrot and orange juice.  
**Energizing!**

## WATER

**DOMESTIC**  
House water 500 ml

**IMPORTED**  
Not included in REFINE Package  
• PERRIER 330 ML.  
• PERRIER 750 ML.  
• FIJI 1LT.



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# APPETIZERS

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## MUSSELS IN WHITE WINE SAUCE

Juicy steamed mussels in a white wine, caper, tomato and butter sauce with a hint of herbs.

## PESCADILLAS (3)

Crispy fried corn tortillas with a delicious filling of locally caught fish, a traditional Cancún favorite.

## CALAMARI RINGS

Hand-cut and lightly fried, served with cocktail and tartar sauce.

## CAPTAIN'S SHRIMP

Captain's Cove-style shrimp with a crispy coating, served with a mildly spicy sauce. The Captain's favorite!

## SHRIMP & PORK DUMPLINGS

A subtle combination of flavors, shrimp and pork steamed in a spicy soy and ginger sauce with a hint of chili.

## SHRIMP & SCALLOP AGUA CHILE

A balanced medley of citrus flavors, shrimp and scallops with a hint of serrano and habanero chilies. Mildly spicy.

## SHRIMP OR FISH TACOS

Crispy fried shrimp or fish with our special sauce, served in flour tortillas with lettuce, tomato and mayonnaise. Served with potato chips.

- With fish
- With shrimp

## MOZZARELLA FINGERS

Breaded mozzarella cheese fried until golden and served with marinara sauce.

## TUNA CARPACCIO

Wafer thin slices of fresh tuna marinated in a pepper, onion, garlic and citrus dressing with a hint of paprika oil and lime.

## SALMON CARPACCIO

Thin slices of salmon served with thin slices of dried mushrooms and a citrus vinaigrette.

## ACAPULCO COCKTAIL

Fresh shrimp cooked and marinated in lime juice with a cocktail sauce.

## SHRIMP COCKTAIL

Delicately seasoned Caribbean shrimp, served chilled with cocktail sauce.

## MIXED CEVICHE

Blend of freshly caught shrimp, fish, octopus, calamari and scallops marinated to the Captain's recipe.

### OCTOPUS PIZZA 9"

Crisp pizza base with tomato sauce, a hint of chipotle chili, grilled octopus and mozzarella cheese.

### SEAFOOD PIZZA 9"

Crisp pizza base with homemade tomato sauce and a seafood medley of shrimp, octopus, scallop and calamari.

# SALADS

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## SPINACH SALAD

Fresh spinach topped with boiled egg, diced bacon, red onion and mushrooms, served with warm bacon dressing.

## CAESAR SALAD

Prepared with the original recipe.

## CAESAR SALAD

The original recipe prepared tableside.

- For two people

## HOUSE SALAD

Crisp fresh lettuces and vegetables, with your choice of dressing.

## YELLOW FIN TUNA SALAD

Medley of fresh lettuces drizzled in passion fruit dressing and served with lightly seared tuna coated in sesame seeds.

## COBB SALAD

A hearty salad with mixed lettuce leaves, shrimp, grilled chicken breast, avocado, boiled egg, bacon and blue cheese, served with your choice of dressing.

# SOUPS

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## CAPTAIN'S COVE SEAFOOD SOUP

Recipe from the island of Holbox, a hearty blend of seafood, vegetables and Yucatecan limes in a flavorful broth.

## CLAM CHOWDER

Creamy clam chowder with shrimp, served in a homemade bread bowl.

## SHRIMP BROTH

A regional recipe for a delicious, mildly spicy shrimp broth.

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## COMBINATIONS

### FRUTTI DI MARE

A delicious seafood dish: shrimp, calamari, mussels, scallops and fish on a bed of fettuccini served with a cherry tomato and white wine sauce.

### SURF & TURF

6 oz. Beef fillet and 6 oz. Caribbean lobster tail.

### ASPARAGUS RISOTTO

Smooth and creamy Arborio rice with fresh asparagus, Parmesan cheese and white wine.

### SEAFOOD SURPRISE (FOR TWO)

Caribbean lobster, shrimp, grouper fillet, calamari, mussels and scallops sautéed with fresh garlic. Plenty to share.

### FILET & SHRIMP

6 oz. Beef fillet with a rich demi-glace gravy and three shrimp with a Cajun-meunière sauce.

### OCTOPUS, CRAB & SHRIMP RISOTTO

A deliciously creamy blend of Arborio rice and fresh crab topped with grilled shrimp and octopus legs seasoned with Old Bay spice.

## LOBSTER

### LOBSTER TAIL COOKED TO ORDER

Cooked to perfection on the grill or steamed, served with melted butter.  
Market price charged by the ounce.

## CRAB

### STUFFED CRAB

A deliciously creamy combination of crab, scallops, mushrooms and white wine, seasoned with Old Bay spice mix and a dash of Hollandaise sauce and breadcrumbs.

### CRAB CAKES

Three crab cakes served with our Pommery mustard mayonnaise.

## OPTIONS

### ARRACHERA

Delicious skirt steak grilled to perfection and served with baked potato and vegetables.

### HOUSE STEAK

Select steak char-grilled to order and served with a baked potato and grilled vegetables.

### BBQ PORK RIBS

Flavorful pork ribs marinated in our original Captain's Cove BBQ sauce and grilled.

### CAPRESE CHICKEN BREAST

Tender boneless grilled chicken breast with panela cheese, fresh tomato and pesto sauce.

**Low calorie**

## PRIMES STEAKS

### BEEF FILLET

8 oz. of beef fillet CAB quality cooked to order on a charcoal grill. Our leanest and most tender steak.

### NEW YORK

12 oz. of New York steak charcoal-grilled to order.

### PORTERHOUSE

The greatest of all our steaks, cooked to order.

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# SHRIMP FAVORITES

## CRAB-STUFFED SHRIMP

A tasty combination of shrimp stuffed with crabmeat and topped with toasted Parmesan breadcrumbs.

## SHRIMP FETTUCCINI

Juicy shrimp in a mascarpone cheese sauce with a hint of mild pasilla chili and served on a bed of fettuccini.

## COCONUT SHRIMP

Caribbean shrimp coated in coconut and fried until golden, served with a zesty orange dipping sauce.

## SHRIMP COOKED TO ORDER

Your choice of Garlic butter, Ajillo (mild chili), Meunière, Tropical, Alioli or Teriyaki Glaze.

### THE CAPTAIN'S SHRIMP TRIO

For seafood lovers, the ideal combination, six shrimp prepared using our three favorite recipes: fried, coconut and with a crabmeat filling.

## CATCH OF THE DAY

### CHARCOAL-GRILLED FISH IS OUR SPECIALTY

\*\* Fried • Sautéed • Blackened • Broiled \*\*

Served with grilled vegetables and your choice of rice or mashed potato.

**GROUPEL FILLET**

**MAHI-MAHI FILLET**

**SNAPPER FILLET**

**ATLANTIC SALMON FILLET**

**TIKIN XIC, MAYAN-STYLE FILLET**

**HOGFISH FILLET**

**WHOLE FISH**

**WHOLE MEDITERRANEAN FISH**

**SNOOK**

### CHOICE OF SAUCES

• Ajillo (mild chili)

• Teriyaki Glaze

• Passion Fruit Mojito

• Meunière

• Caper

• Almandine

• Aioli

• Tropical

\*\*Our Chefs search for the freshest and finest fish available in the market but the selection may be limited by season, weather and the luck of the fishermen.

## NEW DISHES

### THREE PEPPER TUNA

Tuna steak sealed with a three-pepper spice mix, served with asparagus risotto.

### STEAMED FISH WITH CILANTRO PESTO

Cooked in a bamboo basket and served with fresh vegetables. Ask your waiter for the catch of the day:

Snapper

Grouper

Hogfish

Tuna

### FISH FILLET STUFFED WITH SEAFOOD

Served with mashed potato, asparagus and lobster butter.

### THREE CHEESE MACARONI

Macaroni with a creamy three cheese sauce –asiago, manchego and parmesan– served with your choice of:

Shrimp

Chicken breast

## SIDE ORDERS

• Grilled Asparagus

• Baked Potato

• Stuffed Potato

• Mashed Potato

• Rice of the Day

• Grilled Vegetables



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