

SOUPS & SALADS

Tortilla Soup \$110

A must try! Garnished with sour cream, guajillo pepper, crispy tortilla strips, avocado and panela cheese.

Capitan Tony's Salad \$145

Mix of fresh lettuces, nuts and apple slices, Ricotta, Parmesan and soft cheese mixed with parsley, served with oregano dressing.

Caesar Salad \$205

Crisp romaine served with house Cesar dressing, croutons and Parmesan cheese.

House Salad \$130

Mix of fresh lettuces, tomato slices, black olives, mushrooms and Mozzarella cheese, served with house vinaigrette.

Greek Salad \$145

Mix of fresh lettuces, bell pepper, tomato, cucumber, blackolives and chunk Feta cheese, served with house vinaigrette.

Add extras to your salad

Chicken + \$30 Shrimp + \$60

MADE AT YOUR TABLE

SEA FOOD

Whole Fish \$475 (Seasonal)

Fried or in butter garlic sauce, served with rice, beans and homemade sauce.

Imperial Shrimp \$440

Shrimp stuffed with cheese, wrapped in bacon and served with rice and vegetables. DELICIOUS!!

Captain Tony's Fish \$430

Steamed fish stuffed with shrimps, vegetables and fine herbs, served with veggies and rice.

Shrimp Any Style \$415

In butter garlic sauce, breaded, Ajillo style (garlic and dried pepper sauce) or mango, served with vegetables and rice.

Veracruz Style Fish \$365

Grilled fish fillet sautéed in tomato sauce with onion, bell pepper, olives, capers, garlic and spices, served with vegetables and rice

CHEF SPECIALS

Coconut Shrimp \$415

Delicious coconut breaded shrimp served with our homemade mango sauce, rice and vegetables.

Yummy BBQ Ribs \$275

Delicious pork ribs in BBQ sauce served with mashed potatoes and coleslaw.

"Gran Slam" Burger \$315

½ POUND of fresh ground beef, served with lettuce, tomato, onion, pickles, cheese and house fries.

Tony's Tuna Fillet \$380

Seared tuna fillet, with a touch of balsamic reduction, cherry tomato, spices, served with rice and vegetables.

Captain Tony's Shrimp \$440

Large shrimp stuffed with crab and fish in a tempura batter eel sauce, served with rice and vegetables.

PASTA

Lasagna \$275

Delicious Lasagna made in the traditional way, with tomato sauce, ground beef and baked in our wood fired oven.

Shrimp Spaghetti \$315

Fresh pasta, house tomato sauce, sauted shrimp, garlic and spices.

Spaguetti Alfredo \$270

Fresh pasta, cooked with butter, garlic, onion, mushrooms, sour cream and white wine, with a touch of parsley and parmesan cheese.

With shrimp \$315

MEXICAN CUISINE

Flank Steak \$320

Grilled flank steak, served with refried beans, guacamole, nopal and grilled green onions.

Chile Relleno \$180

Stuffed mild chile pepper with cheese battered, bathed with our homemade tomato sauce, topped with sour cream, served with rice and refried beans.

¡A MEXICAN CLASSIC!

Mexican Combination \$330

Grilled flank steak, cheese chile relleno, chicken enchilada, served with rice and refried beans.

Beef Fajitas \$285

Sautéed onion, tomato and bell pepper in a tomato and mixed spices sauce, served with guacamole, rice and refried beans.

Chicken \$250

Molcajete Combo "Traditional stone bowl" \$420

Your choice of two of the following: Chicken, beef or shrimp cooked in a spicy red sauce, grilled green onions, queso fundido (melted cheese), beans and tortillas.

Chicken Enchiladas \$195

Traditional Chicken Enchiladas with shredded chicken, covered in our chile and tomato sauce, sour cream and lettuce, served with rice and refried beans. Choice of red or green sauce.

Seafood Chile Relleno \$315

Poblano pepper stuffed with shrimp, fish and scallops, topped with tomato sauce and cheese, served with rice and refried beans.

Chimichanga \$200

Fried flour tortilla stuffed with either beef or chicken topped with cheese, lettuce, tomato and sour cream, served with refried beans and guacamole.

TO BEGIN

- Pancakes \$120
- French toast \$135
- Side of bacon or ham \$60
- Seasonal fruit plate \$105



Served with fresh fruit and refried beans

EGGS

- Fried Eggs \$105
- Scrambled \$105
- Ranchero Style \$115
- Mexican Style \$105
- To choose: Ham, bacon or chorizo \$120

WRAPS

- Chicken Bacon Wrap \$215**
Grilled chicken breast wrapped in crisp lettuce with bacon, cucumber, American cheese and Ranch dressing wrapped in a whole-wheat wrap.
- Breakfast Egg wraps wrapped in flour tortilla with beans**
Fried and Mozzarella
Bacon, onion and cilantro \$140
Chorizo with potatoes and onion \$140

CAPTAIN'S FAVORITE

THE FISHERMAN

Two pancakes, scrambled eggs and grilled ham, served with fruit \$195

SMOOTHIES & DRINKS

- Seasonal fruit
- Strawberry, banana and orange juice \$70
- Mango, peach and vanilla ice cream blended with pineapple juice \$70
- Coffee \$35
- Orange juice (16oz) \$65
- Orange juice (12oz) \$45
- Milk \$35
- Bloody Mary \$130
- Beer \$60

SPECIAL BREAKFAST

Daily Breakfast Special

served 8 to 11 a.m. Includes coffee



OMELETTES

Served with homemade hash-brown and beans

Omelette Capitan Tony's \$195

Filled with mushrooms, bacon or ham, avocado and a dash of sour cream.

Vegetarian Omelette \$165

Egg whites, mushrooms, broccoli, zucchini, carrot, tomato sauce, red and green peppers and cheese

Shrimp Omelette \$190

Shrimp, tomato, onion cilantro and cheese.

American Omelette \$165

Ham, mushroom and cheese.

Local Choyero Omelette \$175

Chorizo with potato, onion and cheese.

CHILAQUILES

Crispy corn tortilla chips smothered in green or red mild sour cream, chopped onion, avocado and cilantro, served with refried beans \$130

Add Eggs any style \$135

Add Chicken \$140

Add Chicken and Fried Eggs \$145



CROISSANTS

Served with fresh fruit

Ham and Mozzarella \$130

Scrambled Eggs, Mushrooms and Mozzarella \$135

BREAKFAST BURRITOS

Order of 3 served with a side of chopped fruit

Shredded Beef \$195

Shredded Chicken \$120

Beans and Cheese \$120

YOU HOOK IT... WE COOK IT!

For more information ask your waiter
Capers and white wine, ajillo (garlic and dried pepper sauce), mango or Veracruz style

\$9.00 USD por person

Includes salad and bread



SNACKS

FAMOUS NACHOS \$145

Tortilla chips topped with melted cheese, mexican sauce, beans and guacamole

Add chicken \$190

POPCORN SHRIMP \$210

Deep fried in beer batter served with house fries

MUSHROOMS CAPITAN TONY'S \$200

Filled with Ricotta, Parmesan and soft cheese baked in our wood fired oven

TUNA TOSTADAS \$190

Spicy tuna on a crispy wonton, garnished with cilantro, avocado and a touch of habanero chile

BBQ RIBS \$190

Delicious pork ribs in BBQ sauce served with house fries

A CLASSIC!

SASHIMI \$225

Fresh catch of the day sliced with avocado, onion slices and serranito sauce

QUESADILLAS \$150

Flour tortillas with mild cheese served with guacamole

Add beef \$225

Add chicken \$220

SHRIMP COCKTAIL \$260

Served with cocktail sauce, chopped onion, cucumber and avocado

GUACAMOLE \$190

Made table side, avocado, onion, tomato, cilantro (fresh coriander) garlic, olive oil and chips



DYNAMITE SHRIMP \$290

Tangy and mildly spicy served with garlic bread

CABO FISH AND CHIPS \$255

Beer battered yellow tail, served with french fries

THE ORIGINALS!

CURRICANES \$275

spicy crab & avocado wrapped on fresh tuna slices with serranito, cilantro and orange sauces. DELICIOUS! (10 pieces)

BLACKENED FISH \$200

Fresh catch of the day topped with cajun capers, onion & olive oil

CHICKEN WINGS

3 Sauce choices: Buffalo, Tamarindo, BBQ or combo.

10 pieces \$235

20 pieces \$440

BAJA CEVICHE

Fresh fish or shrimp with tomato, onion, cilantro, marinated with lime and spices.

Shrimp \$270

Fish \$255

PIZZAS

PEPPERONI \$225

With pepperoni slices

HAWAIANA \$220

With ham and pineapple

HOUSE SPECIAL \$240

Pepperoni, mushrooms, black olives, tomato, basil and pesto sauce

CAPITAN TONY'S \$410

With shrimp and bacon

MARGARITA \$205

Tomato and fresh basil

ITALIANA \$290

Italian sausage and onion

VISA, MASTERCARD & AMERICAN EXPRESS ACCEPTED | PRICES ARE IN PESOS | TAXES INCLUDED



RESERVATIONS

CAPTANTONYS@PISCESGROUPCABO.COM (624) 143.6797





WINE/VINOS

	ORIGEN ORIGIN	COPA GLASS	BOTELLA BOTTLE
 ESPUMOSOS SPARKLING Espuma de mar Brut Reserva Cuveé Sergio Mionetto Prosecco Champagne Veuve Cliquot Brut	ITA	\$ 90.00	\$ 400.00
	FRA	--	\$ 900.00
		--	\$ 2,500.00
 BLANCO WHITE Chardonay Finca la Colonia Sauvignon Blanc Carmen Valle Central Pinot Grigio Dragani Italia Pinot Grigio Dragani Anterra	ARG	\$ 125.00	\$ 450.00
	CL	\$ 135.00	\$ 500.00
	ITA	\$ 115.00	\$ 420.00
	ITA	\$ 130.00	\$ 480.00
 ROSADO ROSE Casa Madero v. Valle de Parras Blanc de Zinfandel Róse Valle de Guadalupe	MX	\$ 140.00	\$ 520.00
	MX	\$ 120.00	\$ 430.00
 TINTO RED Nebbiolo, L.A. Cetto, Valle de Guadalupe Pinot Noir, Valle de Casablanca Cabernet Sauvignon Ménage a Trois, California Merlot Don Luis Cetto, Valle de Guadalupe Malbec Finca La Colonia Cabernet Sauvignon Tantehue, Valle Central Icaro Ensenada, Baja California Petite Sirah Valle de Guadalupe Santo Tomas Tempranillo Valle de Santo Tomas Monte Xanic Calixa Cabernet - Syrah Valle de Gpe	MX	\$ 140.00	\$ 520.00
	CL	\$ 150.00	\$ 560.00
	US	\$ 230.00	\$ 880.00
	MX	\$ 125.00	\$ 450.00
	ARG	\$ 125.00	\$ 450.00
	CL	\$ 115.00	\$ 420.00
	MX	--	\$ 2,300.00
	MX	\$ 120.00	\$ 430.00
	MX	--	\$ 1,100.00
MX	\$ 200.00	\$ 750.00	

