

BREAKFAST



BEVERAGES

Fresh Brew Coffee (Regular or Decaf)	\$40
Espresso	\$80
Cappuccino	\$80
Latte	\$80
Fresh Squeezed Orange Juice	\$70
Mimosa	\$130
Bloody Mary	\$150

TRADITIONAL

Eggs any Style	\$105
<i>Fried, Scrambled, or Poached. Choice of Tortillas or Toast. Served with refried beans and mixed fruit.</i>	
Stuffed Croissants	\$150
<i>Egg, Mushroom & Cheese or Ham & Cheese.</i>	
El Pescador Fishermen's Combo	\$195
<i>2 Eggs, 2 Hotcakes or French Toast and Choice of Ham or Bacon.</i>	
Egg Combos	\$120
<i>2 eggs any Style with Choice of Mexican Style, Chorizo, Ham, Bacon and Choice of Tortillas or Toast. Served with refried beans and mixed fruit.</i>	

MEXICAN CLASSICS

Huevos Rancheros	\$115
<i>Two eggs fried to your liking. Corn tortillas and Rancheros Sauce. Served with refried beans and mixed fruit.</i>	
Cabo Burritos	\$150 \$195
<i>A must have, Very Popular! Three individual sized burritos on flour tortillas with Choice of Shredded Beef or Chicken Breast, grilled onion, poblano chile and tomato. Great for now or a snack on the go.</i>	
Breakfast Burrito Wraps	\$150
<i>Large flour tortilla filled with scrambled eggs, and melted cheese. Served with refried beans. Choice of Mexican Shredded Beef, Chorizo and Potatoes, Ham and Tomato, Bacon Onions and Tomato, Vegetarian.</i>	
Chilaquiles	\$140
<i>A must have, best in Mexico. Fresh made tortilla chips, gently cooked in your Choice of Salsa Verde, Salsa Roja or Divorcidos, then topped with melted cheese. Crunchy, saucy and cheesy, drizzled with sour cream, avocado and cilantro, served with refried bean.</i>	

WHAT MORE COULD YOU ASK FOR? CHILAQUILES ADD-ONS...

Two Eggs to order	\$150
Shredded Chicken on top	\$160
Combo Egg & Chicken on top	\$175

QUICK & LITE

Seasonal Fresh Cut Fruit Plate	\$105
Fruit Cup, Yogurt & Granola	\$110
Croissant with Butter and Jam	\$105
French Toast	\$135
<i>This is Captain Tony's twist on the classic French Toast. It's battered and crunchy like a churro, then generously coated with cinnamon sugar.</i>	
Hotcakes	\$120
<i>Three fluffy American Style pancakes served with butter, jam and maple syrup.</i>	

OMELETTE

<i>All omelets are served with salsa ranchera, our delicious hash brown potatoes, and refried beans.</i>	
Vegetarian	\$175
<i>Egg white omelet is loaded with broccoli, mushrooms, sweet bell peppers, tomato, onion and cheese.</i>	
Americano	\$175
<i>Loaded with mushrooms, sweet bell peppers, ham and cheese.</i>	
Choyero	\$195
<i>Baja style loaded with Mexican Sausage, sweet bell peppers and cheese.</i>	
Captain Tony's	\$195
<i>Loaded with mushrooms, sweet bell peppers, cheese, and grilled ham, served with salsa ranchera, sour cream and avocado. Choice of bacon or Ham.</i>	
Shrimp	\$195
<i>Loaded with shrimp, onions, sweet bell pepper, tomato and cheese.</i>	

ALL DAY EATS

Chile Relleno with Cheese	\$180
<i>Cabo style grilled poblano chile, stuffed with asadero cheese. Then battered, smothered in salsa ranchera, topped with sour cream. Served with Refried beans and Mexican rice.</i>	

MEXICAN TACOS

<i>Three tacos loaded with your choice of protein, served with Captain Tony's famous guacamole and Salsa Mexicano.</i>	
Al Pastor Pork Adobo	\$200
Baja Battered Shrimp	\$200
Grilled Shrimp	\$200
Grilled Chicken	\$200
Carne Asada Grilled Steak	\$225
Baja Battered Fish	\$225
Grilled Fish	\$225

ASK ABOUT OUR TAKE-AWAY BOX LUNCH

LUNCH & DINNER



SASHIMI & CEVICHES

Aji Tuna Curricanes \$300

You get 10 pieces of the Original, and our most popular starter. Fresh sushi grade tuna wrapped around spicy crab and avocado, served with a drizzle of our famous Salsa Serranito, cilantro sauce and citrus sauce.

Sashimi \$250

Fresh sushi grade tuna sliced thin, with avocado, onion and our famous Salsa Serranito.

Sashimi Combo \$600

The best of the best. It's 4 Curricanes, 4 Tuna tostadas, sashimi, and Seared Tuna.

Aji Tuna Tostadas \$200

Four crispy wontons with our spicy sushi grade diced tuna, garnished with cilantro, avocado, our famous Salsa Serranito and a touch of habanero chilies. They're out of this world good.

Mexican Ceviche \$300

Traditional style ceviche with your choice of fresh shrimp, fresh fish, or mixed, marinated in lime juice, with avocado, tomato, onion, cilantro and our house spices.

MEXICAN STARTERS

Guacamole Mexicana \$190

This is our Can't be Beat, made tableside Captain Tony's famous guacamole, with Fresh Made Tortilla Chips.

Tortilla Soup \$110

Rich tomato based broth with touch of sour cream. Served with avocado, corn tortilla strips, panela cheese, and dried chilies on the side.

Nachos \$175

Fresh made tortilla chips topped with refried beans, melted cheese, jalapenos, Salsa Mexicana, Captain Tony's famous Guacamole.

With Grilled Steak \$300

With Grilled Chicken \$225

With Cheese Only \$145

Quesadillas

Flour tortillas filled with melted cheese, served with guacamole and Salsa Mexicana.

Stuffed with Cheese Only \$150

Stuffed with Grilled Chicken \$225

Stuffed with Grilled Steak \$225

Stuffed with Grilled Shrimp \$285

Queso Fundido \$120

Stringy melted cheese served with fresh made tortilla chips. It's Mexico's version of a Fondue.

With Chorizo \$170

With Grilled Mushrooms \$170

SEAFOOD STARTERS

Dynamite Shrimp \$290

Delicious grilled shrimp with a spicy citrus chile sauce, served with garlic bread. You don't want to miss this.

Fish and Chips \$275

Delicious beer battered fried fish with house made tartar sauce, served with French fries.

Shrimp & Chips \$225

Delicious beer battered fried shrimp with house made tartar sauce, served with French fries.

Seared Aji Tuna \$250

Seared Tuna fillet crusted with sesame seeds. Cooked rare and dressed with a little soy sauce, ginger and wasabi.

Shrimp Cocktail \$260

More of a classic style, steamed shrimp with a freshly prepared cocktail sauce, cucumber and avocado, because you're in Mexico and everything's better with avocado.

Blackened Fish Bites \$200

Delicious Cajun style grilled fresh caught fish, served with capers, minced onion, olive oil and garlic bread.

HOT BITES

Chicken Fingers \$180

Fried chicken tenders and French fries.

BBQ Baby Back Ribs \$190

Juicy slow cooked baby back pork ribs, 200 grams, with a delicious house made sauce, served with French fries.

Captain Tony's Stuffed Mushrooms \$200

Button mushrooms sauteed in a rich wine sauce, filled with a blend of three cheeses and baked in our custom wood fired oven, served with garlic bread to capture all the delicious sauce.

Chicken Wings (10 pieces) \$300

Super Jumbo Size chicken drummets with your choice of sauces: Buffalo, BBQ, Tamarindo, Combo. Served with ranch dressing. At almost a pound and a half per order, there's plenty to share.

SALADS

Entre sized salad greens with our house made dressings, served with foccacia bread.

Captain Tony's Salad \$195

Mixed salad greens with apple, walnuts, three cheeses and Captain Tony's "Special" dressing, served with foccacia bread.

Caesar Salad \$195

Traditional Made Tableside.

Greek Salad \$175

House Salad \$130

MEXICAN TACOS		FROM THE SEA	
Three tacos loaded with your choice of protein, served with Captain Tony's famous guacamole and Salsa Mexicana.		All served with mixed vegetables, white rice, and bread.	
Al Pastor Pork Adobo	\$200	Shrimp Your Way	\$415
Baja Battered Shrimp	\$200	Delicious Sea of Cortez Shrimp. Choice of Sauce and Cooking Style: Dynamite, Coconut, Garlic, Ajillo Chile, Diablo, Blackened, Mango, Fried, Grilled.	
Grilled Shrimp	\$200	Imperial Shrimp	\$440
Grilled Chicken	\$200	The Legend...Seven large shrimp stuffed with panela cheese, wrapped in bacon then grilled.	
Carne Asada Grilled Steak	\$225	Captain Tony's Seafood Combo	\$450
Baja Battered Fish	\$225	Fresh caught fish fillet, shrimp, onions, sweet bell peppers and tomatoes cooked in a brandy sauce.	
Grilled Fish	\$225	Fish Your Way	\$365
MEXICAN SPECIALTIES		Delicious fresh caught fish. Choice of Sauce and Cooking Style: Garlic, Ajillo Chile, Cilantro, Blackened, Mango, Capers, Fried, Grilled.	
All served with rice and refried beans.		Fish Veracruz	\$400
Mexican Combo Platter	\$330	Delicious grilled fresh caught fish with a house made Veracruz sauce that has sauteed onions, sweet bell peppers, tomatoes capers, and olives.	
When you want it all, we've combined grilled steak, cheese stuffed chile relleno, chicken enchilada, with sour cream and salsa ranchera.		JUST GOOD EATS	
Molcajete	\$420	Grand Slam Hamburger	\$315
A Mexican stone mortar is heated over a flame and then filled with salsa ranchera, grilled nopales cactus paddles, grilled green onions, grilled panela cheese, and combination of grilled meats.		This is the burger to eat when in Cabo. 10 oz all-beef patty, bacon, cheese, all the trimmings and potato wedges.	
Chile Rellenos with Mixed Seafood	\$365	Cheeseburger	\$205
Cabo Legend, grilled poblano chile, stuffed with a mixture of grouper, scallops, and shrimp cooked with brandy. Served with salsa ranchera and a little cheese.		7 oz all-beef patty, cheddar cheese, all the trimmings and French fries.	
Chile Rellenos with Cheese	\$180	BBQ Baby Back Ribs	\$300
Grilled poblano chile, stuffed with melted Mexican cheese. Then battered, smothered in salsa ranchera, topped with sour cream.		Juicy slow cooked baby back pork ribs, 400 grams, with a delicious house made sauce, served with mashed potatoes and coleslaw.	
Carne Asada	\$320	Eggplant Parmesan Stack	\$225
Juicy grilled skirt steak, grilled green onions, grilled nopales cactus paddles and guacamole.		Stacked eggplant parmigiana, with three creamy cheeses and a delicious red sauce.	
Fajitas	\$300	Lasagna	\$275
Our famous Tex-Mex fajitas are prepared with your Choice of Grilled Chicken or Grilled Beef, sauteed bell peppers, onions, and tomatoes. Includes Captain Tony's famous guacamole, Salsa Mexicana and (3) tortillas (choice of corn or flour).		Three cheese bolognese style lasagnameaty cheesy delicious. Served with garlic bread.	
Vegetarian	\$225	Spaghetti Alfredo	\$240
Chimichangas	\$200	Popular Cabo style Alfredo sauce with garlic, mushrooms, onion, sour cream, white wine, and a touch of parsley and parmesan cheese, served over spaghetti, with garlic bread.	
A large flour tortilla filled with your Choice of Shredded Chicken Breast or Shredded Beef, grilled onion, poblano chile and tomato. Rolled like a burrito then deep fried. Served with refried beans, sour cream, cheese, Captain Tony's famous guacamole and Salsa Mexicana.		With Grilled Chicken	\$300
Enchiladas	\$200	With Grilled Shrimp	\$315
Three corn tortillas filled with Choice of Plain Cheese, or Shredded Chicken or Shredded Beef, grilled onion, poblano chile and tomato. Covered with your Choice of Red Salsa Guajillo or Salsa Verde, a little melted cheese and sour cream.		Traditional Spaghetti Alfredo	\$240
		Garlicky cream sauce with parmesan cheese, served over spaghetti with garlic bread.	
		With Grilled Chicken	\$300
		With Grilled Shrimp	\$315

FOR THE KIDS			
12 Years and Under			
Hot Cakes		\$50	
One fluffy American Style pancake served with butter, jam and maple syrup.			
Seasonal Fresh Cut Fruit Plate		\$105	
Chicken Fingers		\$100	
Fried chicken tenders and French fries.			
Fish and Chips		\$150	
Delicious battered fried fish with house made tartar sauce, served with French fries.			
Quesadillas		\$100	
Flour tortillas filled with melted cheese, served with guacamole and Salsa Mexicana.			
Nachos with Cheese		\$85	
Fresh made tortilla chips topped with melted cheese, Salsa Mexicana, and Captain Tony's famous Guacamole.			
Grilled Cheese		\$75	
Spaghetti with Tomato Sauce		\$180	
House made Italian tomato sauce, served over spaghetti with garlic bread.			
PIZZA PIZZA PIZZA			
Captain Tony's is famous for our Wood Fired Pizzas. Our seasoned hardwood gives your pizza a crisp slightly charred crust, and a hint of smokiness, elevating the flavor of your favorite topping. Buon Appetito...			
Large, 8-slice – 14" Small, 6-slice - 8"			
	SMALL	LARGE	
Captain Tony's Surf & Squeal	\$250	\$425	
Shrimp, bacon and mozzarella atop our red sauce and crushed garlic, makes this a fan favorite.			
House Special	\$165	\$310	
Pepperoni, mushrooms, tomatoes, black olives, mozzarella and fresh basil atop our red sauce and crushed garlic, makes this a fan favorite.			
Vegetarian	\$150	\$280	
Mushrooms, sweet bell peppers, onion and mozzarella atop our red sauce and crushed garlic.			
Hawaiian	\$150	\$280	
Ham, pineapple and mozzarella atop our red sauce Aloha!			
Meat Lovers	\$250	\$425	
Ham, pepperoni, Italian sausage, crispy bacon and mozzarella atop our red sauce and crushed garlic...			
Texana Steak	\$200	\$350	
Grilled steak, onions, tomatoes, jalapenos and mozzarella atop our red sauce and crushed garlic.			
Italian	\$165	\$310	
Italian sausage, onion and mozzarella atop our red sauce and crushed garlic.			
Margarita	\$125	\$250	
Tomato, mozzarella and fresh basil atop our red sauce and crushed garlic.			
BBQ Chicken	\$150	\$280	
BBQ chicken, pineapple, a little cilantro and mozzarella atop more BBQ sauce and crushed garlic.			
Pepperoni	\$150	\$280	
Pepperoni and mozzarella atop our red sauce and crushed garlic.			
Three Cheese	\$150	\$280	
Our blend of three cheeses atop our red sauce and crushed garlic.			
Cheese	\$100	\$225	
Fresh grated mozzarella atop our red sauce and crushed garlic.			
SANDWICH & BOX LUNCH COMBOS			
BOX LUNCHES			
Include condiments, chips, cookies, apple, and a mint.			
Ham Sandwich		\$175	
Turkey Sandwich		\$175	
Cabo Chicken Burritos		\$175	
Cabo Beef Burritos		\$175	
Cabo Mixed Burritos		\$175	
Ham Sandwich & Cabo Burritos		\$210	
Turkey Sandwich & Cabo Burritos		\$210	
Chicken Sandwich & Cabo Burritos		\$210	
Roast Beef Sandwich & Cabo Burritos		\$250	
Vegetarian Combo		\$210	
SANDWICHES			
Turkey Sandwich with Chips		\$165	
Smoked turkey breast, cheddar cheese and avocado, on whole wheat bread. Served with French fries.			
Ham Sandwich with Chips		\$165	
Virginia smoked ham, cheddar cheese, avocado, on whole wheat bread. Served with French fries.			
Roast Beef Sandwich with Chips		\$200	
Roast Beef, cheddar cheese, on whole wheat bread. Served with French fries.			
Club Sandwich		\$225	
Virginia smoked ham, grilled chicken, crispy smoked bacon, cheddar cheese, on whole wheat bread. Served with French fries.			

DINNER SPECIAL

SONORAN FILET MIGNON \$600

Fork tender, hand cut, grilled Filet Mignon, 300 grams, with our delicious Pepper Sauce, accompanied by Mixed Vegetables.

Add Sauteed Mushrooms	\$50
Add Loaded Mashed Potatoes	\$50
Add side Spaghetti Alfredo	\$75
Add Imperial Shrimp	\$300
Add Jumbo Shrimp	\$250
Add Cabrilla Grouper	\$250
Add Lobster Tail	\$650

SEA OF CORTEZ YELLOW TAIL (KAMPACHE) \$500

Grilled fresh caught Yellow Tail with a delicious Lemon, Caper and Garlic Sauce, served with Mixed Vegetables, White Rice, and Foccacia Bread.

Add Imperial Shrimp	\$300
Add Jumbo Shrimp	\$250
Add Lobster Tail	\$650

WHOLE FRIED SNAPPER (SEASONAL) \$550

When just a fillet will not do, go for the ultimate in enjoyment. Our Whole Fried Snapper weighs in around 800 grams. It's juicy, crispy, and delicious. Accompanied by our Mexican Rice, Refried Beans, Choice of Tortillas, Garlic Butter, and lots of Limes.



You hook it, we cook it!

FISH PREPARATIONS \$260

CHOOSE **TWO** OF THE FOLLOWING APPETIZER OPTIONS AND **THREE** WAYS OF HAVING YOUR FISH PREPARED.

Please Select Two Appetizer Choices: Ceviche, Curricanes, Sashimi.

Fish prepped up to three different ways:

Al Ajillo with Guajillo chilies, Beer Battered, Blackened, Caper Sauce, Creamy Cilantro Sauce, Coconut Crusted, Garlic Butter Sauce, Mango Sauce, Panko Crusted, or own delicious sweet and spicy Pescadero Sauce, Sesame Crusted, or our Veracruz Style with olives, capers, onion and bell peppers.

Includes side of white rice, fresh made focaccia bread,
and your choice of mixed vegetables or beans.

FISH PREPARATIONS \$360

YOU GET ALL FOUR OF THE FOLLOWING APPETIZER OPTIONS AND **FOUR** WAYS OF HAVING YOUR FISH PREPARED.

Four Appetizers: Ceviche, Curricanes, Sashimi, Tostadas

Fish prepped up to four different ways:

Al Ajillo with Guajillo chilies, Beer Battered, Blackened, Caper Sauce, Creamy Cilantro Sauce, Coconut Crusted, Garlic Butter Sauce, Mango Sauce, Panko Crusted, or own delicious sweet and spicy Pescadero Sauce, Sesame Crusted, or our Veracruz Style with olives, capers, onion and bell peppers.

Includes side of white rice, fresh made focaccia bread,
and your choice of mixed vegetables or beans.



¡Tu lo pescas, nosotros lo cocinamos!

PREPARACIONES DE PESCADO \$260

DOS ENTRADAS Y PESCADO PREPARADO EN **TRES** ESTILOS DE TU ELECCIÓN.

Elige dos entradas: Ceviche, Curricanes, Sashimi.

Pescado preparado en 3 estilos de tu elección:

Al Ajillo con Chile Guajillo, Capeado, Enegrecido, Salsa de Alcaparras, Cremosa Salsa de Cilantro, Al Coco, Salsa de Ajo y Mantequilla, Salsa de Mango, Empanizado con Panko, con nuestra deliciosa Salsa Pescadero dulce y picante, Empanizado de Sesamo o Estilo Veracruz con aceitunas, alcaparras, cebolla y chile morrón.

Incluye arroz blanco, pan focaccia recién hecho,
y elección de vegetales o frijoles.

PREPARACIONES DE PESCADO \$360

CUATRO ENTRADAS Y PESCADO PREPARADO EN **CUATRO** ESTILOS DE ELECCIÓN

Cuatro Entradas: Ceviche, Curricanes, Sashimi, Tostadas

Pescado preparado en 4 estilos de tu elección:

Al Ajillo con Chile Guajillo, Capeado, Enegrecido, Salsa de Alcaparras, Cremosa Salsa de Cilantro, Al Coco, Salsa de Ajo y Mantequilla, Salsa de Mango, Empanizado con Panko, con nuestra deliciosa Salsa Pescadero dulce y picante, Empanizado de Sesamo o Estilo Veracruz con aceitunas, alcaparras, cebolla y chile morrón.

Incluye arroz blanco, pan focaccia recién hecho,
y elección de vegetales o frijoles.