# MARISCOS 1133 Brunch Menu

## **ENTREES**



*SEAFOOD EGGS BENEDICT	*Steak & Eggs 8 oz Grilled NY Steak, Two Eggs Any	.\$24.95
English Muffin, Jalapeño Hollandaise Sauce, Home Fried Potatoes.	Style, Home Fried Potatoes, Chimichurri.	
SEAFOOD OMELETTE\$18.00 Crab, Octopus, Shrimp, Chipotle Sauce,	Smoked Salmon Benedict Smoked Salmon, Poached Egg*, Smoked	\$17.00
Home Fried Potatoes.	Paprika Hollandaise, English Muffin, Home Fried Potatoes.	
EGG WHITE OMELETTE\$13.50		
Wild Mushrooms, Spinach, Broccolini, Goat Cheese, Fresh Fruit.	Pancake Platter	
BIRRIA OMELETTE\$13.95		
Braised Beef, Chihuahua Cheese, Salsa	SHRIMP & GRITS	\$17.95
Verde, Cilantro, Onions, Home Fried Potatoes.	Jalapeño Cheese Grit Cake, Scallions, Spicy Ham, Onions, Peppers.	
FRENCH TOAST	SEAFOOD HUEVOS RANCHEROS	\$15.95
Brandied Apples, Vanilla Chantilly Cream, Candied Pecans.	Crispy Tostada, Crab, Octopus, Ranchero Sauce, Two Over-Easy Eggs, Pepper Jack Cheese.	
MONTE CRISTO SANDWICH\$14.95	,	
Ham, Turkey, Swiss Cheese, Home Fried Potatoes.	House Salad	\$8.00
BIRRIA HASH\$17.00		
Home Fried Potatoes, Slow Braised Beef, Two Poached Eggs, Hollandaise Sauce.	ADD ON PROTEIN	<b>415.05</b>
A	GRILLED CHURRASCO	
BREAKFAST CHILI RELLENO\$15.95	SEARED SCALLOPSBLACKENED SALMON	
Two Over-Easy Eggs, Mushroom, Goat	SHRIMP	,
Cheese, Black Bean.	JERK CHICKEN (HALF CHICKEN)	
SEAFOOD BREAKFAST QUESADILLA\$16.95		
SCRAMBLED EGGS, CRAB, SHRIMP, PICO DE GALLO, GUACAMOLE, SOUR CREAM.		



### **SANDWICHES**

ALL SERVED WITH ONE SIDE OF SWEET POTATO FRIES OR HOMEMADE FRIES.

PO BOY LATIN STYLE\$16.95	5
Crispy Fried Oysters, Chipotle Jicama	
Slaw, Remoulade Jalapeno.	

JIBARITO ......\$14.95 GRILLED SKIRT STEAK, GRILLED ONION, LETTUCE, JALAPENOS, GARLIC MAYONNAISE. \* HAMBURGER \_\_\_\_\_\_\$13.50 CRISPY BACON, LETTUCE, TOMATO, CHEESE, HABANERO HAM.

SATURDAY & SUNDAY 10:00AM - 3:00PM

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# **APPETIZERS**



* <b>CEVICHE VUELVE A LA VIDA\$18.95</b> Octopus, Shrimp, Lobster, Crab Meat, Oysters, Spicy Sangrita.	FRIED CALAMARI \$13.95  AJI AMARILLO AIOLI, SERRANO SAUCE, PICKLED RED ONION.
* CEVICHE CLÁSICO\$14.95 RED ONION, CILANTRO, ROCOTO, FRESH LIME JUICE, TOASTED CORN.	* MARISCOS SAMPLER (MARKET PRICE) RAW OYSTERS, SHRIMP, CEVICHE CLASICO.
SHRIMP & CRAB NACHOS\$13.95 PEPPER JACK CHEESE, PICKLED FRESNO	* ICED OYSTERS(MARKET PRICE) HALF DOZEN OYSTERS.
PEPPERS.	* TUNA TOSTADA\$13.95 Raw Tuna, Avocado, Chile de Arbol
LOBSTER & CRAB GUACAMOLE\$16.95 Seafood, Crab, Lobster, Onions,	Sauce, Orange Citrus Mojo.
CILANTRO.	QUESO FUNDIDO OAXAQUENO\$12.95 HUITLACOCHE, CHIHUAHUA CHEESE,
* MUSSELS A LA MEXICANA\$16.50 SPICY CHORIZO, GRILLED JALAPENO, TOMATO, ONION, CREAM.	Oaxaca Cheese, Corn, Panela Cheese, Corn Tortillas.
	FLAUTAS DE LECHON\$14.95
* SHRIMP AGUACHILE\$13.95 CUCUMBER, RED ONION, AVOCADO, TOASTED PEPITAS.	Slow Braised Pork, Mole Poblano, Queso Fresco, Sour Cream, Pico de Gallo.
*OYSTERS AL CARBÓN CON CRAB MEAT\$14.95 Crab meat, Chipotle Butter, Parmesan Cheese, Bread.	

# BRUNCH COCKTAILS \$6 (WITH THE PURCHASE OF ANY BRUNCH ENTREE)

#### MIMOSAS

Orange Juice, Brut Cava. (PITCHER) \$30.00

#### MICHELADA

SPICY TOMATO SANGRIA, MODELO ESPECIAL, LIME + SALTED RIM.

#### **BLOODY MARIA**

EL DESTILADOR BLANCO TEQUILA, HOUSE MADE BLOODY MARY MIX, TAJIN SALTED RIM.

#### **BLOODY MARY**

Vodka, House Made Bloody Mary MIX, TAJIN SALTED RIM.

CAFÉ ..... COFFEE

FRESH SQUEEZED ORANGE JUICE .....

## **SIDES**

PANCAKES	\$8.00
CHORIZO	\$5.00
BACON	\$3.00
EGGS ANY STYLE	
BROCCOLINI	
HOME FRIES	
SPINACH	
FRIED PLANTAINS	
BREAD	