

# ALMOST FAMOUS BURRITOS

Made with our world famous handmade flour tortillas

All Burritos served with rice and beans (refried or black) on the side.

## Grande Burritos

(Stuffed with beans (refried or black), lettuce, onions, tomatoes & topped with a red sauce & melted cheese)

**Carne Asada Burrito** - Small, tender piece of charbroiled steak.

**Broiled Chicken** - Chicken breast cut into tender strips

**Sam Burrito (Chicken)** - Shredded chicken prepared with onions, bell peppers and tomatoes.

**Sam Burrito (Beef)** - Tender pieces of beef prepared in a red chile colorado sauce.

## OASIS (All Meat Burritos)

**Birria** - Shredded beef marinated in traditional Mexican spices, sautéed in a red sauce

**Chicken with Green Mole Sauce** - Shredded chicken prepared in a delicious green mole sauce.

**Chile Colorado** - Tender chunks of beef in a mild red chile sauce.

**Chicken Poblano** - Shredded chicken prepared in a delicious mole poblano sauce.

\$ 11.29

## MEXICAN SPECIALTIES (\$ 11.29)

Served with soup or salad, rice and beans (refried or black)

1. Two red cheese enchiladas
2. Two cheese chile rellenos
3. Two hard shell beef tacos
4. Two hard shell chicken tacos
5. One cheese enchilada & one hard shell beef or chicken taco
6. One cheese enchilada & one chile relleno.
7. One hard taco (chicken or beef) & one chile relleno.
8. Two green sauce seafood enchiladas. . . . . \$12.29
9. Two beef or chicken enchiladas
10. Two enchilada suizas (chicken, cheese, onions, green sauce and sour cream)

### Dos Chimichangas

Two small deep-fried burritos stuffed with chicken, cheese, onions, green peppers and sour cream.

\$ 9.99

### Tostada

Crisp corn tortilla piled high with beans (refried or black), chicken or beef, lettuce, cheese, & tomato sauce. - no soup or salad.

\$9.99

## Make Your Own Tacos

Served with soup or salad

### Fish Tacos

Breaded halibut strips served with shredded cabbage, pico de gallo, a chipotle white sauce, warm corn tortilla, rice and black beans.

\$ 13.29

### Steak or Chicken

Charbroiled steak or chicken strips served on a bed of Queso Fundido (melted cheese) with guacamole, pico de gallo, warm tortillas, a chipotle salsa, rice and refried beans.

\$ 12.29







# OUR WORLD FAMOUS CALAMARI

(Served with Rice and Vegetables)

### Calamari Marisco

Sautéed in butter & white wine. Served with crab & shrimp. \$ 15.29

### Calamari Acapulco

Sautéed and topped with a crab, bay shrimp and garlic sauce. \$ 15.29

### Calamari Mojo de Ajo

Sautéed & topped with a garlic & butter sauce. \$ 14.29

### Calamari Natural

Sautéed in butter and white wine. \$ 12.29

### Calamari Cognac

Sautéed and topped with baby scallops and a cognac, capers and garlic sauce. \$ 15.29

### Calamari Veracruz

Sautéed & topped with a tomato, onions, olives, green chile & caper sauce. \$ 13.29

### Calamari Camarones

Sautéed, topped with bay shrimps and served with a cognac, capers and garlic sauce. \$ 14.29

### Calamari con Salsa Fresca

Sautéed and topped with a fresh tomato, onion and Serrano chiles sauce. \$ 13.29

### Calamari Fajitas

Sautéed with tomatoes, green bell peppers, onions, achiote and white wine. Served with rice and beans – black or refried. \$ 13.29

### Calamari Criollo

Sautéed & topped with mushrooms, basil, tomato, garlic, onions and topped with melted cheese. \$ 14.29

### Calamari Tequila

Sautéed and served with tomato, green onion, garlic, basil and tequila \$ 13.29

## Siete Mares - \$ 14.49

Seafood soup with salmon, ahi tuna, scallops, shrimp, snapper, swordfish, clams and vegetables.

# Brasero Special

## Seafood Brasero \$ 16.29

Salmon, Shrimp and Scallops seasoned with lemon and pepper and sautéed with vegetables (onions, red and green peppers, tomatoes, green onions) and a salsa made with garlic and tequila. Served hot tableside

## Filet Mignon Brasero \$ 16.29

Filet Mignon strips topped with mushrooms, garlic, white tequila and Japanese chiles.

Served with rice & beans. Served hot tableside



# SEAFOOD

## Pacific Red Snapper

(Lightly coated with egg batter. Served with soup or salad, rice and vegetables)

### Pescado Relleno

Stuffed with shrimp, crab meat, onions & mushrooms.  
Topped with a cognac and garlic sauce. \$ 16.29

### Pescado Cognac

Sautéed and topped with a cognac, capers and garlic sauce. \$ 14.29

### Pescado Criollo

Sautéed and topped with garlic, mushrooms, basil, tomatoes, onions and Monterrey Jack cheese. \$ 14.29

### Pescado Mojo de Ajo

Sautéed and topped with a butter, lemon, garlic, and white wine. \$ 13.29

### Pescado Veracruz

Sautéed and topped with a tomato, onion, green olive, capers and green chiles sauce. \$ 13.29

### Pescado Ivonne

Sautéed and topped with baby shrimp, green onions, tequila, tomatoes and garlic. \$ 15.29

**Pacific Snapper a la Mandarin** Pacific Red Snapper marinated in herbs, olive oil, gold tequila and topped with onions, butter, bell peppers, Mandarin oranges and baby shrimp. \$ 15.29

## Salmon and Trout

(Served with soup or salad, rice and vegetables)

### Salmon Ugarte

Baked, stuffed with baby shrimp, crab meat, mushrooms and onions. Topped with a garlic, capers and cognac sauce. \$ 17.29

### Salmon Ivonne

Baked salmon topped with a tequila, tomato green onions and garlic sauce. \$ 15.29

### Salmon Mojo de Ajo

Baked salmon topped with a garlic and butter sauce. \$ 15.29

### Trout Sr. Ferrarri

Sautéed with shrimp, crab meat, mushrooms, & onions. Topped with a cognac and garlic sauce. \$ 15.29

### Trout Mariscos

Sautéed, topped with baby shrimp and crab meat in garlic sauce. \$ 15.29

### Trout Cognac

Sautéed and topped with a cognac, capers and garlic sauce. \$ 14.29

**Salmon a la Mandarin** - Salmon marinated in herbs, olive oil, gold tequila and topped with onions, butter, bell peppers, Mandarin oranges and baby shrimp. \$ 15.29

## Shrimp

### Camarones Yvonne

Shrimp sautéed in garlic and butter with tequila, tomatoes and green onion sauce.. \$ 15.29

### Camarones Mojo de Ajo

Shrimp sautéed in butter, lemon, garlic, shallots and white wine. \$ 15.29

### Camarones Scampi

Large shrimp prepared scampi style. \$ 15.29

### Shrimp Fajitas

Shrimp with tomatoes, onions, white wine, achiote and bell peppers. \$ 14.29

### *As Time Goes By Brochette*

*Broiled seafood brochette with shrimp, swordfish, scallops, green peppers and onions.*

*Topped with a creamy garlic sauce*

*\$ 15.49*



*There is a \$ 3.00 charge for extra plates.  
We gladly accept cash, Visa, MasterCard, American Express and Discover.  
Sorry we do not accept checks. Prices subject to change without notice.*

