



EL VIEJON
Seafood & Bar

Menú

Appetizers

\$37.95



El señor de los cielos

Shrimp, fresh octopus, oysters, fish ceviche, fresh cucumbers, tomato, topped with special house sauce.

\$28.95



Pulpo a la parrilla

Grilled octopus marinated and grilled to perfection served on a bed of red onion & bell peppers with guacamole and corn tortillas.

\$26.50



Botana mixta

Fried shrimp, fish fillet, fries and hushpuppies.

\$21.95



Aguachile (verde o rojo)

Fresh butterflyed shrimp slightly cooked in a spicy lime juice served with cucumbers & avocado, topped with chile powder.

\$8.99



Leche de figre

Spicy shrimp broth with lime condiment, topped with cilantro and cucumber.

\$35.99



La reina del sur

Total of 20 shrimp & 5 different sauces.
 - A la diablo: Spicy Mexican red sauce.
 - Salsa Verde: Spicy Mexican green sauce.
 - Al ajillo: Sauteed in fresh minced garlic and onion.
 - Rellenos y fritos: Filled with cheese, fried garlic and onion.
 - A la parrilla: Wrapped in bacon and grilled.

\$17.95



Nachos con camarón o fajita

10 Nacho chips made in house, with refried beans, your choice of grilled shrimp, fajita or chicken with guacamole, lettuce, and sour cream.

\$18.95



Aguacates rellenos

2 half avocados filled with fish and shrimp ceviche topped with red onion, serrano peppers, cucumbers & tomatoes.

\$15.95



Ceviche de camarón

Fresh shrimp cooked in lime juice, tomato, cucumber, red onion, cilantro and avocado on a tostada made in house.



\$13.95

Ceviche de pescado

Fresh fish cooked in lime juice, tomato, red onion, cilantro, serrano peppers and cucumbers.



6 pzs. en su concha

\$14.95

- En su concha: Fresh oysters on half shell.

12 pzs. en su concha

\$18.95

6 pzs. preparados

\$19.95

-Preparados: Fresh oysters on shell with shrimp, pico de gallo, avocado & a black sauce.

Ostiones preparados o en su concha



\$14.50

Ceviche rojo

Fresh fish cooked in lime juice with cucumber, tomato, red onion, avocado, cilantro, serrano peppers and tomato juice.



\$14.95

Ceviche tropical

Fresh fish cooked in lime juice, mango, pineapple, tomato, red onion, cilantro and avocado.



\$21.95

Camarones Mazatlán

12 Whole shrimp marinated and grilled in a house dressing.



\$21.95

Ceviche El viejón

Fresh fish, octopus, and shrimp with cucumber, tomato, red onion, avocado, cilantro and serrano peppers in a shrimp and tomato juice.



\$25.95

Molcajete Viagra

Fresh shrimp, octopus, oysters, scallops, habanero peppers, tomato, red onion, cilantro in a house juice.



\$25.95

Molcajete Agasajo

Fresh shrimp and scallops with tomato, red onion, avocado, cucumbers, cilantro and serrano peppers with a house sauce.



\$25.95

Molcajete Maleficio

Shrimp cooked in lime juice, octopus, scallops, cucumber, serrano peppers in a shrimp juice.



\$25.95

Molcajete Mitotero

Shrimp cooked in lime juice, cooked shrimp, cooked octopus, scallops in a black sauce of the house, cucumber and red onion.

pa' el antojo



\$7.50

Tostada de ceviche de pescado

Fresh fish cooked in lime juice, tomato, cilantro, cucumbers, red onion and avocado.



\$8.50

Tostada El Viejón

Octopus, Shrimp & scallops cooked in butter, arbol peppers, served on a tostada with cheese.



\$7.50

Tostada de camarón

Fresh shrimp, tomato, cilantro, cucumbers, red onion and avocado.



\$7.50

Tostada de ceviche de camarón

Fresh shrimp cooked in lime juice, tomato, cilantro, cucumbers, red onion and avocado.



\$18.95

Tostada del Chapo

Fresh scallops, shrimp cooked in lime juice, octopus, surimi fish paste, ceviche, cucumbers, tomato, red onion, cilantro, avocado, serrano peppers in a house prepared juice.



\$10.50

Tostada de callo de acha

Scallops, shrimp, octopus, ceviche, surimi fish paste, cucumbers, tomato, red onion, cilantro, avocado, serrano peppers in a house prepared juice.



\$15.50

Tacos de camarón

3 lightly hand-battered shrimp served on a corn tortilla topped with a house dressing with a side of rice.



\$17.50

Tacos gobernador

Shrimp sauté in butter, green bell pepper, tomato, red onion served on a corn or flour tortilla with cheese crust served with a side of rice.



\$17.50

Tacos El Viejón

3 Tacos on a corn tortilla with cheese crust, octopus, shrimp, and scallops cooked in butter & arbol peppers.



\$15.50

Tacos de pescado

3 lightly hand-battered fried fish served on a corn tortilla topped with a house dressing with a side of rice.



\$15.50

Tacos de arrachera

3 Mexican skirt steak tacos with veggies and a side of rice.



\$15.50

Tacos de pollo

3 chicken tacos seasoned and grilled on a corn tortilla with veggies and a side of rice.



Chica

\$27.95

Grande

\$34.95

Torre del Cabo

Fish ceviche, fresh shrimp, shrimp cooked in lime juice, octopus, oysters, scallops, cucumbers, red onion, jicama in a black sauce.



Chica

\$27.95

Grande

\$34.95

Torre Tropical

Fish ceviche, fresh shrimp, shrimp cooked in lime juice, octopus, scallops, cucumbers, red onion, jicama, pineapple, mango, and a special house juice.

Platillos especiales



\$25.95

Molcajete Azteca

Skirt steak, chicken, sausage, grilled cactus, stuffed yellow banana peppers on top of hot sauce with a side of rice, beans, corn or flour tortillas.



\$21.95

Mariscada

A Stew with fish, octopus, shrimp, crab legs, scallop, in a red salsa sauce.



\$19.95

Filete relleno

Fish fillet stuffed grilled or fried with a seasoned shrimp, side of rice, French fries & salad.



\$25.95

Molcajete El viejón

Grilled shrimp, fried shrimp, fried stuffed shrimp, grilled stuffed shrimp, fried fish fillet, El Viejon stew, melted cheese with a side of rice, beans and corn or flour tortillas.



\$26.95

Tour por El viejón

Fish ceviche, small fish and shrimp soup, tostada El Viejon, 3 stuffed and grilled shrimp.



\$25.95

Cielo, mar y tierra

Steak skirt, chicken, grilled shrimp, over a bed of grilled onion, bell peppers with a side of rice, beans & flour or corn tortillas.



\$26.95

Tour por sincloa

3 Oysters prepared in its shell, shrimp cocktail, red sauce and aguachile shrimp.



\$21.95

Huachinango

Deep fried whole red snapper.



\$15.50

Mojarra frita

Deep fried whole tilapia, served with rice French fries and a toasted bread.

Platillos



\$20.95

Camarones rellenos

5 Large shrimp stuffed with cheese & a thin slice of bell pepper wrapped in bacon and fried with a side of french fries, rice, salad, and toasted bread.



\$18.95

Camarones a la diablo

Shrimp diablo style in a spicy hot sauce served with a side of rice, fresh fries, and a toasted bread.



\$18.95

Camarones al ajillo

Shrimp sautéed in a minced garlic and onion sauce, served with a side of rice, fresh fries, and a toasted bread.



\$21.95

Camarones El viejón

Bacon wrapped shrimp with a thin slice of bell pepper, side of rice, french fries, toasted bread and a small salad.



\$18.95

Camarones en salsa verde

Shrimp in a spicy Mexican green sauce served with a side of french fries, toasted bread and a small salad.



\$18.95

Camarones a la plancha

Grilled shrimp served with a side of rice, french fries, toasted bread and small salad.



\$17.50

Filete de pescado a la plancha



\$18.50

Filete de pescado ranchero



\$18.50

Filete de pescado a la diablo

cocteles



\$21.95

Copa Viagra

Fresh shrimp, octopus, oysters, scallop, habanero peppers, cucumbers, tomatoes, red onion, cilantro, in a house made juice.



\$19.95

Copa mitotera

Ceviche, shrimp cooked in lime juice, cooked shrimp, octopus, scallops in a house made black sauce with cucumber, tomatoes, red onion, jicama and topped with chili pepper.



\$19.95

Copa agasajo

Ceviche, shrimp cooked in lime juice, cooked shrimp, octopus and scallops.



\$19.95

Copa Sinaloa

Fresh peeled shrimp, ceviche, octopus, scallops, serrano peppers, avocado, red onion, cucumbers, cilantro, in a shrimp juice.



\$21.95

Coctel campechano

Fresh peeled shrimp, oysters, octopus, tomatoes, avocado, red onion in our cocktail sauce.



\$14.50

Chico
Grande

\$18.50

Coctel de camarón

Fresh peeled shrimp, cucumber, tomatoes, onions, serrano peppers, cilantro, and our special sauce.



\$21.95

Coctel vuelve a la vida

Fresh peeled shrimp, oysters, tomatoes, avocado and red onion.

Ensaladas



\$9.50

Ensalada de pollo

Grilled chicken strips over a bed of lettuce, tomato, cucumbers, red onion & avocado.



\$12.95

Ensalada de camarón

Shrimp seasoned and grilled, over a bed of lettuce, tomato, cucumbers, red onion & avocado.

Caldos



\$17.50

Caldo de pescado



\$18.50

Caldo de camarón



\$21.95

Sopa de mariscos



\$18.50

Caldo mixto

Los viejoncitos Kids menu

Chicken nuggets

\$7.95

8 chicken nuggets with fries

Kids quesadilla

\$7.95

Quesadilla with beans and rice

Cheese burger

\$8.50

Cheese burger with fries

Fried Baskets



\$14.50

Calamary

Fried Calamari



\$14.50

**Combo
basket**

(3) fried shrimp (1) fish fried served
with French fries.



\$14.50

Catfish

Catfish filet breaded served
with French fries



\$13.50

**Buffalo
wings**

8 buffalo wings



\$14.50

**Fried
shrimp**

6 fried shrimp

Botana por libra



\$20.50

Camarón



\$35.50

**Crab
legs**



\$25.95

**Camarones
ahogados**

Papa, elote y salchicha

\$5.95

CONSUMER ADVISORY: Raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Bebidas

Margaritas \$9.95



Mango



Fresa



Sandía



Limón

Las cheves

\$5.50

Nacional

\$6.50

Internacional

Preparadas



\$14.99

Catalina
La chica



\$25.95

Catalina
La grande



\$48.99

Six preparado



\$69.99

Botana chelera



\$7.50

Michelada

\$3.95

Michelada mix



\$8.99

Lata
preparada



\$6.50

Pepino shot



\$9.95

Piña colada



\$9.95

Paloma

Sin alcohol

\$4.50

Aguas frescas

\$3.99

Refresco
mexicano

\$3.75

Tea

Lunch special

\$9.99

De lunes a viernes
de 11:00 am a 3:00 pm



**Caldo de
pescado**



**Combo
Basket**



**Sándwich
de camarón**



**Filete de
pescado a la
diabla**



**Enchiladas
suizas**