

## Aperitivos Del Mar

*Cocktail de Camaron	\$20	Campechana (Seafood Cocktail)	\$22
Ceviche de Pulpo	\$20	*Ceviche de Pescado	\$20
*Ceviche de Ahi	\$20	*Ceviche de Camaron	\$20
*Trio de Ceviche – Your choice of Camaron, Pulpo, Pescado or Ahi			\$48
Tostadas de Ceviche de Pulpo – three small tostadas			\$22
*Tostadas de Ceviche de Camaron – three small tostadas			\$24

## Antojitos

Sabor a Provincia	Two Empanadas, two small Quesadillas, two Taquitos, two Sopes.	\$34
Nachos de la Casa	Nachos with Monterey Jack cheese, refritos, guacamole and sour cream, with your choice of shredded chicken, shredded beef or chorizo.	\$15
Nachos de Mariscos	Nachos with black refritos, Monterey Jack cheese, shrimp & Dungeness Crab and garnished with green onions.	\$24
Taquitos	Your choice of natural chicken or shredded beef taquitos, served with avocado sauce, cotija cheese and sour cream and garnished with radish, onion and cilantro.	\$13
Queso Fundido	Melted Monterey Jack cheese with sautéed onion, mushroom and pasilla chile, topped with chorizo and chipotle chile. Served with your choice of corn or flour tortillas.	\$12

Guacamole \$12

## Ensaladas

House Salad	Fresh mix of greens served with our house Ranch dressing topped with Monterey Jack cheese and garnished with a ripe tomato.	\$9
*Ensalada de Asada	Fresh mix of greens, with red onion, avocado, cucumber, tomato, roasted corn, Monterey Jack cheese and grilled Angus Beef skirt steak drizzled with champagne vinaigrette.	\$20
Javier's Ensalada	Fresh mix of greens with red onion, avocado, cucumber, tomato, roasted corn, Monterey Jack cheese, drizzled with our house Ranch dressing and your choice of:	
Grilled Natural Chicken	\$18	Shrimp \$20
Fresh Dungeness Crab	\$25	
Javier's Chopped Salad	Fresh greens with avocado, red onion, tomato, cucumber, sweet corn, chopped and tossed with champagne vinaigrette, sprinkled with Monterey Jack cheese and your choice of:	
Grilled Natural Chicken	\$18	Shrimp \$20
Ensalada de Salpicon	Shredded cabbage, tomato, red onion, serrano chile, pickled jalapeño, radish, avocado and citrus vinaigrette tossed with your choice of:	
Shredded beef	\$20	Natural Chicken \$18
Shrimp	\$22	

## Especiales de la Casa

Mole Poblano	Bone-In airline chicken breast, braised in a mole poblano sauce served with arroz, refritos and your choice of warm tortillas.	\$24
Chile Verde	Tender natural pork sautéed with onion, then braised in a lightly spicy tomatillo sauce served with arroz, refritos and your choice of warm tortillas.	\$24
Pollo a la Chipotle	Bone-In airline chicken breast braised in a creamy chipotle sauce with mushroom and onion. Served with avocado and white rice.	\$25
*La Tablita (para dos personas)	Prepare your own tacos with your choice of carne asada, carnitas or grilled natural chicken at your table. Served on a wooden platter with all the condiments: arroz, refritos, jalapenos, salsa fresca, guacamole, rajas, grilled green onions and your choice of warm tortillas.	\$44
*Steak Picado	Angus skirt steak sautéed with tomato, onion, pasilla chile and flavored with garlic and cilantro. Served with arroz, refritos and your choice of warm tortillas.	\$25
Carnitas	Fresh natural pork prepared Michoacan style. Served with refritos, guacamole, salsa quemada, cilantro and warm tortillas.	\$24
Fajitas de Carne o Pollo	Adobo marinated strips of natural chicken breast or Angus beef steak sautéed with pasilla chiles, onion and tomato. Served with refritos, guacamole, sour cream and your choice of warm tortillas.	\$24
Milanesa de Pollo	Tender boneless natural chicken breast lightly breaded and pan-fried. Served with pure de papas and chile en rajas.	\$24



## Especiales Del Mar

JAVIER'S uses only sustainable seafood

<b>Enchiladas de Camarones</b>	\$24
<i>Two enchiladas stuffed with shrimp sautéed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.</i>	
<b>Enchiladas de Cangrejo</b>	\$28
<i>Two enchiladas stuffed with Dungeness Crab sautéed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.</i>	
<b>Enchiladas de Mariscos</b>	\$26
<i>Two enchiladas stuffed with shrimp and Dungeness Crab sautéed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.</i>	
<b>Trio de Enchiladas Del Mar</b>	\$38
<i>Combination of a Shrimp Enchilada, a Crab Enchilada and a Lobster Enchilada.</i>	
<b>Quesadilla de Mariscos</b>	\$24
<i>Quesadilla stuffed with melted Monterey Jack cheese, fresh Dungeness Crab and shrimp sautéed with butter, garlic, onion and wine. Served with guacamole and sour cream.</i>	
<b>Enchiladas Pueblo</b>	\$28
<i>Two Maine lobster enchiladas sautéed with butter, garlic, onion and wine then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos.</i>	
<b>Cabo Azul</b>	\$34
<i>A Maine lobster enchilada in a creamy pasilla sauce, a grilled chile relleno stuffed with Monterey Jack cheese, shrimp and fresh Dungeness crab topped with a light relleno sauce, and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice.</i>	
<b>Camarones al Mojo de Ajo</b>	\$38
<i>Wild premium Mexican white prawns sautéed in a special garlic butter and wine sauce. Served with arroz and refritos.</i>	
<b>Camarones con Rajas</b>	\$38
<i>Wild premium Mexican white prawns sautéed with garlic butter, wine, poblano chiles and onion. Served with arroz and refritos.</i>	
<b>Camarones Rancheros</b>	\$38
<i>Wild premium Mexican white prawns sautéed with garlic butter, poblano chiles, onion and tomato flavored with fresh cilantro. Served with arroz and refritos.</i>	
<b>*Callitos Mazatlan</b>	\$32
<i>Fresh premium wild scallops, U-10 chemical free, pan seared and topped with a creamy chipotle sauce. Served with white rice, black beans and avocado.</i>	
<b>*Pescado del Dia</b>	Market Price
<i>Fresh filet of fish. Served with sautéed zucchini, corn, onion and serrano chile in a light creamy sauce. Served with white rice.</i>	
<b>*Pescado a la Veracruzana</b>	Market Price
<i>Fresh filet of fish. Served with Veracruz sauce cooked with onion, tomato, chopped chile, cilantro and garlic flavored with green olives, capers and Mexican oregano served with white rice and black beans.</i>	
<b>*Salmon al Sarten-Seasonal</b>	Market Price
<i>Fresh salmon filet pan seared. Served with white rice and fresh green beans sautéed with tomato, onion, serrano chile, cilantro and garlic, topped with fresh queso ranchero.</i>	

### - WE SERVE ONLY THE FINEST -

*In order to provide our customers with the very finest meals, we select only the best and freshest ingredients available. Our chicken is fresh natural organic chicken, Javier's special center-cut #1 prime Angus Beef, from Omaha, Nebraska is corn fed and aged to perfection, our fish is fresh in season. We serve only #1 White Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat and Maine Lobster, sustainable seafood. Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience.*

*\*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

## Cortes From The Grill

*Javier's special center-cut #1 prime Angus Beef from Omaha, Nebraska is corn fed and aged to perfection*

- \* **Carne Asada** *New York Steak #1 prime center cut 12oz grilled and served with a grilled pasilla chile stuffed with cotija and Monterey Jack cheese. Served with refried black beans.* \$48
- \* **Filete Arriero** *New York Steak #1 prime center cut 12oz grilled, topped with queso fundido flavored with chipotle chile. Served with refried black beans, and two chiles stuffed with cotija and Monterey Jack cheese.* \$48
- \* **Filete Antiguo** *Filet mignon #1 prime center cut, 8oz grilled and topped with a light chipotle cream sauce, sautéed onion and mushroom. Served with white rice.* \$48
- \* **Carne y Camarones** *Filet mignon #1 prime center cut 8oz grilled accompanied by two U-8 Mexican white wild prawns, sautéed with poblano chile, onion in a wine, garlic butter sauce. Served with white rice.* \$60
- \* **Mar Y Tierra (Steak & Lobster)** *Filet mignon #1 prime center cut 8oz grilled accompanied by a Maine lobster tail sautéed with poblano chile and onion in a wine, garlic butter sauce. Served with white rice.* \$70
- \* **Carne Tampiqueña** *New York steak #1 prime center cut 6oz grilled, accompanied by a mole chicken enchilada, taquito, and refritos.* \$30
- Pollo Asado** *Grilled butterflied breast of natural chicken served with frijoles de la olla, and a grilled poblano chile stuffed with cotija and Monterey Jack cheese.* \$24
- \* **Arrachera** *Angus skirt steak 10oz grilled and served with papas fritas, refritos and salsa quemada.* \$30

## Combinaciones Mexicanas

*All combination dinners served with arroz and refritos (Except Quesadilla Lunch)*

- Enchilada & Taco** *Your choice of chicken, beef or cheese enchilada and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.* \$18
- Enchilada, Chile Relleno & Taco** *Chile relleno accompanied by your choice of chicken, beef or cheese enchilada and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.* \$20
- Enchiladas Poblanas** *Two chicken enchiladas covered with mole poblano sauce and cotija cheese topped with sour cream and onion.* \$22
- Spinach Enchiladas** *Two enchiladas stuffed with sautéed spinach, corn, tomato and onion covered in a light pasilla sauce. Served with white rice and black beans.* \$20
- Enchiladas Suizas** *Two chicken enchiladas covered with tomatillo sauce topped with sour cream and onion.* \$22
- Enchiladas de Vegetales** *Two enchiladas stuffed with sautéed zucchini, corn, pasilla chiles and onion, then covered with a pasilla cream sauce. Served with white rice and black beans.* \$20
- Taco Lunch** *Two crispy tacos with your choice of beef or chicken with lettuce, salsa fresca and grated Monterey Jack cheese.* \$18
- \* **Taco Lunch (Soft)** *Two grilled natural chicken or Angus skirt steak tacos with guacamole, onion and cilantro. Served with arroz and frijoles de la olla.* \$18
- Tacos de Camaron** *Two shrimp tacos prepared Ensenada style in a flour tortilla with salsa fresca, shredded cabbage and a cilantro-jalapeno aioli. Served with black beans and white rice.* \$20
- Relleno de Picadillo** *Two pasilla chiles lightly battered, stuffed with ground beef, potato, serranos, tomatillo and Monterey Jack cheese.* \$20
- \* **Quesadilla** *Quesadilla stuffed with melted Monterey Jack cheese and your choice of grilled natural chicken, carne asada or carnitas. Served with guacamole and sour cream.* \$20

## Sides

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|------------------|-------------------|--------------------|
| Papas Fritas \$8 | Pure de Papas \$8 | Vegetales \$8      |
| Nopalitos \$8    | Arroz \$5         | Frijoles \$5       |
|                  |                   | Chile Toreados \$8 |

## ¡Salud!

*Please no personal checks. We reserve the right to refuse service to anyone.  
We are not responsible for lost or stolen articles.  
Minimum per person \$8.00. Extra charge for substitutions.  
For safety reasons, please no strollers.*