



EL MARISCAL

MEXICAN STYLE SEAFOOD



  @ELMARISCALNC



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CHIPS & DIPS

GUACAMOLE DIP (MP)

SALSA AND CHIPS 4.99

CHEESE DIP 5.99

Add Chorizo

CHORIZO DIP 8.99

ENSALADAS



ENSALADA EL MARISCAL

Romaine lettuce, broccoli, cauliflower, carrots, cucumber, apple, raisin, and crouton. Mixed in our house sweet Mariscal Dressing. \$11.99

Add:
Chicken 3
Shrimp 5
Salmon* 6

CAESAR SALAD

Mixed lettuce with tomato, red onion, celery, cucumber, and croutons. \$10.99

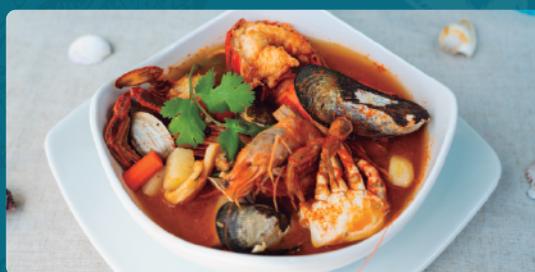
Add:
Chicken 3
Shrimp 5
Salmon* 6

CALDOS Y BOTANAS



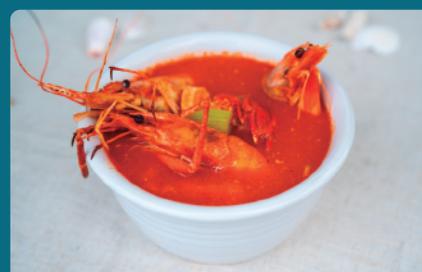
CALDO DE HUACHINANGO

Red snapper soup cooked with potato, carrot, and celery. 19.99



CALDO ESPANTA CRUDAS

Hot soup made of lobster tail, crab meat, shrimp, octopus, Mahi-Mahi, green mussel, and calamari. Cooked with potato, carrot, and celery. 29.99



CALDO DE CAMARON

Whole shrimp soup cooked with potato, carrot, and celery. 19.99



FRITO DE MARISCOS

Fried Octopus, calamari, and shrimp. 19.99



CAMARONES CUCARACHA

Fried shrimp in olive oil and mixed in Mariscal sauce. 23.99



CALDO DE LANGOSTINOS

Prawn shrimp soup cooked with potato, carrot, and celery. 26.99



CAMARONES CAROLINA

Fried shrimp in a butter lime spicy sauce. 23.99



CARNITAS DE ATUN

Fried citrus-marinated Ahi-Tuna 19.99



MAHI-MAHI BITES 18.99

Fried breaded Mahi-Mahi cubes.



AGUACHILE DE RIBEYE*

Grilled Ribeye served in aguachile sauce. 22.99

Choices:

Rojo - Verde - Negro - Hay te Encargo



CAMARONES MALECON

Sauteed shrimp cooked in a butter lime guajillo sauce. \$23.99

CALDO DE PESCADO

Mahi-Mahi soup cooked with potato, carrot, and celery. 17.99

CALAMARI FRITO 14.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BARRA FRIA



TOSTADA DE JAIVA*

Crab mixed with lime juice, tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado. 10.99



TOSTADA DE ATUN*

Tostada with Ahi-Tuna mixed with lime juice tomato, avocado, and topped with fried onion. 10.99



TOSTADAS DE CEVICHE DE PULPO

Tostada with your choice of seafood, lime juice, tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado.

Choose from:
Octopus: 6.99
Shimp 5.99



TOSTADA VALLARTA*

Tostada with shrimp and octopus. Mixed with lime juice, tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado. \$8.99



TOSTADA PERLA NEGRA*

Shrimp, octopus, fish, and crab. Mixed with lime juice, tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado. 10.99



CAMARONES BAHIA*

Boiled whole shrimp with red or green aguachile brine 21.99



TOSTADA DE PESCADO*

Fish mixed with lime juice, tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado. 5.99



TOSTADA PULPO ROSA*

Octopus mixed with creamy pink sauce, red onion, cilantro, topped with sliced avocado. 8.99



COCTEL MARISCAL*

Mixed in-house cocktail sauce. Mixed with tomato, red onion, cilantro, cucumber, and avocado.

Shrimp 17.99
Octopus 18.99
Campechano (Mixed with shrimp, octopus, and oyster) 19.99

BOTANA CAMPECHANA

Octopus and whole shrimp in a citrus juice served with choice of salsa de aguachile rojo, negro or verde \$31.99

COPA MARINA*

Coctel with Scallops, shrimp, octopus, and crab mixed with tomato, red onion, cilantro, and cucumber. Served with in a lime clamato brine. 21.99



TORRE DE MARISCOS*

Fajitas mixed with bell pepper, Octopus, shrimp, tuna, crab meat, and mahi mahi marinated in lime juices. Mixed with tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado. 24.99



OSTIONES NATURALES*

Fresh raw oysters 23.99



OSTIONES PREPARADOS*

Oysters with shrimp, octopus, onion, tomato & cucumber. Topped with a clamato lime-based brine. 29.99



OSTIONES ROCKEFELLER*

Oysters topped with a spinach blue cheese gratin. 29.99

AGUACHILES

Lime cooked Butterfly Shrimp. Mixed with cucumber, red onion, and avocado. 18.99
Choose your sauce: Rojos - Verdes - Negros - Hay te encargo

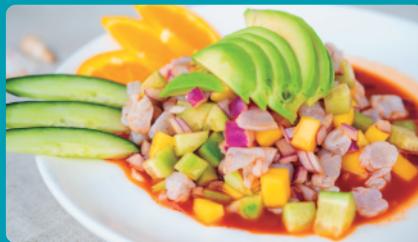


PLATILLOS DE CEVICHE



CEVICHE DE JAIVA*

Crab meat ceviche mixed tomato, red onion, cilantro and lime juice. topped with avocado slices (MP)



CEVICHE MARISCAL*

Shrimp, Octopus, and fish mixed with cucumber, red onion, mango and spicy salsa. 21.99



CEVICHE DE CAMARON*

Shrimp ceviche mixed tomato, red onion, cilantro, and lime juice. Topped with avocado slices. 20.99

CEVICHE CAPITAN*

Shrimp, octopus, crab, and scallop. Mixed with lime juice, tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado. 21.99

MOLCAJETES



MOLCAJETE SAYULITA*

Grilled top sirloin, chicken, chorizo, shrimp, and octopus in a bed of fried calamari. Garnished with grilled nopal, cebollin, avocado, queso fresco. Topped with tomatillo sauce. Served with rice, beans, and tortillas. 32.99

MOLCAJETE MARISCAL

Sauteed shrimp, octopus, calamari, green mussel, fish, scallops, lobster tail, and prawn. Placed in a volcanic rock bowl placed with a bed of mixed color bell peppers, mushrooms, and onion. Topped with tomatillo salsa. Served with rice and beans. 37.99

MOLCAJETE ESPANTA CRUDAS*

Served cold shrimp, octopus, scallop, clam, and salsa Mariscal. Mixed with lime juice, tomato, red onion, cilantro, cucumber, spicy sauce, and topped with avocado. 24.99

CAMARONES



CAMARONES CULICHI

Sauteed shrimp with cheese gratin, cooked in a poblano and butter sauce. Served with rice and vegetables. 21.99



CAMARONES ZARANDEADOS

Grilled shrimp opened and marinated with light chile butter. Served with rice and house salad. 22.99



CAMARON AGUACATE

Sauteed shrimp in a cilantro avocado cream sauce. Served with rice, vegetables, and sauteed green bell peppers. 22.99



CAMARONES ENCHIPOTLADOS

Sauteed shrimp with cheese gratin, cooked in a light chipotle sauce. Served with rice and vegetables. 19.99

CAMARONES EMPANIZADOS

Fried breaded shrimp. Served with rice and salad. 18.99

CAMARONES A LA DIABLA

Sauteed shrimp cooked in a tomato and chile de arbol-based sauce. Served with rice and vegetables. 18.99

CAMARONES AL MOJO DE AJO

Sauteed shrimp cooked in butter garlic sauce, white wine, and a touch of lime. Served with rice and vegetables. 18.99

CAMARONES AL AJILLO

Sauteed shrimp cooked in garlic, crushed chile guajillo, white wine, and a touch of lime. Served with rice and vegetables. 18.99

CAMARONES A LA PLANCHA

Grilled shrimp served with rice and vegetables. 18.99

PULPO



PULPO TAMPICO

Fried Octopus covered in a light spicy sauce. Served in a bed of rice and steamed vegetables. 26.99



PULPO AL AJILLO

Sauteed Octopus cooked in garlic, crushed chile guajillo, white wine, and a touch of lime. Served with rice and vegetables. 26.99



PULPO ZARANDEADO

Grilled whole Octopus and marinated with a light chile butter. Served with rice and house salad. 26.99

PULPO A LA DIABLA

Sauteed Octopus cooked in a tomato and chile de arbol-based sauce. Served with rice and vegetables. 26.99

PESCADOS



SALMON ALTAMAR*

Grilled Salmon stuffed with spinach and topped with a creamy spinach sauce. Served with rice and vegetables 21.99



SALMON ZARANDEADO*

Grilled Salmon marinated with a light chile butter. Served rice and house salad. 21.99



SALMON AL FRUTO ROJO*

Grilled Salmon topped with red wine and a citrus berry fruit sauce. Served with rice and vegetables. 21.99



SALMON TROPICAL*

Grilled Salmon topped with a our house mango sauce. Served with rice and vegetables. 21.99



ATUN AL FRUTO ROJO*

Grilled Ahi Tuna topped with red wine and a citrus berry fruit sauce. Served with rice and vegetables. Market Price



FILETE TAMAZULA

Grilled Mahi Mahi topped with a creamy mushroom and celery chipotle sauce. Served with rice and vegetables. 21.99

HUACHINANGO



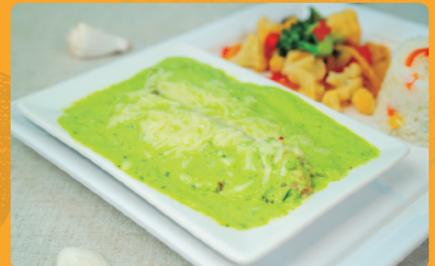
HUACHINANGO PRINCIPE

Red snapper lightly floured and marinated in chipotle, garlic, and soy sauce. Served with rice and salad. MP



HUACHINANGO GRAN BAHIA

Fried Whole red snapper topped with scallops, shrimp, and bell pepper. Served on a bed of cheese sauce with rice and vegetables. MP



FILETE CULICHI

Grilled Mahi Mahi with cheese gratin, cooked in a poblano and butter sauce. Served with rice and vegetables. 21.99



HUACHINANGO ZARANDEADO

Whole opened red snapper marinated with a light chile butter. Served with rice and vegetables. MP



HUACHINANGO VERACRUZANA

Fried whole Red Snapper covered in a tomato based sauce with capers, olives, and shrimp. Served with rice and vegetables. MP

FILETE DE PESCADO AL GUSTO

A la plancha 17.99

Grilled Fillet, served with rice and vegetables

Al Ajillo 17.99

cooked in garlic, crushed chile guajillo, white wine, and a touch lime. Served with rice and vegetables

Al Mojo de Ajo 17.99

cooked in butter garlic sauce, white wine, and a touch of lime. Served with rice and vegetables

A la Diabla 17.99

cooked in a tomato and chile de arbol based sauce. Served with rice and vegetables.

Empanizado 17.99

Breaded and deep fried.

MOJARRA AL GUSTO

FRIED AND MARINATED WHOLE FISH TILAPIA. SERVED WITH RICE AND SALAD.



ZARANDEADO

marinated with a light chile butter 19.99

VERACRUZANA

Tomato based sauce with capers, olives, and shrimp. Light Spicy. 22.99

FRITO

Lightly floured and fried. 19.99

MARISCAL

Marinated in a adobado sauce, topped with grilled shrimp and red onion. 22.99

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ESPECIALIDADES EL MARISCAL

LANGOSTA AL GUSTO MARKET PRICE

Grilled open Lobster, marinated with Mexican spices and sauteed bell pepper, onion, and mushroom. Stuffed with mixed seafood. Market Price



A LA CREMA: Garlic pepper cream sauce.

A LA DIABLA: cooked in a tomato and chile de arbol-based sauce. Served with rice and vegetables.



AL AJILLO: cooked in garlic, crushed chile guajillo, white wine, and a touch of lime. Served with rice and vegetables.

ZARANDEADO: marinated with light chile butter.



LONJA MALECON

Grilled Mahi Mahi & sauteed shrimp cooked in a garlic, chile guajillo, and white wine sauce. Served with rice and salad. 26.99



JAIVA RELLENA

Tender Crab meat cooked with garlic, butter, mushrooms, celery, & shrimp. Topped with cheese gratin and aurora sauce. Served with rice and vegetables. 24.99



ARROZ MARISCAL

Rice mixed with Shrimp, octopus, Calamari, scallops and soy sauce. Garnish with lettuce and tomato 15.99



CHAROLAS

GRAN BAHIA*

Torre de mariscos, ½ dozana Ostion natural, ½ dozana Ostion Preparado, camarones con cascara, pulpo natural, ceviche de jaiva y camaron coctel. 129.99

MARISQUEÑA NO LO VUELVO HACER*

Aguachile rojo, verde, negro y 'Hay te encargo' and Copa de camarones Gran Bahia. 89.99

DEL MAR

Frito de mariscos, carnitas de atun, camarones Malecon, Mahi-Mahi bites, camarones Carolina y camarones cucaracha 129.99

MARISQUEÑA EL BUEN COMER

Pescado zarandeado, pulpo al mojo de ajo, camarones zarandeados, pulpo zarandeado, arroz mariscal, camarones al ajillo, and ostiones Rockefeller. 149.99

FIESTA MARINA

Aguachile rojo, Aguachile verde, camaron natural, Pulpo natural, camaron con cascara, y crab legs. 129.99

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TRADICIONAL MEXICANO

SERVED WITH RICE AND BEANS



TACOS GOBERNADOR (3)

Tacos with queso Mexicano gratin filled with Shrimp and Octopus. Topped with pico de gallo. 17.99



TACOS DE CAMARON (3)

Tacos filled with grilled shrimp. Topped with cabbage mix, pico de gallo, and chipotle sauce. 17.99



TACOS DE PULPO (3)

Tacos filled with grilled octopus. Topped with cabbage mix, pico de gallo, and chipotle sauce. 18.99



TACOS DE PESCADO (3)

Tacos filled with grilled or fried fish. Topped with cabbage mix, pico de gallo, and chipotle dressing. 15.99



TACOS DE ASADA (3)

Tacos filled with grilled steak. Topped with cilantro and onion. 14.99



TACOS DE POLLO (3)

Tacos filled with grilled chicken. Topped with cilantro and onion. 14.99



BURRITO EL MARISCAL

Large Burrito filled with grilled or fried Shrimp, Octopus, and fish, rice, beans, guacamole, chipotle sauce, and cheese sauce. Topped with cabbage mix and pico de gallo. 18.99



FAJITA QUESADILLA

Large quesadilla with grilled bell pepper, tomato, onion, and your choice of meat. Served with rice.

-Chicken 14.99 -Steak 14.99
-Shrimp 16.99 -Octopus 17.99

QUESADILLA EL MARISCAL

Large quesadilla filled with grilled onion, bell pepper, shrimp, octopus, and fish. Served with rice and salad. Topped with chipotle sauce. 18.99

BURRITO CALIFAS

Large burrito filled with steak or chicken rice, beans, french fries, guacamole, and sour cream. Topped with cheese and chipotle sauce. 16.99

CAPE FEAR BURRITO

Large burrito filled with grilled chicken or steak, bell pepper, tomato, onion, rice, beans, guacamole, and sour cream. Topped with cheese sauce. 14.99

TACOS DE CHORIZO

Tacos filled with mexican sausage. Topped with cilantro and onion. 13.49

TRADICIONAL MEXICANO



CHORI-POLLO

Chicken breast cooked with chorizo (Mexican sausage) topped with cheese sauce. Served with rice, salad, and tortillas. 15.99

POLLO ALTAMAR

Two grilled chicken breasts topped with a spinach cream sauce. Served with rice and vegetables. 14.99

AC PLATTERS

Bed of rice topped with cheese sauce.

ACP (Chicken) 12.99

ACC (Steak) 12.99

ACS (Shrimp) 14.99

ACV (Vegetables) 12.99



CHIMICHANGA EL MARISCAL

Large burrito deep-fried with queso, octopus, shrimp, and mahi-mahi. Topped with cheese sauce, lettuce, tomato, sour cream, and guacamole. Served with rice. 18.99

CHIMICHANGA

Large burrito deep fried with queso and choice of meat. Topped with cheese sauce, lettuce, tomato, sour cream, and guacamole. Served with rice.

-Chicken 14.99

-Steak 14.99

-Shrimp 16.99

FAJITAS EL MARISCAL

Grilled shrimp, octopus, fish, bell pepper, tomato, and onion. Served with rice, beans, and tortillas. 21.99

CHILES RELLENOS*

Two stuffed Poblano peppers with Mexican mozzarella cheese and battered in eggs deep-fried. Served with rice & beans. 13.99

FAJITAS

Grilled bell pepper, tomato, and onion with your choice of meat. Served with rice, beans, and tortillas.

-Vegetarian 16.49

-Chicken 16.49

-Steak 17.49

-Shrimp 18.49

-Trio 19.99

CARNES Y PASTAS



CARNE ASADA*

Marinated skirt steak served with rice, beans, grilled nopal, & chile toreado. 19.99



EL ALTAMIRA*

Grilled Ribeye Steak, Chicken, and shrimp. Served with rice, beans, nopal, chile toreado and salad. 35.99



MAR Y TIERRA* (MEXICAN SURF AND TURF)

Grilled Ribeye Steak, Shrimp, and Lobster tail. Served with Rice, Beans, Nopal, & Chile Tornado. 41.99

RIBEYE STEAK*

Grilled Ribeye Steak served with rice, beans, nopal, chile toreado. 20.99

RIBEYE CON CAMARONES ZARANDEADOS*

Grilled Ribeye Steak and marinated shrimp, served with rice, beans, nopal, chile toreado and salad. 34.99



PASTA POBLANA

Fettuccine pasta tossed in poblano sauce and roasted red bell peppers, topped with parmesan cheese.

Choice of:

-Chicken 18.99

-Shrimp 20.99

-Salmon* 22.99



PASTA ALFREDO

Fettuccine pasta tossed in Alfredo sauce and mushrooms, topped with parmesan cheese.

Choice of:

-Chicken 18.99

-Shrimp 20.99

-Salmon* 22.99

PASTA MARINERA

Fettuccine pasta tossed in tomato sauce with mussels, shrimp, scallops, and clams. Topped with parmesan cheese. 22.99

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LUNCH

MARISCAL OMELETTE*

Omelet with spinach, mushroom, and tomato. 8.99

Shrimp 4.99
Steak 3.99
Chicken 2.99

LUNCH ACP

Bed of rice with chicken, topped with cheese sauce. 9.99

LUNCH FAJITAS

Fajitas mixed with bell pepper, onion, and tomato. Served with rice and beans.

Chicken 10.49
Steak 10.49
Shrimp 12.49

EL VIEJO

Grilled skirt steak served with fried egg, rice, beans, fried onion, chile toreado, and nopal. 17.99

MARISCAL LUNCH

Grilled chicken breast served with rice and beans. 10.49

TACOS MEXICANOS

Served single. Topped with cilantro and onion

-Chicken 2.99
-Steak 2.99
-Chorizo 2.99
-Shrimp 4.49
-Fish 3.99

LUNCH CAPE FEAR BURRITO

Burrito filled with grilled chicken or steak, bell pepper, tomato, onion, rice, beans, guacamole, and sour cream. Topped with cheese sauce. 10.49

LUNCH FAJITA QUESADILLA

Grilled quesadilla with grilled bell pepper, tomato, onion, and choice of meat. Served with Rice.

-Chicken 10.49
-Steak 10.49
-Shrimp 12.49
-Octopus* 13.49

LUNCH CHIMICHANGA

Burrito deep fried with queso and choice of meat. Topped with cheese sauce, lettuce, tomato, sour cream, and guacamole. Served with rice.

Chicken: 10.49
Steak: 10.49
Shrimp 12.49

HUEVOS RANCHEROS*

Two eggs resting in a fried tortilla, topped with salsa ranchera. Served with rice and beans. 10.49

HUEVOS CON CHORIZO*

Two eggs mixed with chorizo, Served with rice and beans. 10.49

POLLO GRATINADO

Grilled Chicken breast topped with spinach, tomato, onions, and mushrooms. Smothered with cheese sauce, served with rice and beans. 12.49

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MEXICAN STYLE SEAFOOD

FOLLOW US!



f @ELMARISCALNC

GRACIAS POR PREFERIRNOS,
TE ESPERAMOS PRONTO

WWW.ELMARISCALRESTAURANT.COM