

Seafood Specialties

Pescado / Fish



49. Mojarra Frita \$Market Price

Whole fish deep fried. Served with lettuce, onions, tomatoes, beans and rice.

Steak & Shrimp

50 A: Steak and Shrimp* \$14.75

Served with beans, rice, lettuce, tomato, guacamole and a chile asado.

50 B: Las Palmas Trio* \$15.25

6 oz steak cooked to order, breaded shrimp and 6 oz chicken. Served with beans, rice, lettuce, tomato, guacamole and a roasted jalapeño.

Cocktails

51. Cocktel de Camaron

\$11.75

52. Campechana*

\$12.50

Mexican style cocktail with camarones (shrimp) pulpo (octopus) and ostiones (oyster).

Camarones / Shrimp

53. Camarones Empanizados..... \$12.25

Breaded shrimp served with lettuce, tomato, French fries and rice.

54. Camarones a la Diabla \$14.75

Shrimp cooked with a spicy sauce. Served with lettuce, tomato, beans and rice.

55. Camarones a la Mantequilla..... \$14.75

Shrimp cooked with butter sauce. Served with lettuce, tomato, beans and rice.



56. Camarones Rancheros..... \$14.75

Shrimp cooked with tomatoes, jalapenos, onions and potatoes. Served with lettuce, tomato, beans and rice.

57. Camarones al Mojo de Ajo..... \$14.75

Shrimp cooked with garlic sauce. Served with lettuce, tomato, beans, rice and tortillas.

58. A. Tampiquena \$12.50

B. Tampiquena Rellena \$14.50

Served with shrimp, bacon and pico de gallo.

59. Camarones Las Palmas..... \$15.50

Shrimp topped with bacon and cheese.

60. Camarones Enchorizados..... \$15.95

Shrimp topped with chorizo and cheese.

15% Grauity will be added to parties of 5 or more. Sorry no separate checks for parties of 4 or more.