



menu

123
MAIN MEXICO
23

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Fried Seafood Mix



Shrimp Empanada



Grand Molcajete Guacamole with Chicharron



Mixed Seafood Tostada



Grilled Pepito Sandwich



Shrimp Bisque

APPETIZER

FRIED SEAFOOD MIX \$17

A crispy, golden blend of battered shrimp, calamari, and tender octopus, served with our signature chipotle sauce and tangy tartar sauce on the side

SHRIMP EMPANADA \$15

Crispy empanada dough stuffed with shrimp, sautéed onions, and peppers. Served with fresh avocado, chipotle sauce, and a side of zesty green aguachile sauce

MEXICAN SHRIMP TEMPURA \$15

Tempura-battered shrimp served with a side of sweet and sour sauce.

CHEESE DIP (Melted Cheese) \$9

Our delicious melted cheese, perfect for dipping and sharing. Served with your choice of protein:

- Beans \$10
- Chorizo \$12
- Shrimp \$13

GRAND MOLCAJETE GUACAMOLE

Fresh made guacamole with pico de gallo and Mexican spices, served in a traditional molcajete. Perfect for sharing for the whole family.

- Guacamole House \$13
- Guacamole with Shrimp \$17
- Guacamole with Chicharron (pork belly) \$22

MAHI-MAHI CHICHARRON \$13

Crispy fried Mahi-mahi fish pieces served with our chef's special sauce.

SEAFOOD TOSTADA 🌶️ \$13

Crispy corn tortilla topped with fresh seafood marinated in lime juice and served with our house-made pico de gallo. Choose from:

- Shrimp
- Fish
- Octopus
- Mixed: octopus, shrimp, fish

CAMARONES BOTANEROS 🌶️ \$30

Fried whole shrimp topped with our chef's specialty spicy sauce. Choose from:

- Kora: huichol sauce, butter, chile, and garlic
- Huichol: huichol sauce with chef's seasoning
- Salsa Negra: chilipitin sauce with chef's seasoning

This menu is inspired by the cuisine of Mexico's Pacific coasts, from Nayarit to Mazatlán. The gastronomy of this region blends the fresh flavors of the sea with traditional Mexican dishes, offering an authentic and delicious coastal dining experience.



123 MAIN MEXICO

MEXICAN CLASSICS

TACOS

Three tacos per order, made with handmade tortillas, served with beans and rice. Topped with fresh cilantro and onions. Choose from:

- **Grilled Chicken** \$18
- **Fish:** with lettuce and tomato \$18
- **Asada House:** grilled sirloin steak \$19
- **Gobernador:** shrimp with cheese, peppers, and onions. \$19
- **Birria:** spiced slow-cooked beef (no sides included). \$19

FAJITAS

Savory meat served on a bed of red, green peppers and onions, accompanied by tortillas, rice, and beans.

- **Grilled Chicken** \$25
- **Steak:** Sirloin steak \$25
- **Mixtas:** chicken and steak. \$25
- **Texanas:** chicken, steak, and shrimp. \$26

QUESADILLA

Flour tortillas filled with melted cheese, peppers, and onions, served with rice and beans. Choose from:

- **Cheese:** Classic cheese quesadilla. \$13
- **Grilled Chicken.** \$17
- **Steak:** Sirloin steak. \$22
- **Veggie:** Mix vegetable quesadilla. \$17

GRILLED PEPITO SANDWICH

A flavorful sandwich with your choice of protein, layered with melted cheese, creamy guacamole, lettuce, onions, tomatoes, and mayo, served on a grilled bun, served with french fries.

- **Grilled Chicken.** \$17
- **Steak:** Sirloin steak. \$18.50
- **Birria:** spiced slow-cooked beef (no sides included) \$21

STEAK *(Carne)* (Includes 2 sides)

- **Arrachera:** Grilled skirt steak. \$28
- **Rib Eye:** Juicy rib eye steak grilled (14 oz.) \$33

CHICKEN *(Pollo)*

- **Chori Pollo:** Grilled chicken topped with chorizo and melted cheese, served with rice and beans. \$22
- **Wings:** Fried wings topped with your choice of buffalo, BBQ, or mango sauce. Served with French fries, carrots, and celery.

6 pieces - \$11

12 pieces - \$17

SOUPS *(Sopas)*

A comforting bowl of soup, served with a slice of garlic bread.

- **Vegetable:** A savory blend of mushrooms, zucchini, corn, spinach, potatoes, and carrots. \$12
- **Chicken:** Chicken soup blend of mushrooms, zucchini, corn, spinach, potatoes, and carrots. \$14
- **Shrimp Soup or Bisque:** Choose between our rich and velvety shrimp *bisque* or a traditional coastal shrimp *soup* with potatoes and carrots. \$16
- **Seafood:** Assorted seafood soup with potatoes and carrots. \$18

PASTA

Creamy Alfredo pasta with mushrooms, green peppers, and onions, topped with parmesan cheese and a sprinkle of fresh parsley.

- Chicken \$19
- Shrimp \$22

-SIDES-

baked potato | french fries | sauted veggies
| mexican rice | beans | house salad

Additional side
\$4.50

Guacamole
\$6.50

🌶️ All dishes marked as spicy can be prepared at your preferred level of heat: **spicy, medium, or not spicy.** Please notify your server of your preference.

FROM LA COSTA

OYSTERS (<i>Ostiones</i>)	6 pcs.	12 pcs.
• Natural: Raw oysters served with lime and a special soy sauce.	\$16.50	\$29.00
• Ceviche: Freshly prepared ceviche served on top.	\$17.50	\$32.00
• Zarandeados: Grilled with garlic, butter, and chef's adobo seasoning.	\$17.50	\$32.00
• Gratinados: Grilled with garlic, butter, chef's seasoning, and melted cheese.	\$17.50	\$32.00

CEVICHE* 🌶️

Fresh seafood selection marinated in lime juice with tomato, red onion, cucumber, cilantro, and our house special sauce. Choose from:

- **Chef Ceviche:** Fish in a black sauce. \$18
- **Especial:** Shrimp in a tangy Clamato sauce. \$19
- **Playero:** Mixed seafood (Octopus, calamari, shrimp, scallops, and mussels) in a habanero sauce. \$22
- **Torre de Mariscos:** Mixed seafood tower (Octopus, calamari, shrimp, scallops, and mussels) \$30

COCTELES

Fresh seafood selection of your choice, prepared Mexican-style with lime juice, tomato juice, onions, tomato, cucumber, and cilantro. Choose from:

- **Shrimp** \$22
- **Octopus** \$24
- **Campechano:** Octopus and shrimp \$28

-SIDES-

baked potato | french fries | sauted veggies
| mexican rice | beans | house salad

Additional side	Guacamole
\$4.50	\$6.50

* Items may be cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

SHRIMPS (*Camarones*)(Includes 2 sides)

ZARANDEADOS \$24

Butterfly shrimp with shell, grilled with house adobo, served with potatoes and salad. (10 pcs.)

MAIN MEXICO \$24

Shrimp cooked in butter with mushrooms, cream, and chipotle, covered with gratin cheese (10 pcs.)

AJILLO \$25

Shrimp sautéed in garlic (10 pcs.)

REBOZADOS \$25

Shrimp filled with Philadelphia cheese and topped with a special mango sauce. Served with mashed potatoes and pineapple salad (10 pcs.) (sides not included)

BACON BOMB \$29

Shrimp wrapped in bacon and cheese, served with chipotle mayo sauce (8 pcs.)

FISH (*Pescado*) (Includes 2 sides)

FRIED FISH

Choose your fish and have it fried or upgrade with house spicy sauce

- Mojarra \$22
- Red Snapper \$35

FILETE POBLANO \$22

Fish fillet cooked with butter and covered in a poblano pepper cream sauce.

FILETE AGAVE \$22

Fish fillet grilled and filled with shrimp, onions, and mushrooms, then covered in a cheese sauce.

FILETE 123 \$22

Fish fillet grilled and filled with mixed seafood, covered in a chipotle and cheese sauce.

FILETE A LA CARTA

Fish fillet, your choice of preparation:

- Empanizado: Breaded and fried. \$18
- Ajillo: Sautéed with garlic. \$22

SALMON A LA CARTA \$25

Grilled salmon filet covered with your choice of sauce mango or ajillo (garilic) sauce.

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SEAFOOD *(Mariscos)*

AGUACHILE 🌶️ \$20

Shrimp cooked in lime juice with your choice of sauce:
Traditional Green | Mango | Red | Mixed

PAELLA NO PAELLA \$23

Yellow rice in paella style with seafood.

OCTOPUS *(Pulpo)* \$30

Grilled octopus with house butter, potato, salad, and chef's adobo, served with one side; you can upgrade the sauce to *Kora* or *Ajillo*.

LANGOSTINO \$40

Langostino prepared in your choice of ajillo or garlic butter sauce.

CRAB LEGS *(5 pieces)* \$60

Succulent crab legs served with your choice of butter, garlic, ajillo, Kora sauce, or Cajun seasoning.

HOUSE SPECIALS

AGUACHILE RIBEYE 🌶️ \$25

Grilled ribeye steak covered in our chef's aguachile sauce.

LAS COSTILLAS DEL PATRÓN *(Pork Ribs)* \$32

Las Costillas del Patrón: Pork ribs topped with your choice of BBQ or mango sauce, served with golden potatoes

MOLCAJETE HOUSE 🌶️ \$39

Grilled steak, chicken, shrimp, nopal, cambay onions, chorizo, and panela cheese, all covered in our signature molcajete house sauce.

MAR Y TIERRA \$41

Grilled steak topped with your choice of shrimp or lobster tail.

MOLCAJETE DEL MAR 🌶️ \$44

Grilled shrimp, tilapia, mojarra frita, octopus, and seafood mix topped with chef's sauce. (Portion for two people)

LANGOSTA \$45

Succulent lobster topped with a seafood mix, served with rice and salad. Choose your sauce:

- **A la Crema:** Alfredo style
- **Al Ajillo:** Sautéed with garlic

HUACHINANGO HOUSE *(Red snapper)* \$48

Grilled red snapper, butterflied and seasoned with house adobo, served with rice and salad.



TO
YOUR
TABLE

KIDS MENU *(under 12)*

CHEESE QUESADILLA & FRIES \$8

A classic cheese quesadilla served with crispy fries.

CHICKEN TENDERS & FRIES \$8

Crispy chicken tenders served with fries.

PIZZA MEXICANA

Flour tortilla topped with cheese and tomato sauce.

Choose from:

- Chicken \$7
- Steak \$8

DRINKS

FRESH JUICES *(32 oz)* \$6.50

- Pineapple
- Melon
- Horchata
- Papaya
- Hibiscus
- Peach
- Mango
- Sweet Tea
- Berry
- Unsweet Tea

SOFT DRINKS *(16 oz)* \$3.50

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Fanta, Dr Pepper, Lemonade.

DAILY SPECIALS

Enjoy select dishes at a special price every day. Please ask your server for details.

20% Gratuity will be added to parties of 5 adults or more and tabs of \$120 or more.



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