



At Cabo we use the finest ingredients available and cook your meal to order. If for any reason you are not satisfied please let us know. We will make it right.

Art & Maria - Pete & Pat

Visit us at: [www.Caboseafoodgrill.com](http://www.Caboseafoodgrill.com)

## Cocteles

	<i>Small</i>	<i>Large</i>
<b>Coctel de camaron</b> .....	<b>\$6.50</b>	<b>\$10.25</b>
Fresh diced tomato, onion, cilantro, & cucumber, mixed with cooked shrimp, shrimp broth and lemon.		
<b>Coctel campechana</b> .....	<b>\$6.50</b>	<b>\$10.25</b>
Shrimp & octopus combination cocktail.		
<b>Coctel de pulpo</b> .....	<b>\$6.25</b>	<b>\$9.95</b>
Fresh diced tomato, onion, cilantro, & cucumber, mixed with cooked octopus shrimp broth and lemon.		

## Antojitos

<b>Guacamole</b> .....	<b>\$5.75</b>
Custom prepared table-side with a fresh hass avocado, jalapeño, diced onion, cilantro, and tomato.	
<b>Quesadilla ( Made with our fresh corn tortillas ) Each</b> .....	<b>\$2.50</b>
Asada (Marinated Steak) .....	<b>\$2.95</b>
De camaron ( Shrimp ) .....	<b>\$3.95</b>
<b>HOT</b> Al Pastor (Marinated Pork) .....	<b>\$2.75</b>
De pollo (Chicken) .....	<b>\$2.75</b>
<b>Miguel's giant quesadilla.</b> .....	<b>\$7.95</b>
A huge flour tortilla stuffed with jack, cheddar, & cotija cheeses, beans, onion, cilantro, & chipotle salsa, plus your choice of carne asada or chicken breast.	
<b>Tostada de ceviche</b>	
Marinated in fresh lemon juice and mixed with chopped tomato, onion, cilantro, and chile jalapeno.	
De camaron (Shrimp) .....	<b>\$4.25</b>
De pescado ( Fish ) .....	<b>\$2.95</b>
<b>Queso fundido</b> .....	<b>\$6.25</b>
Bubbly melted white cheese topped with chorizo and roasted pasilla rajitas, served with fresh hot tortillas.	
<b>Camarones agua chile</b> .....	<b>\$9.95</b>
Raw shrimp marinated in lime and served on cucumber slices with chile jalapeno rajitas, marinated red onion, & tomato.	
<b>Botana mixta</b> .....	<b>\$10.25</b>
Cold cooked shrimp and octopus, garnished with jalapeño, marinated red onion, tomato, cucumber, and lemon.	
<b>Ostiones en su concha</b> .....	<b>\$6.95(half doz).....\$12.95(doz)</b>
Oysters on the half shell.	

## Ensaladas

<i>Choice of Bleu Cheese, Thousand Island, Ranch, or Italian dressing.</i>			
<b>Ensalada verde</b> .....	<b>\$2.25</b>	<b>Ensalada de carne asada</b> .....	<b>\$8.95</b>
Fresh greens with tomato, cucumber, & carrots.		Mixed greens topped with marinated lean char broiled beef strips, jicama, avocado, corn, beans, & crisp tortilla strips. Also available with grilled chicken breast.	
<b>Caesar salad</b> .....	<b>\$5.95</b>		
Add broiled chicken breast-\$3.00			
Add grilled shrimp-\$4.00			
<b>Ensalada de camaron</b> .....	<b>\$9.95</b>	<b>Tostada de camaron</b> .....	<b>\$9.95</b>
Crisp iceberg & romaine garnished with tomato & cucumber and topped with plenty of chilled, cooked shrimp.		Cold boiled shrimp tossed with fresh tomato, onion, cilantro, & cucumber and served with mixed greens.	

*We serve most everything with fresh hot handmade tortillas. If you would like to take some home, they are available to-go by the dozen. Please ask your server.*

## Camarones

*Served with white rice and vegetables.*

<p><b>HOT Camarones a la diabla</b> ..... \$11.25 Shrimp sauteed in a fiery hot red sauce. Available in the shell or peeled.</p> <p><b>Camarones empanizados</b> ..... \$11.25 Tender flash fried breaded shrimp.</p> <p><b>Camarones "Cabo"</b> ..... \$14.95 Large shrimp stuffed with cheese &amp; roasted pasilla chile and wrapped in bacon.</p> <p><b>Camarones al mojo de ajo</b> ..... \$11.25 Shrimp sauteed with butter &amp; loads of garlic !</p> <p><b>Camarones a la plancha</b> ..... \$13.95 Large shrimp simply seasoned and grilled in the shell.</p>	<p><b>Camarones rancheros</b> ..... \$11.25 Shrimp sauteed ranch style with fresh tomato, onion, bell pepper, and jalapeno.</p> <p><b>2-2-2</b> ..... \$14.95 2 Camarones "Cabo", 2 Camarones verde, &amp; 2 Camarones a la plancha. The best of the best.</p> <p><b>Camarones verdes</b> ..... \$13.95 Large shrimp broiled in a fresh tomatillo salsa and topped with creamy melted cheese.</p> <p><b>Camarones a la Veracruzana</b> ..... \$11.95 Shrimp sauteed in a sauce of tomato, bell pepper, olives, onion &amp; special seasonings.</p>
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**ADD A TOP SIRLOIN STEAK OR CARNE ASADA TO ANY SHRIMP DISH ABOVE FOR \$4.95**

## Comidas Del Mar

*Served with white rice and vegetables*

<b>Huachinango relleno</b> .....	\$18.95
Whole fried red snapper topped with a mixture of onion, bell pepper, shrimp, and octopus sauteed in garlic sauce.	
<b>Filete de pescado halibut</b> .....	\$15.95
Fresh Alaskan halibut filet available grilled, char broiled, Veracruz style, or with garlic sauce (al mojo de ajo).	
<b>Huachinango frito</b> .....	\$14.95
Whole fried red snapper.	
<b>Filete de pescado huachinango</b> .....	\$11.95
Fresh rockfish filet available grilled, Veracruz style, or with garlic sauce (al mojo de ajo).	
<b>Mojarra frita</b> .....	\$9.95
Whole fried tilapia.	

## Especialidades de la Casa

<b>Carnitas (Jueves, Viernes, Sábados y Domingos ) Thursday, Friday, Saturday, &amp; Sunday</b> .....	\$9.95
Traditional seasoned fried pork served with salsa, refried beans & rice.	
<b>Plato de carne asada</b> .....	\$10.95
Char broiled marinated beef, served with roasted green onions, jalapeño, boiled beans, & rice.	
<b>Pechuga de pollo adobada a la parrilla</b> .....	\$8.95
A 1/2 lb. broiled chicken breast marinated in a sauce of roasted California chile. Served with rice & vegetables.	
<b>Chile Verde</b> .....	\$8.95
Tender pork simmered in our fresh tomatillo sauce. Served with rice & beans.	

## Parrilladas (For 2 or 3)

<b>Parrillada de mariscos</b> .....	\$38.95
Whole fried red snapper, shrimp "Cabo" style, shrimp with garlic, shrimp in tomatillo salsa with cheese, octopus with garlic, shrimp ranch style, and shrimp quesadilla.	
<b>Parrillada de carnes "Jalisco"</b> .....	\$34.95
Grilled diced steak, grilled chicken breast, spicy pork, chorizo, queso fundido, boiled beans, with grilled onions & jalapeño.	
<b>Parrillada mixta</b> .....	\$38.95
Grilled diced steak, grilled chicken breast, marinated pork, shrimp with garlic, shrimp with tomatillo salsa & cheese, bacon wrapped shrimp, quesadilla, boiled beans with grilled onions and jalapeño.	

# Especiales Mexicano

Combinaciones : One item \$6.25 Two items \$7.50 Three items \$8.75  
Includes rice & beans plus roasted arbol salsa

- ◆ Enchilada: Chicken, cheese, or picadillo (ground beef & pork).
- ◆ Taco: Soft - Chicken, al pastor, carne asada, fish or (crisp) picadillo.
- ◆ Tostada: Chicken, bean, carne asada, al pastor, or picadillo.
- ◆ Sope: Chicken, carne asada, picadillo, al pastor, or fish.
- ◆ Cheese quesadilla (Made with our fresh corn tortillas)
- ◆ Vicente's chili relleno (Made with fire roasted fresh pasilla chile)

**Hamburguesa con papas fritas** ..... \$5.95  
The best half pound burger in downtown Oxnard is served with fries.

**Enchiladas de camaron** ..... \$8.95  
Grilled shrimp are rolled in tortillas, topped with salsa verde (green sauce) and cheese. Served with rice & beans.

**Seafood Enchiladas** ..... \$8.95  
Sauteed chopped fish, shrimp, octopus, scallops, crab, and vegetables rolled in corn tortillas and topped with cream sauce and cheese. Served with rice & beans.

**Burritos (Available "wet" with enchilada sauce or salsa verde & cheese \$.95 extra)**  
Made with giant 12" tortillas and filled with your favorite meat, rice, beans, cheese, onion, cilantro, and salsa.

- De carne asada (Diced Steak) ..... \$6.25
- Al pastor (Marinated pork) ..... \$5.95
- De carne picadillo (Ground beef & pork) ..... \$5.95
- De chile verde ..... \$5.95
- De pollo (Chicken) ..... \$5.95

**Burritos de Mariscos (Seafood Burritos)**  
Fish or shrimp wrapped up with sliced cabbage, white sauce, marinated red onion, cilantro, cucumber, avocado, & rice.

- De pescado (Fish) ..... \$5.95
- De camaron (Shrimp) ..... \$8.95

**Vegetarian Burrito** ..... \$5.95  
Boiled pinto beans, white rice, squash, bell peppers, onions, tomato, and avocado.

**Filete de carne al carbon** ..... \$8.95  
1/2 lb. char broiled sirloin steak served with fries or rice & vegetables.

**Fajitas**  
Lots of bell peppers, onions, & special seasonings make this a favorite. Served sizzling hot with rice & beans and fresh hot tortillas.

- De camaron (Shrimp) ..... \$10.95
- De res (Beef) ..... \$9.95
- De pollo (Chicken) ..... \$8.95
- Combination shrimp & beef or shrimp & chicken or 3-way ..... \$10.95

**Sopes** 2 Sopes 3 Sopes  
Fresh corn masa is cooked on the comal, and hand formed to create a small shell. The shell is fried briefly and topped with beans, your favorite meat or seafood, lettuce, tomato, onion, cilantro, and cotija cheese. Served with rice & beans.

De pollo (Chicken) .....	\$7.50	\$8.75
De carne picadillo (Ground beef & pork) .....	\$7.50	\$8.75
De camaron (Shrimp) .....	\$8.25	\$9.50
De asada (Diced steak) .....	\$7.50	\$8.75
De pescado (Fish) .....	\$7.50	\$8.75
Al pastor (Marinated pork) .....	\$7.50	\$8.75

*Special request ?? Please ask... We will be happy to accommodate you !!*

HOT

## Bebidas Preparadas

**Margarita "Cabo"** ..... \$5.25  
 Fresh lime juice, El Jimador silver tequila triple sec, and Grangala orange liqueur. Served on the rocks in a 16 oz shaker with a martini glass.

**Margarita Especial Grande** ..... \$8.25  
 Herradura Silver(double shot), Cointreau, & fresh lime juice served in a giant 20 oz goblet.

**Margarita Azul Grande** ..... \$7.25  
 Sauza Conmemorativo, blue curacao, and lime juice served in a huge 20 oz goblet.

**Midori Margarita** ..... \$4.75  
 Sauza Hornitos tequila & Midori make a most refreshing margarita. Served on the rocks.

**Pina Colada** ..... \$4.25  
 A refreshing mixture of rum, sweet coconut and pineapple juice.

**Strawberry Margarita** ..... \$3.95  
 Strawberries are Oxnard's pride, but we also serve blended raspberry, or mango margaritas.

**House Margarita** ..... \$3.75  
 Blended or on the rocks, perfect for washing down great seafood!

**Cantaritos** ..... \$7.00  
 Cazadores tequila, fresh orange juice, squirt, sweet & sour, and a pinch of salt served in a small clay pot (cantaro).

**Cadillac Margarita** ..... \$4.95  
 Fresh lime juice, triple sec, Cuervo 1800, plus Grand Marnier on the side. Served on the rocks.

**Wine by the glass (Inglenook)** ..... \$3.75  
 Chardonnay, Merlot, White Zinfandel

## Tequila

### Tequila flight #1 (Half shot of each)

El Jimador Silver - Sauza Hornitos - Herradura Anejo  
 \$8.25

### Tequila flight #2 (Half shot of each)

Patron anejo-Don Julio anejo-El Tesoro"Paradiso"  
 \$12.75

Tequila making has become an art-much like wine making. Master distillers carefully choose mature agave, roast them for days, and slowly ferment the juice which is then distilled two to three times before the aging process begins. Each distiller then uses different types of barrels and age to impart flavors unique to his style.

#### Tequila de oro

**Jose Cuervo Gold** ..... \$4.25  
**Sauza Conmemorativo** ..... \$4.75

**Sauza Gold** ..... \$4.25  
**Jose Cuervo 1800** ..... \$4.50

#### Silver Tequila - All 100% Agave

**Don Julio** ..... \$6.00  
**Herradura** ..... \$5.00

**El Jimador** ..... \$4.25  
**Patron** ..... \$6.75

#### Reposado Tequila - Aged 2 months to a year - All 100% Agave

**Herradura** ..... \$5.75  
**Cazadores** ..... \$5.25  
**Sauza Hornitos** ..... \$4.75

**Cabo Wabo** ..... \$6.75  
**Corralejo** ..... \$5.25  
**Patron** ..... \$7.00

#### Anejo Tequila - Aged more than 1 year - All 100% Agave

**Don Julio "1942"** ..... \$13.00  
**Rey Del Sol** ..... \$30.00  
**Del Dueño** ..... \$6.75  
**El Tesoro** ..... \$6.75  
**Sauza Tres Generaciones** ..... \$6.25  
**Gran Centenario** ..... \$7.50  
**Don Julio** ..... \$7.00

**Herradura(Selección Suprema)** ..... \$23.00  
**El Tesoro "Paradiso"** ..... \$12.00  
**Jose Cuervo "Reserva de Familia"** ..... \$10.00  
**Chinaco** ..... \$7.50  
**Jose Cuervo Anejo** ..... \$5.25  
**Herradura** ..... \$6.75  
**Patron** ..... \$7.50

## Cerveza

**Draft (Giant 20 oz. Goblet) : Miller Lite or Tecate** ..... \$3.25

**Bohemia, Pacifico, Sol, Dos XX Lager, Dos XX Amber, Carta Blanca, Corona, Negra Modelo, Modelo Especial, Tecate,** ..... \$3.75  
**Heinekin**

**Miller Genuine Draft, Coors, Coors Light, Miller Lite, Bud, Bud Light** ..... \$3.00

## Caldo (Soup)

<p><b>Caldo 7 mares</b> ..... \$12.95 Fish, shrimp, clams, scallops, octopus, crab, &amp; calamari simmered in a seafood stock with vegetables - topped with onion and cilantro.</p> <p><b>Menudo (Sábados y Domingos)</b> ..... \$7.25</p>	<p><b>Caldo de pescado</b> ..... \$8.95 Tasty Mahi-Mahi simmered with vegetables in a seafood stock.</p> <p><b>Caldo de camaron</b> ..... \$11.25 Fresh vegetables simmered in a rich seafood stock with shrimp.</p>
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## Tacos

*Served with rice & beans plus roasted arbol salsa*

	2 Tacos	3 Tacos
<b>Tacos dorados de picadillo</b> ..... Art is famous for his fried tacos made with a specially seasoned mixture of ground beef, ground pork, and potato topped with lettuce tomato & cheese.	\$7.50	\$8.75
<b>Tacos de pescado</b> ..... Served Cabo style on fresh tortillas with grilled fish, shredded cabbage, tomato, onion, cilantro, and white sauce.	\$7.50	\$8.75
<b>Tacos de carne asada al carbon</b> ..... Broiled marinated steak diced and topped with onion, & cilantro, on our fresh tortillas.	\$7.50	\$8.75
<b>Tacos de camaron</b> ..... Grilled shrimp served on our handmade tortillas with cabbage, onion, cilantro, tomato, and white sauce.	\$8.25	\$9.50
<b>HOT Tacos al pastor</b> ..... Marinated spicy pork soft tacos garnished with chopped onion & cilantro.	\$7.50	\$8.75
<b>Tacos de pollo</b> ..... Chicken soft tacos made better on our fresh hot tortillas with lettuce, tomato, & cheese.	\$7.50	\$8.75

## Para Niños (Kid's Menu)

<p><b>Tiritas de pescado &amp; fries</b> ..... \$3.95 Fried fish filets.</p> <p><b>Bean &amp; cheese burrito</b> ..... \$3.50</p> <p><b>Hamburguesa &amp; fries</b> ..... \$3.95</p>	<p><b>Camarones empanizados &amp; fries</b> ..... \$4.75 Fried shrimp.</p> <p><b>Pizza &amp; fries</b> ..... \$3.95</p>
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## Postres

<p><b>Cheesecake</b> ..... \$4.50 Made from scratch by Gregorio.</p> <p><b>Flan</b> ..... \$3.00 Our own unique recipe.</p> <p><b>Chocolate layer cake</b> ..... \$4.00 Baked fresh here with butter &amp; real cocoa.</p>
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## Bebidas

<p><b>Coke, Diet Coke, Sprite, Lemonade, Fanta Orange, ....</b> \$1.95</p> <p><b>Fanta Strawberry, Iced Tea</b></p> <p><b>Coffee, Hot Tea</b> ..... \$1.50</p> <p><b>Bottled Water</b> ..... \$1.95 Regular or Sparkling</p>	<p><b>Horchata, Tamarindo, Jamaica</b> ..... \$2.00</p> <p><b>Juice</b> ..... \$2.25 Sm \$2.50 Lg Grapefruit, Cranberry, Pineapple, Tomato.</p> <p><b>Fresh Squeezed Orange Juice</b> ..... \$2.95</p> <p><b>Clamato</b> ..... \$1.95</p>
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*Remember Cabo when you plan your next Party. We cater for groups large & small.*

# Desayunos

*Breakfast served Saturday 10:00 AM to 12:00 PM and Sunday 9:00 AM to 12:00 PM*

## **Huevos Al Gusto**

2 eggs any style. Served with hash browns or rice & beans.  
\$4.95

## **Huevos Rancheros**

2 eggs scrambled with red & green bell peppers, jalapeño, tomato sauce, and onions served over tortillas with rice and beans.  
\$5.95

## **Omelet de fajitas de camaron**

Shrimp fajita omelet.  
\$8.95

## **Huevos Con Tocino**

Bacon and 2 eggs any style. Served with hash browns or rice & beans.  
\$5.95

## **Nopalitos (Nopalés con Huevos)**

Tender cactus scrambled with 2 eggs. Served with rice & beans.  
\$5.95

## **Omelet de carne asada**

Marinated steak with diced onions and jalapeño.  
\$6.25

## **Pancakes**

Served with warm syrup and butter.  
\$4.25

## **Omelet Mexicano**

Bell peppers, onions, tomato, cilantro, & cheese.  
\$6.25

## **Menudo**

Mexico's famous tripe and hominy soup. Available with or without patas.  
\$7.25

## **Huevos con Chorizo**

Spicy pork sausage scrambled with 2 eggs and served with rice & beans.  
\$5.95

## **Machaca**

Shredded beef, onions, and peppers scrambled with 2 eggs. Served with rice & beans.  
\$6.50

## **Filete De Carne Con Huevos Al Gusto**

A 1/2 Lb. char broiled top sirloin with 2 eggs any style. Served with hash browns.  
\$8.95

## **Chilaquiles**

Tortillas strips sauteed with arbol salsa and topped with cotija cheese, onion, & cilantro.  
\$4.95

## **Omelet de Queso**

Made with Jack and cheddar cheese.  
\$6.25

## **Huevos Mexicanos**

Fresh tomato, onion, & chile jalapeno scrambled with two eggs. Served with rice & beans.  
\$5.95

## **Huevos Divorciado**

Two fried eggs - one covered with red sauce - one covered with green sauce - divided by refried beans.  
\$5.95

# Buen Provecho !

*Fresh hot handmade tortillas come with all breakfasts.*