Crabster Favorites
RECOMMENDED BY OUR CHEF.

BREAKFAST

08:00 HRS - 11:30 HRS

FRUIT

Fruit plate
Watermelon, melon, papaya, pineapple and the best seasonal fruit.

Fruit plate with yogurt and granola

OUR PASTRY

PAN DULCE PER PIECE

Concha
Bolitas de queso
Chocolatín
Almond Croissant
Cinnamon Roll with Walnuts
Almond Croissant (Filled with Pastry Cream)
Almond Croissant (Filled with Chocolate Cream)
Guaya Crabster
Tiramisu Croissant
Red berries roll
Apple roll
Concha Filled with Mexican Cream

Toasted Brioche Bread
Served with homemade jam and butter (3 slices).

PANCAKES & FRENCH TOAST

(Discover our delicious recipe sprinkled with cinnamon and powdered sugar)

Hot Cakes with Berries
Made with delicious brioche bread, served with your choice of honey, maple syrup, jam of the day, and red berries.
Add bacon

Banana French Toast *498 cal.*
Brioche bread with chopped banana, served with red berries, flambéed bananas, cinnamon crumble, and almonds.

Nutella French Toast
With Nutella sauce, red berries, banana, and tres leches sauce.

MOLLETES

**zanahoria, cebolla y jitomate cherry*

Mexican Molletes
Our delicious brioche bread spread with refried beans, turkey ham and melted manchego cheese accompanied by Xnipec salsa.

Valladolid Molletes
Our delicious brioche bread spread with refried beans, melted manchego cheese; served with longaniza from Valladolid and Xnipec salsa.

Skirt Steak Molletes with pico de gallo

Crabster Molletes
Our delicious brioche bread spread with refried beans, melted cheese and finished with shrimp (110g) seasoned with garlic and guajillo chilli, served with Xnipec salsa.

EGGS

Scrambled eggs with longaniza from Valladolid and pico de gallo
3 pieces served with refried beans and mixed salad.

Huevos rancheros
Two fried eggs served over refried beans, lightly fried and topped with tomato sauce, finished with red onion tortilla sour cream and cilantro and panela cheese.

Huevos divorciados *613 cal.*
Two fried eggs served on top of a lightly fried tortilla, one topped with red salsa and the other topped with green salsa; served with refried beans.

Huevos motuleños
Fried egg on a corn toast, tomato sauce Yucatecan-style, fried plantain, cheese, ham, and peas — just the way they should be!

Crabster style eggs
Fried eggs on fried tortilla with beans, marinated dogfish, pickled red onion, avocado and chili.
Add edam cheese

OMELETTE

Valladolid Omelette
Made with 3 pieces of eggs with Valladolid longaniza and sautéed spinach; served with tomato sauce, we finished it with edam cheese and refried beans.

Paak Omelette
Stuffed with goat cheese, spinach, spinach with tomato sauce with dehydrated tomatoes.
Add lobster per gram

Progreso Omelette
Stuffed with Manchego cheese bathed with lobster sauce and sautéed shrimp with garlic sauce and cambray potatoes.
Add lobster per gram

Governor Omelette
Filled with sautéed shrimp, poblano pepper strips, onion, and Manchego cheese. Served with mixed greens and lemon vinaigrette.

CHILAQUILES

Chicken Chilaquiles *674 cal.*
Salsa of your choice, red or green; served with grilled chicken breast (110g), avocado, red onion and sour cream.

Chilaquiles with longaniza from Valladolid
Salsa of your choice, red or green; served with longaniza from Valladolid, avocado, red onion and a sour cream.

Chilaquiles with shrimp "al mojo de ajo"
Salsa of your choice, red or green; served with shrimp sautéed with garlic sauce (110g), avocado, red onion and sour cream.
Add lobster per gram

Peanut Sauce Chilaquiles
Tortilla chips tossed in peanut sauce, topped with arrachera steak, panela cheese, cream, grilled onion, and avocado.

TACOS

Crispy shrimp tacos
Corn tortilla with refried beans, potato julienne, chipotle mayonnaise, avocado, accompanied with xnipec tomato sauce.

Don Cuco Shrimp Tacos (140g)
The famous "governor style tacos" served with shrimp sautéed with delicious poblano pepper slices, melted cheese, avocado and green salsa.

Cheddar Shrimp Tacos (140g)
Delicious shrimp tacos sautéed with onion, white wine and cheddar cheese finished with avocado and purple cabbage, made with flour tortilla, black beans and rice.

Low Calorie recommendation by Healthy Fork.

BREAKFAST
SPECIALTIES

ENFRIJOLADAS
Lightly fried corn tortilla, stuffed with chicken sautéed with tomato; served with bean sauce, panela cheese, Cheddar cheese sour cream and pico de gallo.

AVOCADO TOAST *620 cal.*
Avocado toast, poached egg with roasted tomato sauce and fresh salad.

ENFRIJOLADAS VALLADOLID
Corn tortillas lightly fried, stuffed with chicken sautéed with tomato, served with bean sauce, panela cheese and Valladolid style longaniza with pickled onion and avocado.

ENCHILADAS SUIZAS
Delicious corn tortillas stuffed with shredded chicken, finished with green salsa and topped with melted cheese from our selection.

ENCHILADAS CRABSTER
Corn tortilla filled with garlic shrimp and tomato, topped with creamy tomatillo sauce and gratinated with our selection of cheeses.

EGGS BENEDICT
Eggs Benedict on toasted brioche bread, cured pork loin, hollandaise sauce and sautéed asparagus.
Add lobster per gram

PEANUT SAUCE ENCHILADAS
Chicken-filled enchiladas covered in peanut sauce, served with avocado, cream, and panela cheese.

YUCATECAN EGGS BENEDICT
Poached eggs served with crispy pork belly (castacán), creamy green sauce, brioche bread, pickled onions, mixed greens, cilantro, and radish.

CREAMY TOAST
Sourdough bread topped with avocado, smoked pork loin, a poached egg, cheese sauce, and mixed greens with lemon vinaigrette.

MADAME CRABSTER
The classic brioche bread filled with sealed turkey ham, cheese sauce, smoked cheese; accompanied by fresh salad with pesto and fried egg.
Add lobster per gram

STEAK WITH FRIED EGG AND CHILAQUILES

BRIOCHE CRABSTER
Brioche bread stuffed with shrimp sautéed with poblano pepper and green pepper topped with manchego cheese, refried beans, tartar dressing and french fries.

BURGERS

Beff Burguer (220g)
Juicy grilled Angus beef gratin with provolone cheese, accompanied by bacon, guacamole, chipotle dressing, onion, tomato, lettuce, cucumber and French fries.

Craby Burger (220g)
Delicious burger patty made with a blend of shrimp and crab meat, grilled with panko, topped with melted provolone cheese. Served with guacamole, chipotle mayo, lettuce, cucumber, tomato, and crispy bacon, accompanied by French fries.

Tuna tuna tun tun Burger (220g)
Tuna burger served with bacon, guacamole, chipotle dressing, tamarind sauce and ponzu sauce.

Shrimp & Beef Burger (220g)
Beef burger finished with the wonderful combination of shrimpsautéed with onion, cheddar cheese and white wine, at the end we add guacamole and lettuce with tomato.



THE BEST OF THE SEA
OYSTERS & CLAMS BAR

CHOCOLATA CLAMS — 3 pzas
Natural or with chiltepín.

JAPANESE OYSTER — 6 pzas / 12 pzas
Natural, shaved or with chiltepín.

KUMAMOTO OYSTER — 6 pzas / 12 pzas
Natural, shaved, with chiltepín or Rockefeller-style.

REYNA CLAM — 3 pzas
Natural or with chiltepín.

CLAM TRIO — 3 pzas
hocolate clams served with octopus, cooked shrimp and sea scallop, with red chiltepín aguachile, avocado, onion and cilantro.

CEVICHES Y COCTELES (210g)
Delicious and fresh seafood, served with our own Calipso sauce, accompanied with fresh coriander and chopped onion.

Conch
Shrimp
Fish
Octopus
Mixed

Green Shrimp Aguachile *304 cal.*

SEAFOOD SOUP

Maré seafood soup (700ml)
Shrimp, fish, mussels, octopus, snail and crab in a fish broth flavored with epazote.

LOBSTER (Per gram)

Thermidor — per gram
Grilled
Garlic sauce
Roasted lime butter
Garlic and guajillo chili
With tamarind and paprika

CRAB CLAWS
STONE CRAB

King Crab per gram / Moro per gram / Moro Colosal per gram

SEA
Cold crab claws served with spiced clarified butter and tartar dressing.

FIRE
Sauteed crab claws with herb butter.

EXTRA ORDER

Piece of egg
Ham or bacon
Potatoes with chives
Green salad with vinaigrette

Longaniza from Valladolid
Castacán (fried pork)
Chistorra

LUNCH

12:00 HRS - 22:00 HRS

APPETIZERS

Guacamole
- With boiled shrimp (70gr)
- With shrimp with garlic and guajillo chili (70gr)
- With castacan

Melted cheese
Add chistorra or castacan

Tuna toast *681 cal.*
Tuna marinated in chipotle mayonnaise, served on won ton toast, sesame oil, tamarind, serrano chili, radish, cilantro, avocado and toasted sesame seeds.

Crabster-Style Tuna Carnitas (350g)
Delicious tuna carnitas served with guacamole, chiltomate, onion, and cilantro.

Crispy Crabster
Crispy shrimp served over a creamy cheese sauce with a hint of blue cheese, accompanied by grilled bread with garlic butter.

Cheese Crabster Shrimp
Shrimp, broccoli and chambray potatoes with cheese sauce gratin and provolone cheese.

Rib Eye Chicharrón
Crispy rice flour–coated rib eye, served with guacamole, Xnipec salsa, grilled sour orange, green salsa, and tortillas.

Fried octopus (400g)
Deep fried octopus, marinated with chopped tomato, onion and coriander, served with green sauce.

Chichen Tower
Seafood tower made of snail, cooked shrimp, octopus and tuna in sashimi with onion, cucumber, avocado and coriander finished with chili marinade.

"Castacan" Fried Octopus (400g)
Our famous fried octopus combined with crunchy chestnut marinated with sour orange, xnipec sauce, garlic slices and Creole cilantro.

Seafood Salad
500 grams of delicious combination of seafood, octopus, shrimp, snail and fish marinated with lemon, onion, cilantro and tomato, finished with Tajín chili.

SOPAS Y CREMAS

Tomato and roasted pepper soup (240ml)
With goat cheese.

Edam cheese cream (240ml)
Served with broccoli and toasted almonds.

Lobster cream (240ml)
Delicious lobster cream served with homemade bread croutons and goat cheese.

Maré seafood soup (700ml)
Shrimp, fish, mussels, octopus, snail and crab in a fish broth flavored with epazote.

CARPACCIOS (140g)

Fine cuts of the product of your choice marinated with a lemon vinaigrette with capers in brine, parmesan cheese, avocado, red onion and baby spinach.

Conch
Salmon
Tuna
Octopus
Beef

Carpaccio Crabster
Thin slices of tuna and salmon, served with ponzu sauce, avocado, radish, carrot and sesame seeds with garlic oil.

COCKTAILS Y CEVICHES (210g)

Delicious and fresh seafood, served with our own Calipso sauce, accompanied with fresh coriander and chopped onion.

Conch
Fish
Shrimp
Octopus
Mixed

AGUACHILES

Aguachile verde de camarón *304 cal.*
Shrimp marinated with tiger's milk with cilantro and habanero, cucumber, radish, jicama, toasted pumpkin seed and jalapeño pepper.

Aguachile Maya *463 cal.*
Shrimp marinated with tiger's milk with cilantro and habanero, cucumber, radish, jicama, toasted pumpkin seed and jalapeño pepper.

SALADS

Caesar salad (no protein)
Heart of lettuce, marinated with olive and black pepper. Caesar dressing, parmesan cheese textures, charcoal vinaigrette and red peppers.
- Con pollo (110g)
- Con camarón crujiente (3 pzas)
- Con salmón (110g)

Farigola salad
Spinach and strawberry salad with red fruit dressing, sugared peanuts, goat cheese, bacon, avocado cover up in onion ash and chicken breast.

Crab-Thai salad
Mix of lettuce, jicama, grated carrots, tamarind dressing, avocado and roasted peanuts with coconut shrimp.

TACOS

Tacos order (3 pcs)

Crispy Shrimp Tacos
Corn tortilla with refried beans, potato julienne, chipotle mayonnaise, avocado, accompanied with xnipec tomato sauce.

Tacos "Don Cuco"
Corn tortilla, topped with poblano chili pepper, sauteed with onion and cheese, accompanied with green mexican sauce.
- With shrimp (140g) *808 cal.*
- With shrimp and lobster (140g)

Steak with cheese tacos
Skirt steak, sliced and served on corn tortillas with refried beans and manchego cheese gratin.

Cheddar-shrimp tacos (140g)
Delicious shrimp tacos sautéed with onion, white wine and cheddar cheese finished with avocado and purple cabbage, made with flour tortilla, black beans and rice.

Cheddar-lobster tacos (160g)
Delicious lobster and shrimp tacos sautéed with onion, white wine and cheddar cheese finished with avocado and red cabbage, made with flour tortilla, black beans and rice.

PASTA

Penne with truffle cream with sautéed mushrooms and chicken breast and crispy bacon

Creamy Parmesan Fettuccini with Shrimp with garlic mojo

Fusilli with salmon grilled, spinach and edam cheese sauce (110g)

Fettuccini with lobster cream and balsamic reduction served with shrimp (90g)

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CRAB CLAWS
STONE CRAB

King Crab por gramo / Moro por gramo / Moro Colosal por gramo

SEA
Cold crab claws served with spiced clarified butter and tartar dressing.

FIRE
Sauteed crab claws with herb butter.

SPECIALTIES

FRIED FISH (Per gram)
Made with rice flour.

TIKIN XIC WHOLE FISH (Per gram)
Catch of the day marinated with grilled achiote mayonnaise, tomato, red onion, epazote and sour orange accompanied by rice and roasted xcatic chili.

DOGFISH "BREAD" (220g)
Traditional dish: Dogfish stew, corn tortilla, red tomato sauce topped with avocado and grilled habanero chili.

BRIOCHE CRABSTER
Brioche bread stuffed with shrimp sautéed with poblano pepper and green pepper gratin with manchego cheese, refried beans, tartar dressing and french fries.

TANGERINE SHRIMP
Shrimp served with plantain puree, vegetables with asparagus.

CHIPOTLE TUNA TARTARE WITH GUACAMOLE AND CUCUMBER
Delicious diced fresh tuna marinated with citrus fruits and Crabster-style chipotle puree.

COCONUT AND ALMOND SHRIMP
Shrimp breaded with almonds and coconut, served with mashed plantain and pineapple with habanero chili relish.

TANGERINE SALMON *829 cal.*
Salmon served with plantain puree, vegetables with asparagus.

PISTACHIO-CRUSTED SALMON
Cooked as desired, served with a pistachio crust on a bed of pineapple relish with a touch of habanero, accompanied with roasted asparagus, rosemary cambray potatoes, cherry tomato, banana chip and lettuce mix.

SHRIMP IN LOBSTER SAUCE
Served with buttered pasta and vegetables.

"POC CHUC" OCTOPUS (400g)
Our famous octopus, marinated with "recado rojo" and sour orange. Served with grilled red onion, habanero chili. Ideal for tacos.

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*SHRIMP
*Garnish rice and vegetables with meunier.
Grilled
Garlic sauce with parsley
Garlic and chili with almonds
With xcatic chili butter and capers
Crunchy Shrimp

*CONCH (200g)
*Garnish rice and vegetables with meunier.
Buttered
Garlic sauce with parsley
Garlic and chili with almonds
Pickled
With xcatic chili butter and capers

*FISH FILLET (200g)
*Garnish rice and vegetables with meunier.
Grilled
Garlic mojo with parsley
Garlic and chili with almonds
With xcatic chili butter and capers
Crispy fish fillet

TUNA or SALMON (200g)
Chimichurri *583 cal.*
In sesame crust
Grill

LOBSTER (Per gram)
Thermidor
Grilled
Garlic sauce
Roasted lime butter
Garlic and guajillo chili

*OCTOPUS (350g)
*Garnish rice and vegetables with meunier.
Grilled
Garlic sauce with parsley
Garlic and chili with almonds
In its own ink
Pickled
With xcatic chili butter and capers

GRILLED

CHICKEN BREAST (220g)
SKIRT STEAK (300g)
PICAÑA (250g)
NEW YORK (250g)

Charcoal-grilled meats served with epazote butter-roasted corn, roasted vegetables and cambray potatoes

SURF & TURF

The seafood of your choice accompanied by the meat of your choice*, bathed in lime butter, served with roasted corn, grilled vegetables and cambray potatoes with rosemary.

* Seafood and meat are charged separately.

Raw food consumption is responsibility of the consumer.

* Prices include tax.

PIZZAS

AVAILABLE FROM AT 18:00 HRS.

MARGARITA PIZZA
Pizza dough, topped with neapolitan sauce, mozzarella cheese, parmesan cheese, sliced tomato balls, grape tomato, decorated with basil leaves and garlic butter

HOLBOX PIZZA
Pizza dough, bathed in neapolitan sauce, mozzarella cheese, parmesan cheese, tapenade and basil leaves
** Add lobster per gram*

4 CHEESE PIZZA
Pizza dough, bathed in a deliicious combination of truffled bianco sauce, parmesan cheese, blue cheese, smoked provolone cheese, garlic sauce, a touch of black pepper and mint leaves

SHRIMP PIZZA WITH PEPPERS
Pizza dough, bathed in neapolitan sauce, parmesan cheese, sautéed shrimp in garlic sauce with cambray onion, baby peppers, decorated with a spiral of chipotle mayonnaise and baby spinach

ARRACHERA PIZZA WITH CHISTORRA
Pizza dough, bathed in neapolitan sauce, butter with garlic, mozzarella cheese, parmesan, strips of flank steak (150gr), grilled chistorra, with a touch of jalapeño pepper vinagrette

PICAÑA PIZZA WITH CHIMICHURRI
Pizza dough, bathed in neapolitan sauce, butter with garlic, mozzarella, parmesan, garlic mojo, cambray onion, touch of ground oregano, slices of picaña (150 g) bathed with our delicious chimichurri