

EL CAMARON

LOCO

USA, INC

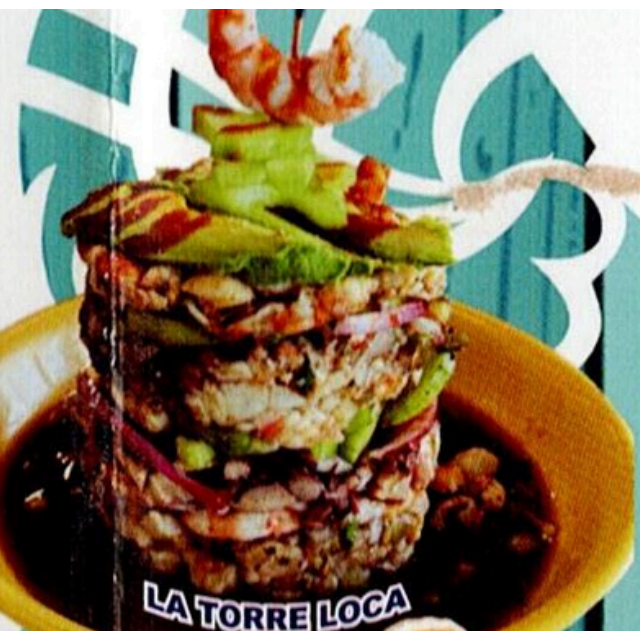
GRUBHUB

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ServSafe

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elcamaronlocorestaurants.com



LA TORRE LOCA



OSTIONES PREPARADOS



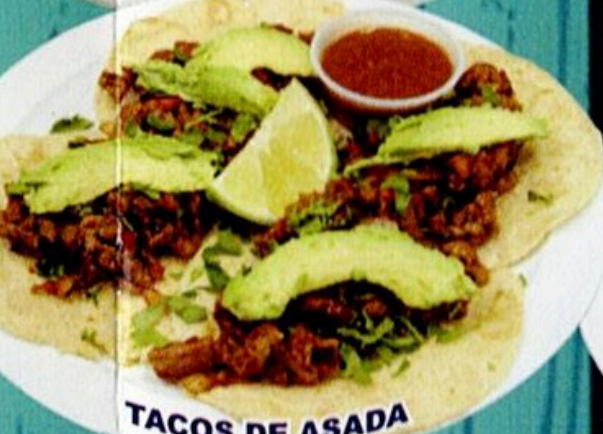
BOTANA CAPITAN



TACOS GOBERNADOR



BOTANA PIRATA



TACOS DE ASADA



TACOS DE CAMARON



AGUACHILES



PULPITOS A LA DIABLA



TRI JUAN



CALAMARES

Due To Fluctuating
Prices on Seafood
Prices are Subject to Change
Debido a la fluctuación de
los precios de mariscos
los precios están sujetos a cambios

COMMERCE CITY

6740 E. 72nd Ave.
Commerce City, CO 80022
303-227-0188

DENVER

775 Federal Blvd
Denver, CO 80204
303-573-0862

THORNTON

619 W. 84th Ave.
Thornton, CO 80260
720-616-7207

SHERIDAN

3960 S Federal Blvd
Sheridan, CO 80110
303-353-8259

Platillos

1. **Arroz con Mariscos** \$14.25
Fried rice with shrimp, fish, baby octopus, mussels, garlic, onions & special seasoning
2. **Camarones Rellenos (Jamon & Cheese)** \$20.50
Bacon wrapped shrimp filled with cheese and ham
3. **Camarones a la Plancha** \$17.95
Grilled shrimp
4. **Camarones Empanizados** \$17.95
Breaded shrimp
5. **Camarones al Mojo de Ajo** \$17.95
Shrimp cooked in garlic sauce
6. **Camarones Rancheros** \$18.95
Shrimp cooked with onion, tomatoes, & jalapeño slices, in hot sauce
7. **Camarones Borrachos** \$18.95
Shrimp cooked in butter and shot of tequila
8. **Camarones a la Diabla** \$17.95
Shrimp cooked in a spicy diabla sauce
9. **Pulpo a la Diabla o Al Mojo de Ajo** \$19.95
Octopus cooked in spicy diabla sauce or garlic sauce
10. **Brochetas de Camarón** \$14.95
Seasoned shrimp skewers
11. **Camarones al Coco** \$18.95
Breaded coconut shrimp served with pineapple coconut sauce
12. **Camarones Campesinos** \$18.95
Cooked shrimp with onions, tomatoes, zucchini and melted cheese
13. **Camarones con Crema** \$19.95
Grilled shrimp covered in a creamy shrimp sauce and topped with fried bacon
14. **Trio Costeño** \$20.50
Breaded shrimp, breaded fish fillet & 1 tuna corn empanada
15. **Camarones Fiesta** \$20.50
1/2 order of shrimp a la diabla, 4 grilled shrimps, 4 stuffed shrimps
16. **Flautas de Camarón o Pollo (5)** \$16.95
Shrimp or chicken taquitos topped with queso fresco, sour cream and spicy guacamole sauce with side of rice
17. **Pescadillas de Camarón o Atún (3)** \$16.95
Tuna or shrimp corn empanadas filled with lettuce, tomatoes, queso fresco, sour cream, and avocado with side of rice
18. **Enchiladas de Camarón Verdes o Rojas (4)** \$18.95
Red or green enchiladas filled with cheese, meat of your choice, sour cream and queso fresco
19. **Enchiladas Mexicanas (4)** \$18.95
2 green and 2 red sauce enchiladas with choice of chicken, steak, or shrimp, filled with cheese and topped with sour cream, queso fresco.
20. **Enchiladas Smothered (3)** \$17.95
Your choice of chicken, steak, or shrimp enchiladas, smothered in green chili, topped with melted cheddar cheese & sour cream.



CAMARONES BORRACHOS



CAMARONES CAMPESINOS



CAMARONES RELLENOS



TRIO COSTEÑO



CAMARONES FIESTA



ENCHILADAS MEXICANAS



CARNE ASADA



CAMARONAZO



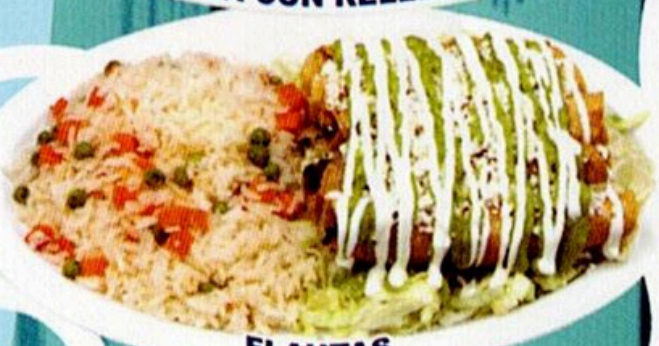
LOUISIANA



ASADA CON RELLENOS



MILANESA DE POLLO



FLAUTAS



ENCHILADAS ROJAS



CAMARONES CON CREMA

- 21. Milanesa de Pollo**\$17.95
Breaded chicken breast served with fresh cut potatoes, rice, beans, lettuce, tomatoes and guacamole
- 22. Carne Asada**\$21.50
Flank steak, served with rice, beans, guacamole, green onions, and toreado jalapeño. Served with tortillas
- 23. Combinacion de Asada w/ C. Rellenos**\$22.50
Flank steak and wrapped shrimp served with rice, beans, guacamole, green onions, and toreado jalapeño. Served with tortillas
- 24. Camaronazo**\$30.95
4 wrapped shrimp, 4 grilled shrimp, 4 coconut shrimp, 4 spicy shrimp, 4 breaded shrimp and 4 head on breaded shrimp. Served with our special sauce.
- 25. Platillo Estilo Louisiana**\$29.95
Cajun styled shrimp

Alambres y Fajitas

All alambres & fajitas served with corn tortillas

- 31. Alambre de Camarón**\$19.50
Diced shrimp cooked with onions, bell peppers, ham, bacon, jalapeño, topped with melted cheese, sour cream, guacamole
- 32. Alambre Mixto**\$19.50
Choice of 2 meats, fish, shrimp, octopus, chicken, or steak, cooked with diced green & red bellpepper, jalapeños, onions, bacon and ham. Topped with melted cheese, guacamole, and sour cream
- 33. Alambre del Mar**\$21.95
Fish, shrimp, and octopus cooked with diced sliced green & red bellpepper, jalapeños, onions, bacon and ham. Topped with melted cheese, guacamole and sour cream
- 34. Alambre de Asada o Pollo**\$19.50
Steak or chicken cooked with diced sliced green & red bellpepper, jalapeños, onions, bacon and ham. Topped with melted cheese, guacamole and sour cream
- 35. Alambre Cielo Mar y Tierra**\$21.95
Steak, chicken and shrimp cooked with diced sliced green & red bellpepper, jalapeños, onions, bacon and ham. Topped with melted cheese, guacamole and sour cream
- 36. Fajitas (Asada, Pollo, Camaron o Pescado)**\$19.95
Shrimp or fish fajitas cooked with sliced onions and bell peppers. Served with rice, beans, lettuce, tomatoes, guacamole and sour cream.
- 37. Fajitas Mixtas**\$19.95
Shrimp & fish fajitas cooked with sliced onions and bell peppers. Served with rice and beans, lettuce, tomatoes, guacamole and sour cream.
- 38. Fajitas del Mar**\$21.95
Shrimp, fish and octopus fajitas cooked with sliced onions and bell peppers. Served with rice, beans, lettuce, tomatoes, guacamole and sour cream.
- 39. Fajitas a la Diabla**\$21.95
Shrimp, baby octopus and fish cooked with sliced onions, bellpeppers and special hot sauce
- 40. Fajitas del Cielo Mar y Tierra**\$21.95
Steak, chicken and shrimp fajitas cooked with sliced green & red bellpepper and onions. Served with rice, beans, lettuce, tomato, guacamole and sour cream.
- 41. Taquizas**\$25.95
Diced grilled chicken, steak, and garlic shrimp. Served with cilantro, onions, salsa and lime.
- 42. Discada Sinaloa**\$26.95
Shrimp, diced fish, baby octopus, ham, bacon, chorizo, diced potatoes, onions, tomatoes, and jalapeños.

Comales y Molcajetes

All comales and molcajetes served with corn tortillas

- 48. Comal Cielo Mar y Tierra (2 Personas)**\$45.95
Fried tilapia, mussels, chicken alambre and diced steak cooked with onions, tomatoes and jalapeños with guacamole on top
- 49. Comal Botanero (2 Personas)**\$45.95
4 stuffed shrimp, 4 breaded shrimp, 4 grilled shrimp, and breaded fish fillet with seafood fried rice, grilled jalapeños, and onions.
- 50. Comal de Mariscos (2 Personas)**\$47.95
Grilled trout, diced fish fajitas, garlic octopus and shrimp with cheese, 6 grilled shrimps, scallops, crab legs and mussels. Served with grilled jalapeños and onions.
- 51. Molcajete Loco**\$29.95
Flank steak, grilled chicken, grilled shrimp, bacon wrapped shrimp, Mexican sausage, cactus green onions, cheese and special spicy sauce
- 52. Molcajete del Mar**\$29.95
Fish, octopus, mussels, shrimp, crab leg, cactus, green onions and a creamy spicy sauce



Pescados



MOJARRA FRITA



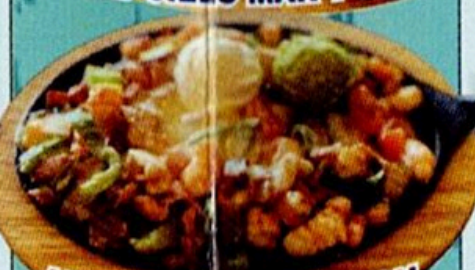
FILETE MARINERO



FILETE EMPANIZADO



FAJITAS CIELO MAR Y TIERRA



ALAMBRE DE CAMARON



COMAL BOTANERO



COMAL DE MARISCOS



MOLCAJETE LOCO



MOLCAJETE DEL MAR



CHEESECAKE



CHURROS



FRIED ICE CREAM CON CHURRO



XANGO



FLAN



CREMA TROPICAL

- 58. Filete de Pescado Empanizado\$17.95
Breaded fish fillet
- 59. Filete a la Plancha\$17.95
Grilled fish fillet
- 60. Filete con Camaron a la Diabla\$19.95
Fish fillet topped with Diabla sauce and shirmp
- 61. Filete con Camaron al Mojo\$19.95
Fish fillet topped with garlic sauce and shirmp
- 62. Filete Marinero\$19.95
Grilled fish fillet with shrimp, octopus, scallops and cheese on top
- 63. Trucha (a la Diabla, Mojo de Ajo o Empanizada)\$16.95
Trout cooked your way, in garlic, butter, Diabla sauce or breaded
- 64. Mojarra Frita\$17.95
Fried Tilapia
- 65. Mojarra al Mojo\$18.95
Fried Tilapia with garlic sauce
- 66. Mojarra a la Diabla\$18.95
Fried Tilapia with diabla sauce
- 67. Mojarra Empanizada\$18.95
Fried breaded Tilapia
- 68. Huachinango \$ Market Price
Fried snapper

Breakfast

Served with diced potatoes, beans, lettuce, tomato, and tortillas

- 1. Huevos Rancheros\$10.25
- 2. Huevos Chorizp\$10.25
- 3. Huevos a La Mexicana\$10.25

Breakfast Burritos

filled with potatoes, eggs, green chili & cheese



- 1. Burrito de Chorizo\$ 4.50
- 2. Burrito de Sausage\$ 4.50
- 3. Burrito de Tocino\$ 4.50
- 4. Burrito de Jamon\$ 4.50

Smothered Deluxe.....\$ 9.75

with melted cheese, sour cream, lettuce & tomatoes

Desserts

- Flan\$ 6.00
- Cheesecake\$ 4.75
- Crema Tropical\$ 7.00
- Xango\$ 4.75
- Fried Ice Cream\$ 8.00
- con Churro\$10.00
- Churro de Cajeta.....\$ 2.50

 Served with salad, rice and tortilla  **SPICY**
ALL PLATES ARE SERVED AS IS AND
CHANGES WILL BE CHARGED EXTRA

Tostadas

- ★ 74. **Tostada de Ceviche de Camaron o Pescado** \$ 7.95
Pico de gallo and choice of fish or shrimp ceviche
- ★ 75. **Tostada Combinada** \$ 7.95
Shrimp ceviche and fish ceviche
- ★ 76. **Tostada Mixta (Ceviche con Pulpo)**..... \$ 9.75
Choice of ceviche with octopus
- 77. **Tostada de Camarón Entero** \$ 8.75
Whole shrimp
- 78. **Tostada de Pulpo** \$10.95
Diced octopus
- 79. **Tostada de Pulpo y Camarón** \$11.95
Octopus and shrimp
- ★ 80. **Tostada Camarón Loco** \$11.95
Fish ceviche, shrimp ceviche, diced octopus and 5 whole shrimp
- ★ 81. **Botana "Camarón Loco"** \$20.50
Fish & shrimp ceviche, shrimp & octopus served with avocado, limes & tostada shells

Caldos

- 87. **Caldo de Camarón** \$18.50
Spicy shrimp soup
- 88. **Caldo de Pescado** \$18.50
Spicy fish soup
- 89. **Caldo Mixto** \$19.50
Soup with choice of 2 meats, fish, shrimp, octopus
- 90. **Caldo Marinero** \$20.95
Spicy shrimp, fish and octopus soup
- 91. **Caldo 7 Mares** \$24.50
Seven types of seafood in a spicy shrimp broth with carrots, celery and cilantro

Cocteles

All of our Cocktails are served with onions, tomatoes, cilantro, avocado and lime, crackers or tostadas

- 97. **Coctel de Camaron** \$17.95
Shrimp Cocktail
- 98. **Coctel de Pulpo** \$18.95
Octopus Cocktail
- ★ 99. **Coctel de Ceviche Pescado o Camaron** \$15.95
Fish or shrimp ceviche cocktail
- 100. **Campechana** \$19.95
Shrimp and octopus cocktail
- ★ 101. **Vuelve a la Vida** \$22.50
Shrimp, octopus and oyster cocktail
- ★ 102. **Levanta Muertos** \$22.95
Shrimp, octopus, oyster and scallop cocktail
- ★ 103. **Coctel Ostion** \$20.50
Oyster cocktail
- ★ 104. **Coctel Ballena** \$28.95
Fish ceviche, octopus, oysters, scallops, shrimp, and beef jerky

Burritos y Quesadillas

- 110. **Regular Burrito (Asada o Pollo)** \$ 6.50
Grilled steak or chicken, beans, cheese and homemade green chile inside
- 111. **Smothered Burrito (Pollo, Asada o Camaron)** \$12.95
Grilled chicken, steak or shrimp with beans, smothered in green chile with cheese, lettuce, tomato and sour cream
- 112. **Quesadilla (Pollo, Asada o Camaron)** \$13.95
10" flour tortilla filled with your choice of chicken, steak or shrimp and cheese, served with lettuce, sour cream and guacamole
- 113. **Chimichanga (Pollo, Asada o Camaron)** \$15.50
Meat of your choice, deep fried in a 12" flour tortilla with cheese, onions, tomatoes, and bellpeppers. Served with sour cream and guacamole sauce on top with rice and salad
- 114. **Smothered Fries w/Chicharrón** \$12.50
Smothered fries with pork rinds, homemade green chile and melted cheese.
- 115. **Asada Fries** \$14.95
Smothered fries with steak, homemade green chile and melted cheese.



Para La Cruda

- ★ 121. **Ostiones for 6 \$14.95 Ostiones for 12 \$23.95**
Shell oysters with special mushroom sauce
- ★ 122. **Ostiones Preparados for 6...\$18.95 for 12 \$28.95**
Shell oysters with choice of ceviche and octopus or shrimp and avocado slice on top. Served with special mushroom sauce.
- ★ 123. **Aguachiles (raw, eat at customer's responsibility) \$17.95**
Shrimp, onions, jalapeños, cucumber, tomatoes, jicama and avocado in lime juice
- ★ 124. **Aguachiles Mixtos \$19.95**
Shrimp, scallops, octopus, onions, jalapeños, cucumber, tomatoes, jicama and avocado in lime juice
- ★ 125. **Botana Chihuas \$15.95**
Beef jerky, fish ceviche, scallops, octopus, whole shrimp with salsa loca, avocado and limes
- ★ 126. **Botana Pirata \$21.95**
3 shelled oysters, fish ceviche, beef jerky, small campechana, with salsa loca
- ★ 127. **Botana el Capitán \$26.95**
Octopus ceviche with shrimp & scallops cooked in lime juice, and raw oysters topped with cooked shrimp & avocado. Decorated with jicama, cucumbers, tomatoes, red onions and jalapeños. Marinated in a spicy clamato juice
- ★ 128. **La Torre Loca \$29.95**
Shrimp and fish ceviche, whole shrimp, diced octopus, scallops, shrimp cooked in lime juice, red onions, cucumbers and avocado

Tacos y Mas

- 134. **Tacos de Camarón o Pescado (3) \$14.95**
Shrimp taco with cilantro, onions, avocado and lime or breaded fish taco with mayonnaise, lettuce, avocado and lime
- 135. **Tacos Campesinos (3) \$15.95**
Fish fillet tacos cooked with onions, tomatoes and zucchini
- 136. **Tacos Gobernador (3) \$16.50**
Homemade corn tortillas, filled with shrimp, cheese, and special sauce. Served with red onion, cilantro, lime and chile toriado.
- 137. **Tacos de Asada o Pollo (4) \$13.95**
Steak or chicken soft tacos cooked with sauteed onions, and tomatoes. Served with cilantro, avocado, lime and salsa.
- 138. **Tacos Los Chavitos (4) \$ 8.00**
Bean, chicharron, and cheese tacos. Comes with lettuce tomatoes & sour cream
- 139. **Sopes de Camarón (3) \$15.95**
Deep fried thick corn tortillas with shrimp, lettuce, onions, queso fresco, sour cream, and choice of red or green sauce
- 140. **Sopes de Asada o Pollo (3) \$15.95**
Deep fried thick corn tortillas filled with beans, red or green sauce, topped with queso fresco
- 141. **Gorditas (Asada o Pollo) (2) \$12.95**
Deep fried thick corn tortillas, your choice of grilled steak or chicken cooked with sauteed onions and tomatoes, beans, lettuce, tomatoes, sour cream and cheddar cheese.

Aperitivos

- 147. **Empanaditas for 6.. \$ 7.95 Empanaditas for 12 \$13.95**
Small turnover filled with tuna served with cilantro ranch sauce
- 148. **Calamares \$14.95**
Breaded calamari rings served with special sauce and lime
- 149. **Chicharrones de Pescado \$16.95**
Homemade breaded fish nuggets with lettuce, cucumber and tomatoes
- 150. **Pulпитos al Gusto (a la Diabla o Mojo de Ajo) \$18.95**
Baby octopus cooked in choice of diabla sauce, garlic, or butter
- 151. **Trio Juan \$18.95**
Breaded shrimp, coconut shrimp, and fish nuggets with lettuce, cucumber and tomatoes
- 152. **Chori-Queso \$9.95**
Melted cheese with chorizo. Served with tortillas or chips
- 153. **Bean Dip \$8.50**
Beans, chorizo and cheese. Served with tortillas or chips

Kids \$8.95 Served with Rice and Fries

- | | | |
|---|---|---|
| 1. Taco (1)
choice of fish, shrimp, chicken or steak | 4. Tiritas de Pescado
Fish strips | 7. Nuggets de Pollo
Chicken Nuggets (Fries Only) |
| 2. Brocheta de Camaron (1)
Shrimp skewers | 5. Saichipulpos
Fried weenies | 8. Chicharoncitos de Pescado
Fish Nuggets (Fries Only) |
| 3. Camarones Empanizados
Breaded Shrimp | 6. Flautas de Pollo
Chicken taquitos (Rice Only) | |



THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



TOSTADA DE CEVICHE



7 MARES



BOTANA CHIHUAS



VUELVE A LA VIDA



COCTEL BALLENA



SOPES DE CAMARON



CHORI-QUESO



SMOTHERED BURRITO



QUESADILLA