



# Pescados

Latin/Caribbean Inspired Seafood

**Not fine dining, fun dining!**

*The best thing about guests that become regulars or even friends, is that we get to create food they love. They give feedback, tell others about the restaurant, and are the inspirations for new recipes. As a chef-driven restaurant, Pescados is committed to cooking with the finest-quality ingredients available. Sometimes it is difficult to get out of the kitchen...so, if I have not told you personally—**Thank You!***

*Founding Chef  
Telle*

Suggestions/comments? Contact me  
at [pescadosseafood.com](http://pescadosseafood.com)

## Small Plates

### **VOODOO SHRIMP** (Intensely Spicy)

Wild caught shrimp, habañero, banana, chorizo, allspice/rum/garlic sauce, soft fried egg, garlic toast round. *(As seen on CBS)* 12.

### **OXTAILS & PLANTAINS**

Caribbean braised oxtail, sweet plantain, jus, olive salsa. *(gluten free)* 9.

### **MACHO NACHOS**

Blue corn tortilla chips, jack cheese, guacamole, herb cream sauce, tomato salsa, cabbage. 9. *(Serves up to 6)* Add lump crab meat 5. *(One of Richmond's fabulous food finds—Richmond Magazine)*

### **AREPAS**

South American cornmeal cakes, braised pork, charred pineapple salsa, basil Jalapeño sauce. *(gluten free)* 9.

### **SPANISH BROCCOLI**

Spanish olive oil, almonds, golden raisins, white wine, garlic, broccoli. *(gluten free)* 8.

### **TETILLA TAMALES**

Roasted chicken, Spanish tetilla cheese, steamed masa, a trio of sauces; cumin cream, tomato-jalapeño, basil emulsion. *(gluten free)* 9.

### **HAPPY OYSTERS**

Warm water oysters dusted in a seasoned cornmeal mixture, lemon and lime wedges, chipotle slaw. 12.

### **GRILLED CALAMAR**

Chargrilled fresh squid, olive oil, garlic, onion, bell pepper, rosemary, lemon, pickled red onion, spicy jalapeño or mild tomato pepper sauce. *(gluten free. Also available fried not gluten free)* 12.

### **ANGRY GOAT**

Breaded, habañero goat cheese, basil jalapeño emulsion. Salsa of the day. 9.

### **SOUP OF THE DAY**

House made soup of the day. 5/7.

## Green Plates

*Our salad greens are generally cut from Jo & Rob Pendegraph's farm in Powhatan the same day that you eat them.*

*ADD: Wild caught Jumbo shrimp 7., Rain Forest Tilapia 5., Grilled free-range chicken breast 5.*

### **DINNER SALAD**

Local field greens, tomato, cucumber, red onion, lemon rosemary vinaigrette. *(gluten free)* 6.

### **LOS CABOS**

Local field greens, toasted pine nuts, goat cheese, red onion, avocado, sweet mango vinaigrette *(gluten free w/o bread)*. 10.

### **BEETS, SWEETS & TWEETS**

Local microgreens, roasted beets, caramelized sweet potato, red onion, potato crisps, chicken chicharones, warm goat cheese and guava dressing. *(gluten free)* 10.

### **CESAR A LA PARILLA\***

Grilled heart of romaine, tomato, red onion, manchego, jalapeño cornbread, smoked chili Cesar dressing. *(gluten free)* 9.

18% gratuity will be added to parties of 6 or more and to checks that do not leave a completed merchant copy credit card receipt. We will be happy to split checks three ways for the benefit of all of our guests.

\*Consuming raw or partially cooked foods may increase the risk of foodborne illness.

# Big Plates

Our most popular dishes are our specials. We believe in using local, organic, and wild caught ingredients whenever possible. By using modern shipping methods, fish (Pescado in Spanish), for example, can be received 24 hours out of the water!

## CHEF'S SPECIALTIES

Our most popular dishes! Be sure to ask your server what is new and creative today.

### SNAPPER CANCUN

Flashed, whole 1 1/2-2 pound snapper, lemon-rosemary mojo, grilled broccoli, pigeon pea yellow rice. (gluten free) 29 (*One of Richmond's fabulous food finds—Richmond Magazine*)

### TILAPIA TACOS

Rain forest tilapia, flour tortillas, mild, spicy, or hot sauce, local micro greens, salsa, guacamole, pickled red onion, coconut black beans, grilled zucchini. (can be gluten free) 17. (*Can't be beat—Richmond Magazine*)

### SHERRY SCALLOPS\*

Local, Wild Caught Sea Scallops, black and green olive/sherry vinegar salsa, grilled portabella, zucchini, saffron potato cakes. (can be gluten free) 26

### CABO CRAB CAKES

Our pan seared lump crab cakes, shredded cabbage, lobster lime cream sauce, grilled broccoli, saffron potato cakes. 26.

### CHICKEN & CHORIZO BURRITO

Roasted chicken, Spanish Chorizo, peppers, onions, mushrooms, flour tortilla, baked with tomato jalapeño sauce (or mild tomato sauce), jack cheese, grilled zucchini, yellow rice. 15.

### PLANTAIN PORK CHOP

La plancha seared, chipotle orange glazed, sweet plantain, coconut black beans, grilled zucchini, charred pineapple salsa. (gluten free) 20.

### CHICKEN JAMAICA

Ashley Farms french cut breast, island marinade, sweet plantains, coconut black beans, grilled broccoli, mango-scotch bonnet chutney. (gluten free) 18.

### MAHI ST MARTIN (Recession Buster)

Just the right portion and just the right price without sacrificing the ultra high quality ingredients Pescados is known for!

Yuca/coriander crusted Mahi Mahi, herbed quinoa, grilled broccoli, coconut curry sauce. (gluten free) 17.

### ENCHILADA ACAPULCO

Wild caught shrimp, Cabo crab cake, caramelized onions, flour tortilla, lobster-lime cream sauce, diced tomato, grilled zucchini, saffron potato cakes. 23.

### RIOJA FILET\*

Rosemary kissed, seared, 8 oz. filet mignon, red wine demi-glace, Cabrales blue cheese, caramelized onion medallion, grilled zucchini, saffron potato cakes. (can be gluten free) 29.

### PASTELÓN

Puertorican style "lasagna" of plantain ribbons layered with zucchini, stewed peppers, chick pea cake crumbles, coconut milk, finished with a Caribbean creole. (vegan, gluten-free) 17.

### GINGER UP SHRIMP

Ginger marinated wild caught shrimp, grilled zucchini, coconut curry, herbed quinoa (gluten free) 21.

### SHRIMP SCALLOP BANDARILLAS

Wild caught shrimp and diver scallops, saffron potato cakes, grilled zucchini, romesco sauce (can be gluten free) 24.

## CHILDREN

### Choose One Main Dish:

(served in a souvenir Pescados frisbee)

- Fried Chicken Breast Strips 8.
- Grilled Chicken Breast 8. • Fried Shrimp 9.
- Grilled Wild Caught Shrimp 9. • Cheese Quesadilla 7.

### Choose One Side Dish:

Fries, Potato Cakes, Grilled Zucchini, Cubed Mango, or Salad

# Drinks

## RED WINE

	<i>Glass/Bottle</i>
<b>Fronterra Shiraz/Malbec</b> - Chile	5/15
<b>Montgras Carmenere</b> - Chile	8/29
<b>Brisios Tempranillo</b> - Spain	8/29
<b>Azento Rioja Crianza</b> - Spain	10/37
<b>Veramonte Cabernet Sauvignon</b> - Chile	8/29
<b>Root 1 Cabernet Sauvignon</b> - Chile	8/29
<b>Copa del Rey Cabernet Savignon</b> - Chile	9/33
<b>Concannon Pinot Noir</b> - Central Coast	10/37
<b>Morgan 12 Clones Pinot Noir</b> -Santa Lucia	1/47
<b>Primavera Rioja</b> - Spain	9/33
<b>High Note Elevated Malbec</b> - Argentina	9/33
<b>Zentas Malbec</b> - Argentina	7/26
<b>Zen of Zin Old Vine Zinfandel</b> - Sonoma	9/33
<b>Flying Fish Merlot</b> -Washington State	10/37

## WHITE WINE

<b>Fronterra Chardonnay</b> - Chile	5/15
<b>Four Vines Naked Chardonnay</b> - California	9/33
<b>Calina Chardonnay</b> - Chile	8/29
<b>Valdelainos Verdjo</b> - Spain	8/29
<b>Twin Vines Vinho Verde</b> - Portugal	6/22
<b>Tapeña Rosé</b> - Spain	6/22
<b>Seaglass Riesling</b> - Napa Valley	8/29
<b>Santa Digna Sauvignon Blanc</b> - Chile	7/26
<b>Graffigna Pinot Grigio</b> - Argentina	8/29
<b>Brancott Sauvignon Blanc</b> - New Zealand	8/29

## BEER

### 3.50:

- Bud Light
- Miller Lite
- Coors Light
- Michelob Ultra

### SPECIALTY - 6:

- Chili Pepper Beer
- Ace Pear Cider (gluten free)
- Rogue Dead Man's Ale
- Southern Tier IPA
- Bells Two Hearted Ale
- Bells Oberon
- Victory Golden Monkey

### 4.75:

- Carib
- Red Stripe
- Pacifico
- Stella Artois
- Negra Modelo
- St. Pauli Girl/NA
- Corona
- Sierra Nevada Pale Ale
- Dos Equis Special Lager
- Sam Adams
- Yuengling Lager

## COCKTAILS

### MARGARITAS

<b>La Casa</b> Traditional flavor	8
<b>Suprema</b> Patron, and Grand Marnier with lime	13
<b>Guava Jalapeño</b> Guava nectar, jalapeño tequilla	9
<b>Mango</b> Mango puree (frozen)	8
<b>Fresa</b> Strawberry (frozen)	8
<b>Pomegranate</b> (frozen)	8
<b>Peach</b> (frozen)	8
<b>Prickly Pear</b> (frozen)	8

### COCKTAILS/MARTINIS

<b>Rum Punch</b> Fruit juices, Cruzan rum	8
<b>Bloody Mary</b> Absolut Pepper Vodka, tomato juice, horseradish	9
<b>St. Croix Bushwacker</b> Rum, vanilla vodka, Kahlua, Bailey's, creme of coconut, Amaretto	10
<b>Caribbean Cosmo</b> Cruzan coconut rum, orange liquor, lime, and cranberry juice	9
<b>Cruzan Voodoo Juice</b> Pineapple rum, banana rum, guava rum, mango rum, coconut rum, cranberry juice guava nectar, pineapple and orange juice	10
<b>Pomegranate Martini</b> Vodka, Triple Sec, pomegranate juice	9
<b>Key Lime Martini</b> French Kiss, vanilla vodka, lime juice, milk, graham cracker rim	11
<b>Ginger Lemon Martini</b> Ginger Vodka, lemon, sugar	11

### MOJITOS

We feature Cruzan rum from St. Croix! Hand muddled, not mixer.

<b>Limin'</b> Mint, lime	9
<b>Mango Mint</b> Mango, mint, lime	9
<b>Pineapple</b> Pineapple, mint	9
<b>Cucumber</b> Cucumber, mint, lime	9

### SANGRIA

	GLASS/PITCHER
<b>Tinto</b> -red wine	7/22
<b>Blanco</b> -white wine	7/22

### NON-ALCOHOLIC

Sodas, Unsweetened tea, Sweet tea	2
Hot tea	2.50
Orange Juice, Cranberry Juice, Milk	2.25
Jamaican Blue Mountain Coffee	2.50