

Pescados

Latin/Caribbean Inspired Seafood

Not fine dining, fun dining!

Monday - Friday 11:30 - 2:00

Lunch menu



13126 Midlothian Turnpike • Midlothian, Virginia 23113
804.379.7121 • www.pescadosseafood.com

Small Plates

CHIPS & SALSA

Sugar/salt dusted blue corn chips, fresh salsa. (gluten free/vegan) 3

SAFFRON POTATO CAKES

Mexican saffron seasoned potato cakes. 3

SHRIMP NACHOS

Blue corn chips, wild shrimp, jack cheese, lobster/lime cream, cabbage, pico de gallo, green onion, sweet bell pepper, mild, spicy or hot—serves up to 4! 10

SPANISH BROCCOLINI

Spanish olive oil, almonds, golden raisins, garlic, broccolini. (gluten free/vegan) 7

AREPAS

South American cornmeal cake, topped with Cuban braised pork, charred pineapple salsa, basil jalapeño sauce. (gluten free) 8

SOUP

House made soup of the day. Cup 4.

Green Plates

APPETIZER SALAD

Local field greens, tomato, cucumber, red onion, lemon rosemary vinaigrette. (gluten free/vegan) 5

LOS CABOS

Field greens, pine nuts, goat cheese, red onion, avocado, mango, mango vinaigrette, garlic toast point. (can be gluten free/vegan) 10

GRILLED CESAR*

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

Add Wild Caught Shrimp 6

Free Range Chicken Breast 4

Rainforest Tilapia 5

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

Sandwich Plates

POBRESITO

Fresh fried oysters and shrimp, tomato, chipotle tartar slaw on a local baguette. Served with the side of the day. 12

CUBANO DIP

Local baguette, braised pork, diced chorizo, monterey jack, pickled red onion, caribbean spiced mustard aioli, spiced pork jus. Served with the side of the day. 9

SOUP AND QUESADILLA

House made bowl of soup, jack cheese-pico de gallo quesadilla. 7

VOODOO SHRIMP

Wild shrimp, allspice-rum flambé, chorizo, bread round, banana, soft fried egg. VERY SPICY! Served with the side of the day. 12

CHICKEN FRITA

Local baguette, jerk seasoned chicken breast, jack cheese, romaine, mango, sweet potato spirals, mango-habañero aioli. Served with the side of the day. 9

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

Big Plates

ASK YOUR SERVER FOR TODAY'S SPECIALS!

ENCHILADA ACAPULCO

Cabo crab cake, wild caught shrimp, caramelized onion, flour tortilla, saffron potato cakes, grilled zucchini, lobster/lime cream. 13

DOS TACOS

Braised pork, roasted chicken, or mushroom, jack cheese, cabbage, tomato, pickled red onion, coconut black beans, grilled zucchini, mild tomato, spicy jalapeño, or hot habañoero. 9 (can be gluten free/vegan) Substitute rainforest tilapia 5

CABO CRAB CAKES

Lump crab cakes, cabbage, lobster/lime cream, saffron potato cakes, grilled zucchini. 13

SHERRY TILAPIA

Seared tilapia, sherry vinegar, green/black olive salsa, potato cakes, grilled zucchini (can be gluten free) 12

BURRITO BAKE

Roasted chicken, pork, or herbed quinoa, peppers, onions, flour tortilla, jack cheese, coconut black beans, grilled zucchini, hot, spicy, or mild. (can be vegan) 9

HAPPY OYSTERS

Seasoned cornmeal dusted flashed, fresh oysters, chipotle tartar slaw, grilled zucchini, saffron potato cakes. 12

We use local, organic, and wild caught ingredients whenever possible. Using modern shipping methods, fish (Pescado in Spanish), for example, can be received 24 hours out of the water.

18% gratuity will be added to parties of 6 or more and for those that do not complete or leave the merchant copy of a signed credit card receipt. We will be happy to split checks up to 3 ways for the benefit of all of our guests. Menu subject to change.

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