



BIENVENIDOS
WELCOME



MEXICAN SEAFOOD AND GRILL

Autentica Comida Nayarita
Authentic Nayarit Food

HORARIO
OPENING HOURS

Lunes-Jueves: 11:00 AM- 9:00PM

Monday-Thursday: 11:00AM-9:00PM

Viernes, Sabado, Domingo: 10:00AM-10:30PM

Friday, Saturday, Sunday: 10:00AM-10:30PM

150 Green Spring Hwy.
Homewood, AL. 35209

205.202.4826

GRATUITY POLICY

15% gratuity included for parties of 2 to 4 with totals over \$120

15% gratuity included for parties of 5 or more, regardless of total.

15% de propina incluida en mesas de 2 a 4 personas con consumo mayor a \$120

15% de propina incluida en mesas de 5 o más personas, sin importar el monto.

Appetizers

Empanadas Camarón y Queso	\$11.99
Guacamole	\$5.99
Calamares Fritos	\$15.99
Chicharrones de Pescado	\$13.99
Aguacate sorpresa (jaiba, camarón, y aguacate)	\$10.99



Calamares Fritos

*Ostiones OYSTERS

SERVED FRESH

	Half Dozen	Dozen
REGULARES (REGULAR OYSTERS) (Served Cold)	\$15.99	\$25.99
OSTIONES PERLA (OYSTERS PERLA) (Pulpo, camarón, jitomate, cebolla, pepino) (Octopus, Shrimp, Tomato, Onion, Cucumber)	\$22.99	\$32.99
OSTIONES GRATINADOS (Gratin Oysters) (Pulpo, Camarón, Jaiba, Morrón Verde y Rojo, Cebolla, Cilantro, Queso) (Octopus, Shrimp, Crab, Green & Red Pepper, Onion, Cilantro, Cheese)	\$22.99	\$39.99



Aguacate Sorpresa

Tostadas WHOLE TORTILLA CHIP

TOSTADA PERLA (Perla Tostada)	\$9.99
TOSTADA DE MARLIN (Marlin Tostada)	\$6.99
TOSTADA DE CEVICHE DE CAMARÓN (Shrimp Ceviche Tostada)	\$8.99
TOSTADA DE CEVICHE PESCADO	\$10.99
TOSTADA DE CAMARÓN (Shrimp Tostada)	\$9.99
TOSTADA DE PULPO (Octopus Tostada)	\$9.99



*Ostiones Gratinados

*Ceviche

	Small	Large
CEVICHE DE CAMARÓN (Shrimp Ceviche)	\$15.99	\$23.99
CEVICHE DE CAMARÓN Y PULPO (Shrimp & Octopus Ceviche)	\$18.99	\$22.99
CEVICHE DE MARLIN (Marlin Ceviche)	\$13.99	\$20.99
CEVICHE MIXTO CAMARÓN Y MARLIN (Mixed Shrimp & Marlin Ceviche)	\$16.99	\$21.99
CEVICHE DE PESCADO (Fish ceviche)	\$13.99	\$20.99
CEVICHE VERDE	\$15.99	



Tostada Perla



*Ceviche Verde

Ensaladas SALADS

	Small	Large
ENSALADA PERLA (Camarón, Pulpo y ostión) (Shrimp, Octopus, & Oysters)	\$30.99	\$54.99
ENSALADA DE CAMARÓN (Shrimp Salad)	\$30.99	\$54.99
ENSALADA DE PULPO (Octopus Salad)	\$27.99	\$54.99



Ensalada Perla



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Cocteles COCKTAILS

	Small	Large
COCTEL DE CAMARON (Shrimp Cocktail)	\$15.99	\$20.99
COCTEL DE PULPO (Octopus Cocktail)	\$16.99	\$21.99
COCTEL DE CAMARON Y PULPO	\$15.99	\$20.99
COCTEL VERACRUZANO	\$21.99	
	1/2 Dozen	1 Dozen
COCTEL DE OSTIONES (Oysters Cocktail)	\$11.99	\$20.99
COPA PERLA (Perla Cup)	\$21.99	
(Almeja picada, scallops, jaiba, ceviche de marlin, camaron, pulpo, ostion) (Chopped Clam, Scallops, Crab, Marlin Ceviche, Shrimp, Octopus, Oysters)		
MENDIGO	\$15.99	
Con Camaron y pulpo		



*Copa Perla

Filetes FISH FILET

(Served W/ Fries, Rice, Salad, Bread)

FILETE RELLENO	\$25.99
(Camaron, pulpo, jaiba, morron verde y rojo, cebolla, cilantro, champiñon) (Shrimp, Octopus, Crab, Green & Red Peppers, Onion, Cilantro, Mushrooms)	
FILETE PERLA AL VAPOR	\$21.99
(Scallops, almeja picada, pulpo, camaron, jaiba) (Scallops, Chopped Clam, Octopus, Shrimp, Crab)	
FILETE VEGETARIANO AL VAPOR	\$20.99
(Zanahoria, papa, chayote, apio, cilantro, morron verde y rojo, cebolla, tomate) (Carrot, Potato, Squash, Celery, Green & Red Peppers, Onion, Tomato)	
FILETE AL GUSTO	\$21.99
(A la plancha - Diabla - Ajo - Ajillo - Empanizado) (Grilled - Diabla - Garlic - Hot Garlic - Breaded)	
FILETE ZARANDEADO	\$22.99
Acompañado de arroz, ensalada, papas y pan. Served with rice, salad, fries and bread.	



Filete Relleno



Filete a la Diabla

Salmon SALMON

Served W/ Fries, Rice, Salad, & Bread

SALMON A LA PARRILLA (Grilled Salmon)	\$24.99
SALMON EN CREMA DE CHAMPINONES	\$25.99
(Salmon Topped w/ Mushroom Cream)	
SALMON EN CREMA DE PIÑA	\$25.99
(Salmon Topped w/ Pineapple Cream)	
SALMON ZARANDEADO	\$27.99
Acompañado de arroz, ensalada, papas y pan. Served with rice, salad, fries and bread.	



Salmon Zarandeado



Salmon a La Parrilla



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Piñas PINEAPPLE

(Served W/ Fries, Rice, Salad ,& Bread)

- PIÑA PERLA

(Perla Pineapple)

\$23.99

(Pulpo, camaron, scallop, jaiba) (Octopus, Shrimp, Scallop, Crab)
- PIÑA EN CREMA

(Creamed Pineapple)

\$23.99

(Pulpo, camaron, scallop, jaiba) (Octopus, Shrimp, Scallop, Crab)
- PIÑA DIABLA

(Diabla Sauce)

\$23.99

(Pulpo, camaron, scallop, jaiba) (Octopus, Shrimp, Scallop, Crab)

Camarones SHRIMP

(Served W/ Fries, Rice, Salad & Bread)

- CAMARONES AL GUSTO

(Shrimps how you like)

\$19.99

(Estilo Perla - Empanizados – Diabla – Ajo – Ajillo – Mantequilla – Rancheros)
(Perla Style - Breaded - Diabla - Garlic - Buttered - Spicy Tomato Sauce).
- CAMARONES BROCHETA

\$21.99

(Kabobs W/ Red & Green Bell Peppers, Onions)
- CAMARONES ZARANDEADOS

\$24.99

(Shrimp Grilled In House Special Sauce)
- CAMARONES ARROPADOS

\$24.99

Shrimp Wrapped w/ bacon

Mojarra (Served w/ Fries, Rice, Salad, & Bread)

- MOJARRA AL GUSTO

(Bass how You like it)

\$22.99

(Estilo Perla – Diabla – Ajo – Ajillo - Ranchero)
(Perla Style - Diabla - Garlic - Hot Garlic - Spicy Tomato Sauce)
- MOJARRA FRITA

(Fried Bass)

\$19.99

Huachinangos

(Served W/ Fries, Rice, Salad, & Bread)

- HUACHINANGO AL GUSTO

\$27.99

(Red Snapper how you like it)
(Estilo Perla – Diabla – Ajo – Ajillo - Ranchero)
(Perla Style - Diabla - Garlic - Hot Garlic - Spicy Tomato Sauce)
- HUACHINANGO FRITO

(Fried Red Snapper)

\$25.99
- HUACHINANGO A LA PLANCHA

\$MARKET PRICE

(Grilled Red Snapper)
- HUACHINANGO ZARANDEADO

\$MARKET PRICE

(Red Snapper Grilled in House Special Sauce)



Piña Diabla



Camarones Arropados



Camarones Brocheta



Mojarra Diabla



Huachinango Frito



Huachinango Zarandeado



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Botanas SHAREABLE PLATES

	SMALL	LARGE
CAMARONES HUICHILES (Shrimp Huicholes).....	\$25.99	\$49.99
(Pelados + \$2 upcharge) O con cascara) (Peeled \$2 upcharge) Or Shelled)		
BOTANA PERLA	\$27.99	\$50.99
(Camaron, pulpo, ostion)		
CAMARONES AGUACHILES	\$17.99	\$31.99
(Shrimp Aguachiles) (Verdes, rojos o Mango) (Green, Red or Mango)-Spicy		
CAMARONES AL VAPOR (Steamed Shrimp).....	\$24.99	\$44.99
(Pelados \$2 upcharge) (o con cascara) (Peeled \$2 upcharge) (Or Shelled)		
CAMARONES KORAS (Shrimp Koras).....	\$25.99	\$47.00
CAMARONES CUCARACHAS	\$25.99	\$47.99
(Shrimp Cucarachas) (Pelados + \$2 upcharge) O con cascara)		
(Peeled \$2 upcharge) Or Shelled)		
CAMARONES DE COCO	\$20.99	
Breaded coconut shrimp		
LANGOSTINOS ESTILO PERLA	\$MARKET PRICE	
(Prawns Perla Style)		
CHAROLA NAYARITA (Tray Nayarit)		
(Almejillones-Camarones coras -langostino).....	\$ MARKET PRICE	
(Clams,Shrimp Coras,Prawns)		



Camarones Coras



Camarones Coco



Charola Nayarita



Camarones Cucaracha

Patas de Jaiba

CRAB LEGS

PATAS DE JAIBA AL GUSTO	\$MARKET PRICE
(Crab legs as you like)	
(Estilo Perla – Diabla – Ajo – Ajillo)	
(Perla Style - Hot Sauce - Garlic - Hot Garlic)	



Patitas Estilo Perla

Charola de Almejillones

CHAROLA DE ALMEJILLONES (Tray Of Clams)	
ALMEJILLONES AL GUSTO (As you Like).....	\$27.99
(Estilo Perla – Diabla – Ajo – Ajillo)	
(Perla Style - Hot Sauce - Garlic - Hot Garlic)	



Almejillones Diabla



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Especialidades

SPECIALTIES

LANGOSTA RELLENA DE MARISCOS

(Lobster Stuffed W/ Seafood).....\$MARKET PRICE
(Estilo Perla – Diabla – Ajo – En Crema de Hongos- crema de piña)
(Perla Style - Red Hot Sauce - Garlic - Mushroom Cream- pineapple cream)

COLAS DE LANGOSTAS RELLENAS DE MARISCOS

(Lobster Tail Stuffed W/ Seafood).....\$MARKET PRICE
(Estilo Perla – Diabla – Ajo – En Crema de Hongos- crema de piña)
(Perla Style - Red Hot Sauce - Garlic - Mushroom Cream- pineapple cream)

PAELLA DE MAR (seafood rice plate) (Seafood Mix)\$25.99

PULPO ESPECIAL.....Chico \$32.99.....Grande \$62.99

PULPO ZARANDEADO.....\$MARKET PRICE

MOLCAJETE PACIFICO.....\$34.99

(pulpo , camaron , patas de jaiba, langostinos, almejillones, jaiba)
(octopus , shrimp, crab legs, prawns, mussels) Garlic or Perla style, or Diabla

MOLCAJETE POLAR\$32.99

Cold seafood plate, with shrimp, octopus, crabmeat, callo, Ceviche Marlin.

MOLCAJETE NEGRO\$32.99

Cold seafood plate, with shrimp, octopus, crabmeat, callo, Ceviche Marlin.



Langosta Perla



Molcajete Pacifico



PAELLA DEL MAR



Molcajete Negro

Charolas

SEAFOOD MIX

MEGA CHAROLA\$ MARKET PRICE

(SEAFOOD PLATTER) NO Sides included

(Patas de jaiba , cucarachas , langostinos, koras, aguachiles verdes y botana perla)

(Crab legs, cucarachas shrimp, prawns , koras, aguachiles and botana perla)

SUPER CHAROLA.....\$ MARKET PRICE

(patas de jaiba, cucarachas y langostinos)

(crab legs, cucarachas shrimp and prawns)

MARISCADA\$MARKET PRICE

(Mojarra, huachinango, langosta, filete empanizado, camarones empanizados, camarones aropados, camarones diabla, botana perla)

(Bass, Red Snapper, Lobster, Breaded Fillet, Breaded Shrimp, Shrimp wrapped W/ Bacon, Shrimp W/ Hot Sauce, and Perla Appetizer)



Mega Charola



Mariscada



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Caldos SOUPS

CALDO PERLA	\$27.99
(Seafood Mix soup)	
CALDO DE CAMARON	\$20.99
(Shrimp Soup)	
CALDO DE PATAS DE JAIBA	\$Market Price
(Crab Leg Soup)	
CALDO DE MOJARRA	\$18.99
(Bass Soup)	
CALDO DE HUACHINANGO	\$28.99
(Red Snapper Soup)	
CALDO DE PULPO	\$19.99
(Octopus Soup)	
CALDO DE LANGOSTINOS	\$28.99
(Prawn Soup)	
CALDO DE LANGOSTA	\$Market Price
(Octopus & Shrimp)	



Caldo Perla



Caldo de Huachinango



Caldo de Langosta

Ordenes SIDE ORDERS

ORDEN DE PAN (Order of Bread).....	\$3.99
ORDEN DE ARROZ (Order Of Rice).....	\$3.99
ORDEN DE TORTILLAS (Order Of Tortillas).....	\$3.49
ORDEN DE PAPAS (Order Of Fries).....	\$3.99
ORDEN DE AGUACATE	\$4.99
ORDEN DE PEPINOS	\$6.99
ORDEN DE NARANJAS	\$3.99

Niños KIDS

CAMARONES A LA PLANCHA (Grilled Shrimp)(Papas y arroz)-(Fries & Rice)	\$9.99
TACO DE CAMARON (Shrimp Taco)	\$6.99
TACO DE PESCADO (Fish Taco)	\$6.99
CHICKEN NUGGETS (Chicken Nuggets)(Papas y arroz)-(Fries & Rice)	\$6.99
NUGGETS DE PESCADO (Fish Nuggets)(Papas y arroz)-(Fries & Rice)	\$6.99
QUESADILLA DE QUESO	\$5.99
\$3 upcharge for choice of meat, Steak, Chicken, shrimp	
HOT DOG PERLA W/ Fries OR Rice, Add bacon for \$1	\$6.00
PERLA KIDS BURGER W/ Fries, Add bacon \$1	\$7.49
MOZZARELLA STICKS	\$6.99



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Soft Drinks



Bebidas

Soft Drinks	\$3.50
Pepsi - Diet pepsi - Dr . Pepper	
Sierra Mist - Sunkist - Lipton	
Limonada	
Sweet tea	\$2.99
Agua Mineral Preparada	\$5.99
Jarritos	\$3.99
Sidral	\$2.50
Agua Mineral	\$3.99
Coca Cola Mexicana	\$4.99

Aguas Frescas

Mango, guanabana	\$6.99
Jamaica, Piña, Guayaba, Horchata,	
Naranjada, Limón. Market Price	

Cantario Tapatio	\$10.99
Add \$3 for premium	
Crazy Cantarito	\$30.99
Vampiros	\$8.99
Add \$3 for premium	

Beers

Cerveza	\$5.99	Domestic Imported
Michelada Imported Beer	\$9.99	
Michelada Domestic Beer	\$9.99	
Michelada Perla	\$10.99	
Michelada Pacifico	\$15.99	
Michelada de Sabor	\$11.99	(Tamarindo , Mango , Guayaba)

Piña Colada

Regular Virgen	Served in a cup	\$7.99
Regular con licor		\$9.99
	Served in a cup	
Natural Virgen		\$11.99
	Served in a whole pineapple	
Natural Pineapple with Licuor		\$14.99
	Served in a whole pineapple	
Colada Perla		\$16.99

Margaritas

Frozen Margarita or Margarita on the Rocks	\$10.99
(Lime, Guayaba, Tamarind, Watermelon)	
Texas Margarita	\$9.99
(Extra Grand Marnier, with a splash of natural orange juice)	
Flavored Margaritas	\$9.99
(Strawberry, Mango, Peach, Guayaba , Tamarind, watermelon)	
Margarona Grande	\$17.99
Crazy Margarita	\$16.99

Sangrias

Sangria	\$9.50	Frozen Sangria	\$10.00
Sangria Perla	\$13.99		

Daiquiris

Strawberry - Mango	\$6.99
Daiquiri Frozen	\$7.99
Licor Marca	\$8.00
Licor Premium	\$12.00



Preparado Cerveza 6 \$65.99



From The Grill

Appetizers

- Cheese Dip** (Add chorizo \$2) \$6.25
- Nachos Grille Supreme** \$14.99
Lettuce, pico de gallo, guacamole, sour cream,
Choice of meat Steak or Chicken
- Alambre de Asada** \$13.99
(Bacon, steak, green and red bell peppers, onion, served
with small cheese quesadilla, pico de gallo and sour cream)
- Wings** Bone in Naked 6 wings \$12.49 12 wings \$18.99
Add fries for \$1.00



ALAMBRE DE ASADA

Tacos

- TACO COMBO - CORN OR FLOUR** \$10.95
(Steak or Chicken) 3 tacos with lettuce tomato and sour cream
served with rice and beans. (\$2 upcharge for hardshell tacos)
- TACO** \$3.99
(Choice of meat) Steak, chicken, chorizo, pastor)
- TACO SALAD**
(Lettuce, tomato, sour cream, cheese, rice, beans)
Chicken 13.99 Steak \$13.99 Add shrimp for \$2



TACO SALAD

Burritos & Quesadillas

- Quesadillas** \$14.99
(Steak, Chicken or Al Pastor, or shrimp. With bell peppers
and onions, served with rice beans and salad)
- Burrito California** \$14.99
(Steak, beans, fries, pico de gallo, sour cream, cheese, guacamole)
Served with rice beans and salad.
- Burrito Mixto** \$14.99
(Chicken, steak & shrimp and bell peppers, onions, melted cheese
on top) Served with rice beans and salad.



BURRITO MIXTO

Chicken Served with corn or flour tortillas

- PECHUGA DE POLLO** \$14.99
(Grilled chicken breast, served with rice beans and salad)
- POLLO RANCHERO** \$14.99
(Grilled chicken breast topped with ranchero sauce,
served with rice, beans and salad)
- CHICKEN IN SQUASH CREAM** \$14.99
(Grilled chicken breast topped with squash cream, and cheese
and onion, served with rice and beans, salad)
- PECHUGA POBLANA** \$17.99
(Breaded fried chicken breast with a poblano chile filled
with cheese, served with rice, avocado and lettuce)
- PECHUGA PERLA** \$14.99
(Served with rice, beans and salad, chicken breast
topped with cheese dip & pico de gallo)



PECHUGA POBLANA



PECHUGA PERLA

From The Grill

Homemade Taste

Molcajete Mediterraneo

For one \$40.99

For Two \$52.99

(Steak, chicken and shrimp, served in a lava stone bowl with rice, two spicy sauces, grilled cactus, banana peppers, cambray relish onion, avocado and fresh mexican cheese, comes also with delicious charro beans.

Molcajete Vegetariano

\$14.95

(Mushrooms, green and red peppers, banana peppers, onion avocado, tomato mexican cheese chives, jalapeno and rice)

Chilaquiles

Steak \$21.99

Chicken \$15.99

(Pieces of corn tortilla that are fried, then saut ed with green or red salas, topped with cheese and onions served with beans rice and two eggs and sour cream)

Huevos Rancheros

\$10.99

Two fried eggs topped with ranchero sauce, served with mexican rice and refried beans on two corn tortillas, with bacon and chorizo and ham



JINETE A CABALLO



MOLCAJETE MEDITERRANEO



MOLCAJETE VEGETARIANO

Steak

Served with corn or flour tortillas

Carne Asada

(Served with rice, beans and salad) \$21.99

Carne Tampiquena

\$21.99

(Served with rice, beans and salad, two cheese green enchiladas)

Grilled Ribeye

\$ Market Price

(Ribeye, cooked to perfection. Top with 3 jumbo shrimp)
Served with Beans and salad.

Jinete a caballo

\$18.99

Grilled skirt steak, served with two eggs, two cheese green enchiladas and two red cheese enchiladas, fresh mexican cheese and beans

Arrachera Poblana

\$22.99

(juicy steak with chile cheese poblano, served with rice & beans)



CARNE ASADA



CARNE TAMPIQUENA

Fajitas

Served with corn or flour tortillas

Fajitas Chicken

\$15.99

(Served with rice, beans & salad)

Fajitas Steak

\$19.99

(Served with Rice, beans & salad)

Fajitas Shrimp

\$18.99

(Served with Rice, beans & salad)

Fajitas Mixtas

\$25.49

(Served with Rice, beans & salad)



FAJITAS MIXTAS

Desserts



Churros

Sugar and cinnamon sticks
w/ice cream



Sopapilla

Served with ice cream



Choco Flan



Tango

Cheese cake
burrito wit ice cream.



Flan



Tres Marias

Served with ice cream

Specialties

*Crazy
Margarita*



*Margarona
Grande*



Michelada del Pacifico

Shrimp, Oysters, Cucumbers, Orange,
Lime & Pacifico beer

