



BAJA JOE'S MEXICAN CANTINA

STARTERS

Chips & Salsa 2.95
Enjoy our house-made chips with your choice of our mild or spicy salsa, made fresh daily
Refills +\$1.50

Toritos 17.95
Six (6) bacon-wrapped yellow chile peppers stuffed with cream cheese and a whole shrimp served in a soy-lime sauce

Cheese Crisp 12.95
Fried flour tortilla covered in melted cheese, served with house-made guacamole, sour cream, pico de gallo, finished with queso fresco

Carne Asada Fries 17.95
French fries covered in melted cheese, refried beans, house-made guacamole, diced carne asada and finished pico de gallo and a sour cream drizzle

Baja Joe's Wings 15.95
Ten (10) wings served with celery and carrots with choice of ranch or bleu cheese dressing for dipping
Choose your style: buffalo, hot, honey hot or BBQ

Bean Dip 9.95
Served with our house-made chips and your choice of our mild or spicy salsa

Queso Fundido 9.95
Our special mozzarella cheese blend baked and served with our house-made chips
Add chorizo +\$4

Tableside Guacamole 14.95
A large portion of our house-made guacamole prepared at your table!

Nachos Deluxe 14.95
House-made chips smothered in our signature nacho cheese sauce with ground beef, sour cream, refried beans, house-made guacamole and pico de gallo

Guacamole 8.95
Try a single serving of our house-made guacamole

Chicharron de Pargo 22.95
A plate full of fried fish and two (2) of our toritos, a perfect appetizer for you or to share!

***Aguachiles** 21.95
This refreshing appetizer has a kick. Shrimp is marinated in your choice of a red or green chile-lime sauce finished with avocado, cucumber & red onion

Mar y Tierra 26.95
Our appetizer version of a surf and turf. Enjoy shrimp four ways along with octopus, grilled asada, served with avocado, lime, tomato, serrano & Mexican onion

***Oysters on the Half Shell**
(6) 16.95 (12) 27.95

***Oysters Especial**
Raw oysters topped with shrimp, scallops, avocado, Serrano and onions, finished with lime and salt & pepper
(6) 21.95 (12) 38.95

MEXICAN SEAFOOD COCKTAILS*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Build Your Own

Start with our "Cóctel de Camaron" (shrimp cocktail) and choose additional seafood to create your own blend or select one of our specialty "Cóctel de Mariscos"

Orden de Ceviche (s) 15.99 (lg) 20.95

This traditional ceviche is shrimp marinated in lime, salt & pepper, served with pico de gallo

Cóctel de Camaron (s) 16.49 (lg) 21.99

Shrimp in a flavorful tomato juice with cucumbers and pico de gallo

Add Scallops +2.50

Add Oysters +2.50

Add Octopus +2.50

Ceviche Patron (s) 18.99 (lg) 23.99

Orden de Ceviche with scallops, finished with red onion, cucumber, avocado and a splash of tomato juice

Maleficio 22.99

Cóctel de Camaron with scallops, aguachiles and octopus with red onion, serranos and pico de gallo

Molcajete 22.99

Cóctel de Camaron in a spicy tomato juice with octopus, scallops and aguachiles mixed together with tomatoes, cucumber and red onion

Campechana Especial 23.99

Chopped shrimp loaded with scallops, aguachiles, octopus and oysters

Make It A Tostada

Fried corn tortilla topped with pico de gallo and a splash of tomato juice

Ceviche 9.95

Camaron 8.95

Shrimp, Octopus & Crab 12.95

Aguachiles (red or green) 11.95

Crab 11.95

Scallops 12.95



Mariscos En Coco (+\$8)

Order any large portion of our Cóctel de Mariscos. Served in a hulled out coconut, served with a side of the coconut meat and a glass of the coco juice

Add avocado to any Cóctel de Mariscos +\$2.95

SOUPS, SALADS & SIDES

Soups

Served in large bowls with diced cilantro, onion, lime and your choice of flour or corn tortillas

Pozole (s) 12.95 (lg) 15.95

Our house-made pork soup with hominy and guajillo chile sauce, topped with cabbage

Seafood Soup (s) 13.95 (lg) 16.95

A chicken and beef broth with blended tomato, simmered with bay leaf, carrots, celery and onion
Choice of fish or shrimp

Siete Mares (s) 17.95 (lg) 22.95

Our rich seafood soup broth with shrimp, octopus, fish, mussels, scallops & a crab leg served with cabbage and Mexican oregano

Menudo+ (s) 12.95 (lg) 15.95

A traditional Mexican seasoned beef broth made with tripe, hominy & onion, served in your choice of red or white

*Saturdays and Sundays only

Salads

Ranch, Chipotle Ranch, Bleu Cheese or Italian

Shrimp & Avocado 16.95

Lettuce topped a shrimp & avocado salad, dressed in a creamy dressing, served with tomatoes and cucumber

Taco Salad 12.95

A large taco shell bowl filled with lettuce, refried beans, rice, cheese, pico de gallo and your choice of ground beef, shredded beef or shredded chicken
Add steak +\$2

House Salad 4.95

Crisp iceberg lettuce with shredded carrot, purple cabbage, tomatoes and cucumber

Sides

1/2 Avocado or Cucumber 2.95

Rice 2.45

Beans 2.45

Tortillas (3) 1.95

House Potatoes 3.95

French Fries 3.95

Chiltepin 1.95

Cebollitas de Rabo (Mexican Onion) 2.95

Chorizo 4.00

Grilled Serrano (3), Anaheim Chiles (1) or Jalapeños (4) 1.95

Small Sides (1.45)

Guacamole

Salsa

Cheese

Enchilada Sauce

Sour Cream

Pickled Jalapeños

Pico de Gallo

Per our restaurant's policy, an automatic gratuity service charge of 18% will be applied to parties of 6 or more, or any check exceeding \$100 before applied discounts.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

We reserve the right to refuse service to anyone 1.20.26

ENTREES

Burritos

All burritos start with a 12" flour tortilla filled with refried beans & cheese and comes with your choice of side: rice, refried beans, or side salad.
Add a second side +\$1.50

- Bean and Cheese** 9.95
The classic burrito! A 12" flour tortilla filled with refried beans and cheese
- Carne Burrito** 12.95
A 12" flour tortilla filled with refried beans, cheese and your choice of ground beef, shredded beef or shredded chicken (Steak +\$2)
- Bistek Ranchero** 12.95
Chargrilled steak with bell pepper and onions on a red tomato sauce
- Carne Adobada** 14.95
Pork simmered in a guajillo chile sauce
- Fajita Burrito** 14.95
Your choice of steak, chicken or shrimp with grilled onions and peppers
Make it deluxe! Add rice & beans +\$1
- Veggie Burrito** 10.95
Rice, lettuce, tomato, guacamole and sour cream
- Chile Relleno Burrito** 12.95
Roasted poblano chile filled with cheese, dipped in an egg batter and fried
Add shredded beef or chicken +\$3

Combinations

Served with a side salad and your choice of two (2) sides: rice, refried beans, house potatoes or french fries
Add a third side for +\$1.50

Create your own combo in 2 easy steps!

Step 1: Select your entree item or items

Taco - Enchilada - Tostada - Chile Relleno

- 1 Item** 12.95
- 2 Items** 16.95
- 3 Items** 19.95

Step 2: Choose your meat or fish

*Carnitas - Shredded Chicken
Ground Beef - Shredded Beef - Grilled Veggies
Shrimp or Fish +\$1
Steak +\$3*

MAKE IT A CHIMICHANGA!
+\$3.00

*Turn any of our burritos into a chimichanga.
Served with a side of guacamole
and sour cream*

Enchilada Style +\$1.45

Quesadillas

All quesadillas are served with a side of guacamole and sour cream

- Sencilla Quesadilla** 9.95
This popular Mexican dish is made with a large flour tortilla filled with cheese and grilled
- Add grilled chicken, ground beef, shredded beef, shredded chicken or grilled veggies** +\$5
- Add Shrimp** +\$7
- Add Steak** +\$9

Add Ons

Add any one of the following items to your meal

- Tacos** 5.95
Your choice of ground beef, shredded beef or shredded chicken with lettuce, cheese and pico de gallo
- Steak with pico de gallo only* +\$2
- Carnitas with guacamole only* +\$1
- Adobada with onion and cilantro only* +\$1
- Shrimp with grilled bell pepper, onion & cheese* +\$1
- Fish with cabbage, cheese & pico de gallo* +\$1
- Enchilada** 4.95
Cheese or chicken, finished with red or green sauce
Add chicken +\$2
- Breaded Shrimp**
- 6 pieces** 8.95
- 9 pieces** 12.95
- 12 pieces** 15.95

HOUSE SPECIALTIES

Entrees below are served with rice, refried beans, side salad and your choice of flour or corn tortillas

- Parrillada Mexicana (Serves 2)** 39.95
Grilled seasoned steak, two (2) chicken breasts, two (2) pork chops, grilled vegetables and Serrano peppers.
Single order \$21.95
- Carnitas Plate** 20.95
Simmered roasted pork served with pickled jalapeños
- Bistek Ranchero** 21.95
Grilled steak with tomatoes, onion and Serrano peppers on cubed potatoes
- Carne Asada** 21.95
Marinated grilled steak plate served with Mexican onion
- Tampiqueña Combo** 24.95
Grilled carne asada steak with a cheese enchilada and a side of house-made guacamole

FAJITAS
\$22.95

*Choose Chicken, Steak, Shrimp or Mixed
Sizzling to perfection with
grilled onions & bell peppers*

*Served with rice, refried beans, sour cream,
pico de gallo and your choice of
flour or corn tortillas*



- Paquete de Asada** 24.95
Char grilled ribs and carne asada steak platter served with guacamole, pico de gallo, Mexican onion
- Carne Adobada** 22.95
Pork simmered in spicy red guajillo chile sauce
- Chile Relleno** 12.95
Roasted poblano chile filled cheese dipped in an egg batter and fried topped with enchilada sauce
Add shredded chicken or shredded beef +\$3
Add Steak +\$5
- Pechuga** 18.95
Seasoned and grilled chicken breast
- *Baja Burger** 11.95
Grilled beef patty stuffed with cheese, bacon, pickled jalapeño with a side of french fries (make it a double beef patty +\$2)

SEAFOOD DISHES

Special Seafood Plates

- Parrillada de Mariscos (Serves 2)** 49.95
Three (3) grilled shrimp, three (3) breaded shrimp, three (3) bacon-wrapped crab stuffed shrimp, pargo, lobster tail, breaded fish fillet and a grilled fish fillet.
Served with rice, house potatoes, side salad and your choice of flour or corn tortillas
Single order \$28.95
- Arroz Marinero** 22.95
A blend of rice with shrimp, octopus, fish, clams, crab and scallops finished with a splash of tomato sauce.
Served with rice, house potatoes, side salad and your choice of flour or corn tortillas
- Campin** 24.95
Six (6) shrimp stuffed with crab, wrapped in bacon & fried.
Served with rice, house potatoes, side salad and your choice of flour or corn tortillas
- Seafood Enchiladas** 20.95
Crab and shrimp with chopped bacon and bell pepper topped with a chipotle cream sauce. Served with rice and beans.
- Fish and Chips** 14.95
Fish breaded and fried to perfection, served with french fries, Mexican slaw and a side of tartar sauce

Dress It Up

Select either Fish Fillet (F) or Shrimp (S) and then choose your sauce! Served with rice, house potatoes, side salad and your choice of flour or corn tortillas

- Ranchero** (F) 17.95 (S) 19.95
A sauce made of blended tomato, bell pepper & onion
- A La Plancha** (F) 15.95 (S) 18.95
Seasoned and grilled
- Al Mojo de Ajo** (F) 16.95 (S) 19.95
Garlic butter sauce
- Empanizado** (F) 15.95 (S) 17.95
Breaded and fried
- A La Diabla** (F) 16.95 (S) 19.95
Spicy tomato sauce
- Culichi** (F) 18.95 (S) 21.95
Poblano pepper and cream sauce
- Al Chipotle** (F) 18.95 (S) 21.95
Chipotle sauce
- Veracruzana** (F) 18.95 (S) 21.95
Ranchero sauce simmered with white wine, olives & bay leaf

Whole Fish Entrees

Your choice of Tilapia (T) or Red Snapper (RS)
Served with rice, house potatoes, side salad and your choice of flour or corn tortillas

- Empanizado** (T) 18.95 (RS) 26.95
Breaded and fried
- Al Mojo de Ajo** (T) 20.95 (RS) 27.95
Garlic butter sauce
- A La Diabla** (T) 20.95 (RS) 27.95
Spicy tomato sauce
- Ranchero Sauce** (T) 22.95 (RS) 28.95
A sauce made of blended tomato, bell pepper & onion
- Veracruzana** (T) 22.95 (RS) 29.95
Ranchero sauce simmered with white wine, olives & bay leaf