



APPETIZERS

- Nachos Supreme**.....\$18.99
Pico de gallo, sour cream, cheese, guacamole, and chipotle sauce.
Meat choice: **steak, pork, chicken, chorizo.**
- Empanadas de Camarón** (4)\$17.99 (8) \$34.99
Empanadas stuffed with shrimp, served with avocado and chipotle sauce.
- Ceviche Crudo** **Ceviche Cocido**
Small – \$18.00 Small – \$18.00
Large – \$27.00 Large – \$27.00
- Flautas de Pollo**.....\$16.99
4 crispy rolled corn tortillas filled with chicken, topped with lettuce, tomato & sour cream.
- Chicken Wings**\$13.99
(8) Served with celery sticks and ranch.
Flavors: **Buffalo, Habanero, BBQ**
- Guacamole Dip**.....\$9.99
Served with tortilla chips for dipping & a side of pico de gallo.
- Fried Calamari**.....\$16.00
Served with a cup of marinara sauce and lemons.
- Chicken Tenders**\$13.99
(6) Served with French fries.
- Cheese Sticks**.....\$13.99
(8) Mozzarella cheese sticks served with marinara sauce.

TACOS

- Asada**.....\$3.99
Steak taco topped with onion and cilantro
- Chorizo**.....\$3.99
Chorizo taco topped with onion and cilantro
- Pollo**.....\$3.99
Chicken taco topped with onion and cilantro
- Al Pastor**.....\$3.99
Marinated Pork taco topped with onion and cilantro
- Cecina**.....\$4.99
Beef jerky taco served with guacamole, beans, and pico de gallo
- Camarón**.....\$5.99
Shrimp taco served with shredded cabbage and chipotle sauce.
- Tilapia**.....\$5.99
Tilapia fish taco served with shredded cabbage and chipotle sauce.
- Taco Dinner**.....\$18.99
(3)Served with Rice and beans on the side.
Choice of meat: **steak, chicken, al pastor, and, chorizo,**
Cecina: \$2.99 extra
- Burrito Dinner**.....\$18.99
Served with Rice and beans on the side.
Choice of meat: **steak, chicken, al pastor, and, chorizo,**
Cecina: \$2.99 extra
- Quesadilla Dinner**.....\$18.99
Served with Rice and beans on the side
Choice of meat: **steak, chicken, al pastor, and, chorizo,**
Cecina: \$2.99 extra

SALADS

- Caesar Salad**.....\$14.00
- House Salad**.....\$9.00
- Chicken Caesar Salad**.....\$18.99

ENTREES

- Chicken Marsala**.....\$20.00
Pan-fried chicken, mushrooms in a marsala wine sauce.
- Chicken Vesuvio**.....\$25.00
With potatoes and peas, in a garlic white wine sauce.
- Chicken Parmesan**.....\$20.00
Breaded and fried chicken, covered in marinara sauce on a bed of spaghetti.
- Chicken Piccata**.....\$20.00
Pan-fried chicken in a piccata sauce, capers, butter, and lemon juice.
- Grecian Style Chicken Breast**.....\$20.00
Seasoned with lemon, oregano, and select herbs, served with Feta cheese and Greek olives.

PASTAS

- Spaghetti & Meatballs**.....\$18.00
- Baked Mostaccioli**.....\$16.00
Made with penne pasta with homemade marinara sauce and mozzarella cheese.
- Fettuccine Alfredo**.....\$19.00
With Chicken 23.00 / With Shrimp 25.00
- Rigatoni Vodka**\$20.00
Penne pasta in a creamy tomato and vodka sauce.
- Linguine in Clam Sauce**\$25.00
Made with fresh clams, sautéed in garlic and olive oil.
Sauce choice: **white or marinara sauce.**
- Linguine**.....\$20.00
With Chicken 23.00 / With Shrimp 25.00
- Lobster Ravioli**\$25.00
(6) Topped with Marinara Sauce
- Cheese Ravioli**\$20.00
(6) Topped with Marinara Sauce
- Seafood Pasta**.....\$26.00
Pasta with calamari, shrimp, and mussels.
- Meat Lasagna**.....\$23.00
Topped with Marinara Sauce
- Carbonara**.....\$20.00
Spaghetti or linguine pasta, pancetta, egg yolks, black pepper, and salt.

CHEF'S CHOICE

Fajitas de Pollo.....\$20.00
Grilled chicken strips with onions, green peppers, and red peppers. Served with rice, beans, salad, sour cream, and 4 tortillas.

Fajitas de Asada.....\$23.00
Steak strips with onions, green peppers, and red peppers. Served with rice, beans, salad, sour cream, and 4 tortillas.

Fajitas de Camarón.....\$25.00
Shrimp with onions, green peppers, and red peppers. Served with rice, beans, salad, sour cream, and 4 tortillas.

Fajita Mix.....\$25.00
Steak, chicken, and shrimp. Served with rice, beans, salad, sour cream, and 4 tortillas.

Pechuga India\$25.00
Grilled chicken breast topped with spicy sauce and mushrooms. Served with rice, beans, salad, pico de gallo, guacamole, and 4 tortillas.

Costillas de Res.....\$30.00
Grilled ribs topped with grilled onions and jalapeños. Served with rice, beans, salad, guacamole, and pico de gallo.

Tampiqueña.....\$30.00
Served with rice, beans, guacamole, 1 red cheese enchilada, and side of salad.

Cecina estilo Guerrero.....\$30.00
Served with guacamole, pico de gallo, salad, rice and beans.

Parrilada para 2.....\$70.00
Steak, beef jerky, chorizo, chicken, sausage, ribs, shrimp, melted cheese, vegetables, cactus, grilled onions and grilled jalapeño. With side of rice, beans, salad and 8 corn tortillas.

Quesabirrias (3).....\$18.99
Served with onion and cilantro, with broth cup on the side for dipping.

The V.I.P. Burger.....\$17.99
Mushrooms, A-1 steak sauce, melted provolone cheese, red onion and chipotle mayo.

The Bacon & Egg Cheeseburger.....\$16.99
One egg your way, melted cheddar cheese and chipotle mayo.

STEAKS

T-Bone Steak.....\$29.00
Served with asparagus and your choice of mashed potatoes and gravy, house potatoes, or French fries.

New York Steak.....\$29.99
Served with asparagus and your choice of mashed potatoes, house potatoes, or French fries.

Skirt Steak.....\$29.99
Served with asparagus and your choice of mashed potatoes, house potatoes, or French fries.

Grecian Style Skirt Steak.....\$29.99
Prepared Greek style with a blend of seasonings and spices.

SEA FOOD

Camarones Koras.....\$25.00
Shrimp sautéed in spicy Kora sauce. Served with white rice, salad, fries, and bread.

Camarones Cucaracha.....\$25.00
Shrimp sautéed in butter and spicy sauce. Served with white rice, salad, fries, and bread.

Camarones Zarandeados.....\$25.00
Grilled shrimp topped with hot sauce. Served with white rice, salad, fries, and bread.

Camarones a la Diabla.....\$22.00
Shrimp topped with diabla sauce. Served with white rice, salad, fries, and bread.

Camarones Empanizados.....\$22.00
Deep-fried breaded shrimp. Served with white rice, salad, fries, and bread.

Camarones al Mojo de Ajo.....\$22.00
Shrimp sautéed in garlic butter. Served with white rice, salad, fries, and bread.

Aguachiles\$26.00
Your choice of red or green. Shrimp marinated in lime juice with cucumber, red onion, and tomato.

Mar y Tierra.....\$35.00
Served with shrimp, scallops, octopus, skirt steak, white rice, salad, fries, and bread.

Langostinos.....\$27.00
Prawns sautéed in langostino sauce. Served with white rice, salad, fries, and bread.

Salmón.....\$27.00
Smoked grilled salmon, served with asparagus, broccoli, lemon, white rice, salad, and bread.

Mojarra Frita.....\$22.00
Deep-fried Mojarra fish. Served with white rice, salad, fries, and bread.

Camarones a la Mantequilla.....\$22.00
Shrimp sautéed in butter. Served with white rice, salad, fries, and bread.

Piña Rellena\$29.00
A grilled pineapple stuffed with scallops, shrimp, octopus, imitation crab, bell peppers, onions, cheese, and white rice. Served with French fries and a side salad.

Caldo 7 Mares.....\$25.00
Seafood mix soup.

Coctel de Camarón.....\$21.00

Coctel de Camarón y Pulpo.....\$23.00

Ostiones.....(6) \$13.99.....(12) \$25.99

Ostiones Especiales...(6) \$18.99.....(12) \$35.99

BANQUETS

Planning an event for 50 guests or more? Ask about our banquet space, perfect for baby showers, quinceañeras, wedding receptions, and corporate gatherings. Ask your server to see the space or email us at Mygreenapple10@gmail.com.



A 3% fee will be applied to payments with debit or credit card.

18% Gratuity Fee for parties of 6 or more persons will be added

CONSUMER ADVISORY

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness, with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information

Let us know if you have any allergic condition