



SEAFOOD & RAW BAR

ENGLISH





WELCOME

Set right in front of the lagoon at Cancun's Hotel Zone, FRED'S Seafood & Raw Bar is part of the largest and most successful Mexican restaurant group of the last 50 years: Grupo Anderson's.

COME AND SEA

We have a wide variety of seafood from all over the world and we are the only restaurant in Cancun where lobster is prepared in 7 different ways.

Our attentive service is outlined by a tropical inspired atmosphere where decoration, furniture and colors pay tribute to life at the sea with hints of nature enveloping our main salon, terrace and villas.

MENU 1

STARTER

To choose from:

TUNA SLICE TOSTADA* 1 pc
Chipotle and coriander mayonnaise,
caramelized onion and avocado

CLAM CHOWDER
Clams in white wine, brunoise
potatoes, crispy bacon
and white clam pulp

TEMPURA TUNA BITES 3.5 oz
Marinated in ponzu sauce. With
guacamolada and chipotle dressing

TRADITIONAL CAESAR
Original recipe

MAIN COURSE

To choose from:

MOJO SHRIMP 7 oz
Garlic sauce, crispy
plantain, fresh salad and black rice

SCALLOPS RISOTTO
Mushrooms, asparagus, white wine,
parmesan cheese and truffle oil

FISH FILLET 9 oz
Pasilla, chipotle and morita chili crust

 **MUSHROOM RISOTTO**
Olive oil sautéed mushrooms, vegetables,
white wine and vegan parmesan cheese

DESSERT

(Single portion)

CREPE CAKE

\$870MXN
PER PERSON





MENU 2

STARTER

To choose from:

TUNA SAKU TARTAR* 4 oz
Cucumber, avocado, sesame,
ponzu, olive oil and carrot crunchies

LOBSTER BISQUE
Lobster medallion

TRADITIONAL CAESAR
Original recipe

YUCATAN CEVICHE 5 oz
Avocado, coriander, red onion
and habanero chili

To choose from:
Shrimp | Fish*

MAIN COURSE

To choose from:

TUNA MIGNON 5 oz
Wrapped in bacon, seared on the grill. With
mashed potatoes, buttered asparagus, roasted
cherry tomatoes and sherry sauce

FILLET MIGNON 8 oz
Sherry sauce, mushrooms and mashed potatoes

RED HOOK ROLL 7 oz
Lobster tail (4 oz), celery, lemon,
mayonnaise, butter, chives
and Dijon mustard

 **MUSHROOM RISOTTO**
Olive oil sautéed mushrooms, vegetables,
white wine and vegan parmesan cheese

DESSERT

(Single portion)

COCO CHEESECAKE

\$1,100MXN
PER PERSON

MENU 3

STARTER

To choose from:

CRISPY GRILLED OCTOPUS

Chipotle tzatziki and guajillo
chili vinaigrette

EXOTIC SALMON TIRADITO* 5 oz

Passion fruit sauce, soy, strawberries,
baby arugula and salt

TRADITIONAL CAESAR

Original recipe

ROCKEFELLER OYSTERS* 6 oz

Mozzarella cheese, sautéed
spinach, cream and bacon

MAIN COURSE

To choose from:

RIB EYE 12 oz

With french fries and garlic puree

LOBSTER TAIL 10 oz

Butter grilled

GRILLED SALMON 7 oz

Red bell pepper sauce, asparagus
and smashed potatoes

 **MUSHROOM RISOTTO**

Olive oil sautéed mushrooms, vegetables,
white wine and vegan parmesan cheese

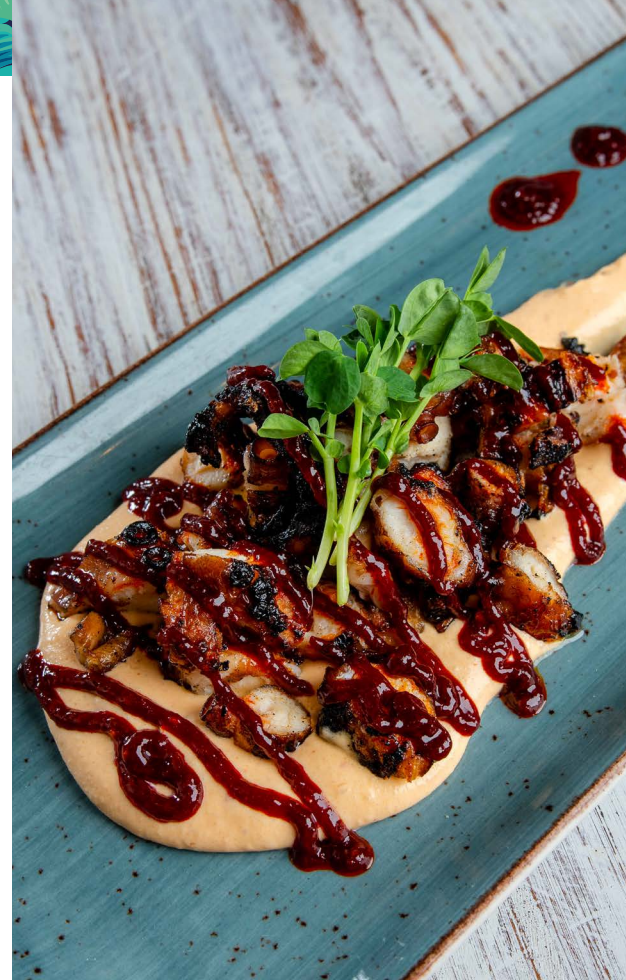
DESSERT

(Single portion)

CHOCOLATE BROWNIE

COCO CHEESECAKE

\$1,600MXN
PER PERSON



REGULAR OPEN BAR

Rum: Bacardí Blanco, Matusalem Platino & Clásico, Captain Morgan Spiced

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul

Mezcal: 400 Conejos Espadin Joven & Reposado, Union

Tequila: José Cuervo Tradicional Reposado & Plata, Herradura Blanco

Whisky: Johnnie Walker Red Label, Jack Daniels, Bulleit, Jameson

Gin: Beefeater, Boodles, Tanqueray

Brandy Cognac: Torres 10, Baileys

Beer: National & Imported

*Does not include wine, bottles of water or energy drinks

\$650MXN
PER PERSON
(\$325MXN ADDITIONAL HOUR)



PREMIUM OPEN BAR

INCLUDES REGULAR OPEN BAR, PLUS:

Rum: Appleton Estate Signature Blend, Havana 7 años, Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Zacapa Ámbar

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Ciroc

Mezcal: 400 Conejos Reposado & Joven, Amarás Joven, Union, Ojo de Tigre Joven

Tequila: Herradura Reposado, Don Julio Blanco & Reposado, 1800 Cristalino, Casamigos Blanco, Maestro Doblé Diamante, José Cuervo Tradicional Reposado & José Cuervo Tradicional Plata, Patrón Silver

Whisky: Jack Daniel's, Black Bush Bushmills, Johnnie Walker Black Label, Johnnie Walker Red Label, Bulleit, Dewar's 12, Jameson, Buchanan's 12

Gin: Hendrick's, Bombay Sapphire & Beefeater, Boodles, Tanqueray

Brandy Cognac: Torres 10, Baileys, Hennessy VS

Beer: Nacional & Imported

Mixology: All house cocktails included

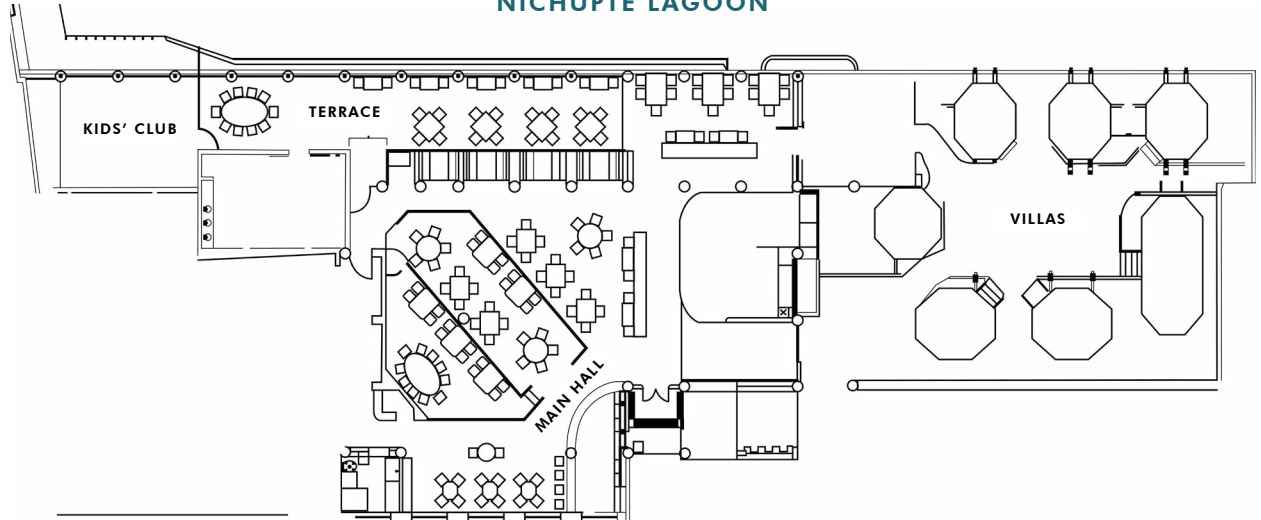
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\$900MXN
PER PERSON
(\$450MXN ADDITIONAL HOUR)

This menu only applies to groups of 10 or more people. Avoid excess.

*2 hours Open Bar minimum | Mixers included (soft drinks) Gratuity charge not included | All prices include taxes.

NICHUPTÉ LAGOON



BLVD. KUKULCÁN

CAPACITY

Total: 210 people
Main Hall: 82 people
Terrace: 71 people
Bungalows: 52 people
Bar: 5 people

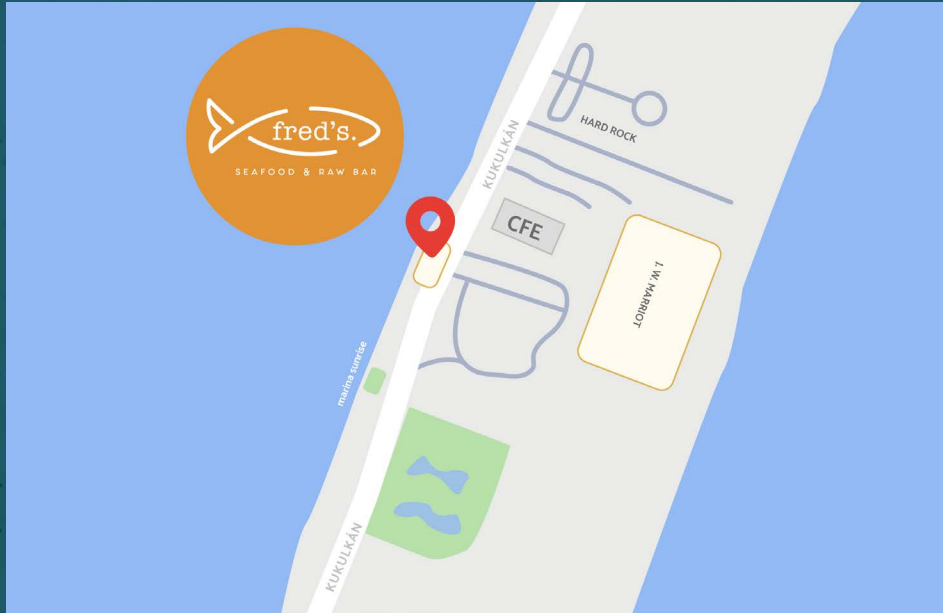
VILLAS CAPACITY

4 Villas: 6 people
(3 with lagoon view y 1 with garden view)

2 Villas: 12 people
(Garden view)

1 Villa: Up to 20 people
(With partial lagoon view)

LOCATION



Specialty: International Seafood

Address: Hotel Zone, Blvd. Kukulcán km 14.5.
Cancun, Quintana Roo

www.fredshouserestaurant.com

Valet Parking: Everyday during operating hours

Dress Code: Formal-Casual

SALES & GROUPS

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SALES DIRECTOR

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