fred's.®

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 GOLD

STARTER

To choose from:

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

CLAM CHOWDER
Clams in white wine, potato brunoise, bacon, and cream

TEMPURA TUNA BITES 3.5 oz
Marinated in ponzu sauce, served with guacamolada and chipotle dressing

TRADITIONAL CAESAR
Original recipe

MAIN COURSE

To choose from:

SHRIMP FREDTTUCINE 7 oz
With shrimp sautéed with garlic and onion, in a parmesan cheese and white wine sauce

FISH FILLET 9 oz

RIB EYE BURGER 7 oz
Mozzarella cheese, roquefort dressing, gravy with sherry sauce, and arugula salad, served with french fries, gravy dressing, and parmesan cheese

CREAMY GREEN RICE 4 oz
Base of spinach, cilantro, and parmesan cheese. Served with mushrooms, cherry tomatoes, asparagus, edamame, and seared scallops

DESSERT

To choose from:

CREPE CAKE
Filled with sweetened cream. Snikers®, toasted pecans, and caramel sauce. Flambéed with Whisky tableside

GIANT COCO CHEESECAKE 1 pc
With crunchy walnut base, coconut, and sweet cream. Topped with sweet toasted coconut

$1,000 MXN
PER PERSON

This menu only applies for groups of more than 10 people. *Consumption of raw products is under your responsibility SSA.

MENU PLATINUM

STARTER

To choose from:

TUNA SAKU TARTAR* 4 oz
Cucumber, avocado, sesame seeds, ponzu, olive oil, and won ton

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, served with mashed potatoes, buttered asparagus, roasted cherry tomatoes, and sherry sauce

FILLET MIGNON USDA HIGH CHOICE 8 oz
Sherry sauce, mushroom, and mashed potatoes

RED HOOK ROLL 5 oz
Homemade brioche bread with lobster tail salad, lemon, chipotle mayonnaise, and chives, served with french fries, yellow lemon, and melted butter

CREAMY GREEN RICE 4 oz
Base of spinach, cilantro, and parmesan cheese. Served with mushrooms, cherry tomatoes, asparagus, edamame, and seared scallops

DESSERT

To choose from:

MATILDA'S CAKE 1 pc
Five layers of chocolate sponge cake, frosting and hazelnut cream. With brownie and caramel pearls on top

GIANT COCO CHEESECAKE 1 pc
With crunchy walnut base, coconut, and sweet cream. Topped with sweet toasted coconut

$1,300 MXN
PER PERSON

This menu only applies for groups of more than 10 people. *Consumption of raw products is under your responsibility SSA.

MENU BLACK

STARTER

To choose from:

CRISPY GRILLED OCTOPUS 5 oz
Tzatziki and guajillo chili vinaigrette

SALMON CEVICHE 4 oz
Tiger's milk with sweet potato, crispy pasilla chili, red onion, orange, cherry tomato, serrano chili, and vinegar reduction

TRADITIONAL CAESAR
Original recipe

ROCKEFELLER OYSTERS* 4 pcs
Mozzarella cheese, sautéed spinach, cream, and bacon

MAIN COURSE

To choose from:

RIB EYE USDA HIGH CHOICE 12 oz
Served with french fries

LOBSTER TAIL 10.5 oz

GRILLED SALMON 7 oz
Red bell pepper sauce, asparagus, and potatoes

CREAMY GREEN RICE 4 oz
Base of spinach, cilantro, and parmesan cheese. Served with mushrooms, cherry tomatoes, asparagus, edamame, and seared scallops

DESSERT

To choose from:

GIANT COCO CHEESECAKE 1 pc
With crunchy walnut base, coconut, and sweet cream. Topped with sweet toasted coconut

MATILDA'S CAKE 1 pc
Five layers of chocolate sponge cake, frosting and hazelnut cream. With brownie and caramel pearls on top

$1,800 MXN
PER PERSON

This menu only applies for groups of more than 10 people. *Consumption of raw products is under your responsibility SSA.

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, Patrón Cristalino & Silver

Whisky: Johnnie Walker Red Label, Jack Daniels, Bulleit

Gin: Beefeater, Tanqueray, Puerto de Indias Strawberry

Brandy: Torres 10

Liquor: Baileys

Beer: National & Imported

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

$650 MXN

PER PERSON

($325 MXN ADDITIONAL HOUR)

PREMIUM OPEN BAR

INCLUDES REGULAR OPEN BAR, PLUS:

Rum: Appleton Estate Signature Blend, Havana 7Y, Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced , Zacapa Centenario 23Y

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Grey goose, Stolichnaya

Mezcal: 400 Conejos Reposado & Joven, Union, Montelobos Espadin

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

Whisky: Jack Daniel´s, Black Bush Bushmills, Johnnie Walker Black Label, Johnnie Walker Red Label, Bulleit, Dewars 12, Jameson, Buchannan´s 12

Gin: Hendrick´s, Bombay Sapphire, Beefeater, Tanqueray, Puerto de Indias Strawberry

Brandy: Torres 10

Cognac: Hennessy V.S.O.P

Liquor: Baileys, Jagermeister

Beer: Nacional & Imported

Mixology: All house cocktails included

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

$900 MXN

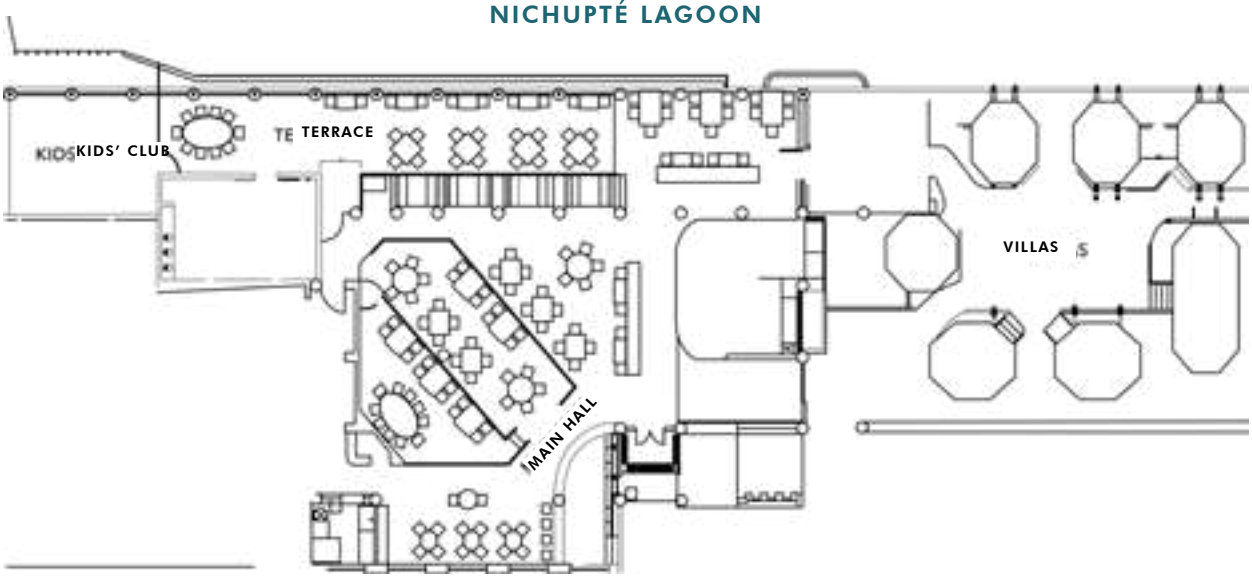
PER PERSON

($450 MXN ADDITIONAL HOUR)

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

***2 hours Open Bar minimum I Mixers included (soft drinks) Gratuity is 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

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