

..... *Antojitos* .....

<b>JAIVITA PLATTER</b> Breaded shrimp, besitos, fish taco, shrimp and crab meat stuffed flauta, ceviche, onion rings, guacamole, sour cream and salad.	<b>\$11.99</b>
<b>NACHOS MARINEROS</b> Crispy tortilla chips topped with shrimp, ceviche, mozzarella cheese, avocado, small salad & pico de gallo	<b>\$ 8.99</b>
<b>TOSTADA DE CEVICHE</b> Ceviche topped tostada w/avocado & and pico de gallo.	<b>\$ 5.75</b>
<b>TOSTADA DE PULPO</b> Crispy tostada topped with octopus, pico de gallo and avocado.	<b>\$ 6.75</b>
<b>TOSTADA DE CAMARON</b> Crispy tostada topped with shrimp, pico de gallo and avocado.	<b>\$ 7.00</b>
<b>TOSTADA COMBINADA</b> Pick two to make your very own topped with pico de gallo and avocado. *Ceviche *Camaron *Pulpo	<b>\$ 7.50</b>
<b>BESITOS DEL DIABLO</b> Shrimp stuffed jalapeños, breaded and deep fried, served with crispy onion rings.	<b>\$ 5.75</b>
<b>OSTIONES EN SU CONCHA</b> Fresh gulf coast oysters on the half shell.	<b>½ DOZ \$ 10.00</b> <b>DOZEN \$13.95</b>
<b>ALITAS DE POLLO</b> Hot spicy or mild Buffalo wings served with our special avocado sauce, celery and carrots.	<b>\$ 9.50</b>
<b>PULPO FRITO</b> Fried octopus, served w/grilled onions & pico de gallo.	<b>\$12.95</b>
<b>CAMARONES FRESCOS</b> Large peel and ready to eat shrimp, served with cocktail sauce.	<b>½ DOZ \$ 9.75</b> <b>DOZEN \$13.50</b>
<b>GUACAMOLE</b>	<b>\$ 5.95</b>
<b>QUESO CON CHILE</b>	<b>\$ 5.95</b>

..... *Ensaladas* .....

<b>ENSALADA DE CAMARON</b> Shrimp and pico de gallo tossed in a mayonnaise based dressing served, on a bed of greens.	<b>\$ 9.50</b>
<b>ENSALAD DE POLLO</b> Charboiled chicken breast atop a medley of greens.	<b>\$10.50</b>
<b>SEAFOOD SALAD</b> Large shrimp and crabmeat, served over a bed of lettuce, topped with onions, carrots, cucumber and radishes.	<b>\$ 9.00</b>
<b>DINNER SALAD</b> Bed of lettuce, topped with onions, and tomatoes, served with ranch dressing.	<b>\$ 5.00</b>

..... *Cocteles* .....

<b>COCTEL DE CAMARON</b> La JaiVita original Monterrey style shrimp cocktail with pico de gallo and avocado.	<b>Sm.\$ 7.75</b> <b>Lg.\$10.75</b>
<b>COCTEL DE CEVICHE</b> Our special homestyle ceviche coctail with pico de gallo and topped with avocado.	<b>Sm.\$ 7.00</b> <b>Lg.\$ 10.50</b>
<b>COCTEL DE OSTIONES</b> Oyster cocktail, Mexican style topped with pico de gallo and avocado.	<b>Sm.\$ 7.95</b> <b>Lg.\$11.50</b>
<b>VUELVE A LA VIDA</b> Cocktail guaranteed to bring you back to life, a mix of oysters, shrimp, & octopus, topped w/ pico de gallo & avocado.	<b>Lg. \$13.50</b> <b>Super \$14.50</b>
<b>CAMPECHANA</b> A cocktail combo prepared w/ fresh shrimp, oyster & ceviche. Topped w/ pico de gallo & avocado.	<b>Lg. \$12.50</b> <b>Super \$14.50</b>
<b>COCTEL "LA JAIVITA"</b> Special version of our Monterrey style shrimp cocktail, topped w/specially cooked fresh shrimp, pico de gallo and avocado.	<b>\$14.50</b>

..... *Caldos* .....

<b>CALDO DE PESCADO</b> Mexican homestyle fish, soup, served with vegetables and rice.	<b>\$ 9.50</b>
<b>CALDO REGIO</b> Chicken and rice mexican style soup, w/ broccoli & cauliflower, served w/ chipotle pepper, fresh cheese, cilantro & avocado.	<b>\$ 9.00</b>
<b>CALDO DE CAMARON</b> Mexican style homestyle shrimp soup, served with vegetables.	<b>Bowl: \$ 9.50</b> <b>Cup: \$ 7.50</b>
<b>CALDO MIXTO</b> Shrimp and fish soup in a rich broth, served with vegetables.	<b>\$ 10.50</b>
<b>SOPA DE MARISCOS</b> Shrimp, fish, octopus, oysters, mussels and vegetables in a rich broth.	<b>\$12.50</b>

..... *Fajitas* .....

Marinated Arrachera beef, plump chicken breast, and large shrimp, charbroiled and served with rice, beans, sour cream, guacamole and choice of corn or flour tortilla.	
<b>Beef, Chicken or Mix</b>	<b>\$12.00</b>
<b>Shrimp</b>	<b>\$13.00</b>
<b>Beef or Chicken and Shrimp</b>	<b>\$14.00</b>
<b>Combination Beef, Chicken and Shrimp</b>	<b>\$15.00</b>

..... *Platillos del Mar* .....

Served with your choice of 2 sides: rice, vegetables or salad.  
Cooked to order: Frito (Fried), Empanizado (Breaded), A la Parrilla (Grilled Allow 30 minutes), o A la Plancha (Pan-Seared).

<b>HUACHINANGO</b> Whole Red Snapper cooked to order, then topped w/ your favorite sauce: <i>Al Mojo de Ajo, A la Diabla o A la Mexicana</i>	<b>\$15.75</b>
<b>BAGRE</b> Whole, grain fed, farm raised catfish, cooked to order & topped w/ your choice of sauce: <i>Al Mojo de Ajo, A la Diabla o A la Mexicana</i>	<b>\$14.75</b>
<b>FILETE DE PESCADO</b> Fillet cooked to order topped w/ your choice of sauce: <i>Al Mojo de Ajo, A la Diabla o A la Mexicana</i>	<b>\$11.75</b>
<b>CAMARONES</b> Large Gulf Shrimp cooked your style w/ your choice of sauce: <i>Al Mojo de Ajo, A la Diabla o A la Mexicana</i>	<b>\$13.75</b>
<b>MOJARRA</b> Whole or Fillet Tilapia cooked to order, then topped w/ your favorite sauce: <i>Al Mojo de Ajo, A la Diabla o A la Mexicana</i>	<b>Filete \$12.75</b> <b>Whole \$13.75</b>



..... *Especialidades de la Casa* .....

<b>CAMARONES "LA QUINTA"</b> Six mozzarella-stuffed shrimp, wrapped in bacon and deep fried, served with our spicy chipotle sauce, rice & mixed veggies.	<b>\$13.75</b>
<b>TACOS MARINEROS</b> Fried seasoned fish tacos, breaded shrimp stuffed jalapeños, served with fries and salad.	<b>\$11.50</b>
<b>FLAUTAS MARINERAS</b> Crispy seafood flautas served with guacamole, sour cream, rice and salad.	<b>\$11.50</b>
<b>PESCADO ESPECIAL</b> Whole fish and mixed vegetables seasoned and wrapped in foil, slowly steamed cooked, served with rice. * Please allow 45 minutes for preparation.*	<b>Bagre \$15.75</b> <b>Mojarra \$14.75</b> <b>Huachinango \$17.00</b>
<b>PESCADO "LA JAIVITA"</b> Whole fish cooked & topped with our special Mexican shrimp sauce, served w/ rice & salad.	<b>Bagre \$15.75</b> <b>Mojarra \$14.75</b> <b>Huachinango \$17.00</b>



**CAUTION:** There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters full cooked. If unsure of your risk consult your physician.

..... *Platillos de la Tierra* .....

<b>CARNE A LA TAMPIQUEÑA</b> A seasoned steak accompanied by a chicken enchilada, served w/ rice, beans, guacamole & sliced Poblano pepper.	\$16.00
<b>CARNE A LA MEXICANA</b> Beef cubes sautéed with peppers, onions, cilantro & tomatoes, served with rice and beans.	\$12.75
<b>CARNE ASADA AL AJILLO</b> Charbroiled steak, topped with a garlic glaze, served with a baked potato and veggies.	\$15.00
<b>HAMBURGUESA "LA QUINTA"</b> Cheese burger w/ lettuce, onions & tomatoes, served w/ French fries.	\$ 9.00
<b>ENCHILADAS DE POLLO</b> Sour cream chicken enchiladas, served w/ rice & beans.	\$ 9.50
<b>ENCHILADAS TEXANAS</b> Classic Tex-Mex enchiladas, served w/ rice & beans.	\$ 9.25
<b>FLAUTAS DE POLLO</b> Chicken flautas, topped with avocado sauce, served with rice, beans & salad.	\$ 8.50
<b>TRIO DE TACOS</b> Three beef tacos, served w/ chopped cilantro & onion, fresh guacamole, and refried beans.	\$10.50
<b>PECHUGA A LA PARRILLA</b> Grilled chicken breast, served w/ rice & veggies.	\$11.75
<b>PECHUGA DE POLLO</b> Chicken breast, served with French fries, salad or rice. <i>Empanizada, A la Diabla o A la Plancha</i>	\$11.75
<b>FLAUTAS DE BRISKET</b> Brisket Flautas served with guacamole, cream, rice, beans and salad.	\$ 9.00
<b>TACOS SUAVES DE BRISKET</b> Brisket tacos in flour Tortillas served w/ rice, beans & salad.	\$ 9.00
<b>TORTA DE BRISKET</b> Brisket sandwich on a bolillo roll served w/ French fries	\$ 9.50
<b>PAPA AL HORNO</b> A Baked Potato with all the fixings.	\$ 5.00
<b>Rellena de Brisket</b> Stuffed with Brisket	\$ 6.00

..... *Para Niños* .....

<b>POLLITO CON PAPAS</b> Chicken tenders with French fries.	\$ 6.00
<b>PESCADITO EMPANIZADO</b> Breaded fish fillet served with French fries.	\$ 6.00
<b>CAMARONES EMPANIZADOS</b> Breaded shrimp served with French fries.	\$ 6.50
<b>ALITAS DE POLLO</b> Mild Buffalo wings served with French fries	\$ 6.00
<b>QUESADILLAS</b> Cheese quesadillas served w/ guacamole sour cream & fries.	\$ 5.00
<b>With Chicken</b>	\$ 5.50
<b>With Sirloin</b>	\$ 6.00

..... *Lunch Specials* .....

<b>01. JAIVITA PLATTER</b> Breaded Shrimp, shrimp stuffed jalapeños, crispy seasoned fish taco, shrimp and crab meat stuffed flautas, ceviche, onion rings, guacamole, sour cream and salad.	\$ 9.75
<b>02. CAMARONES A LA MEXICANA</b> Large gulf shrimp sautéed in a tomato based Mexican sauce, served with rice and salad.	\$ 8.75
<b>03. COCTEL DE CAMARON</b> La Jaivita's original Monterrey-style shrimp cocktail, topped with pico de gallo and avocado.	\$ 9.00
<b>04. PECHUGA A LA PARRILLA</b> Grilled Chicken breast served w/ rice & veggies.	\$ 8.75
<b>05. FILETE EMPANIZADO</b> Farm raised fish fillet, breaded & deep fried, served with fries and salad.	\$ 8.75
<b>06. TRIO DE TACOS</b> Three beef tacos, served with chopped cilantro and onion, fresh guacamole, and refried beans.	\$ 9.00
<b>07. CHEESE ENCHILADAS</b> Cheese enchiladas topped with our homemade chili sauce, served with rice and beans.	\$ 7.50
<b>08. ENCHILADAS DE POLLO</b> Sour cream chicken enchiladas, served w/ rice & beans.	\$ 7.50
<b>09. SEAFOOD SALAD</b> Shrimp and Sunimi served on a bed of greens.	\$ 7.00
<b>10. CAMARONES EMPANIZADOS</b> Large shrimp, breaded & deep fried served w/ fries & salad.	\$ 8.75
<b>11. TACOS MARINEROS</b> Seasoned fish stuffed tacos, deep fried, served with Besitos del Diablo, fries and salad.	\$ 9.00
<b>12. CALDO DE PESCADO</b> Mexican home-style fish soup, served with vegetables and rice and toasted bread.	\$ 7.00
<b>13. FLAUTAS DE BRISKET</b> Brisket Flautas served with guacamole, cream served with rice, beans and salad.	\$ 7.00

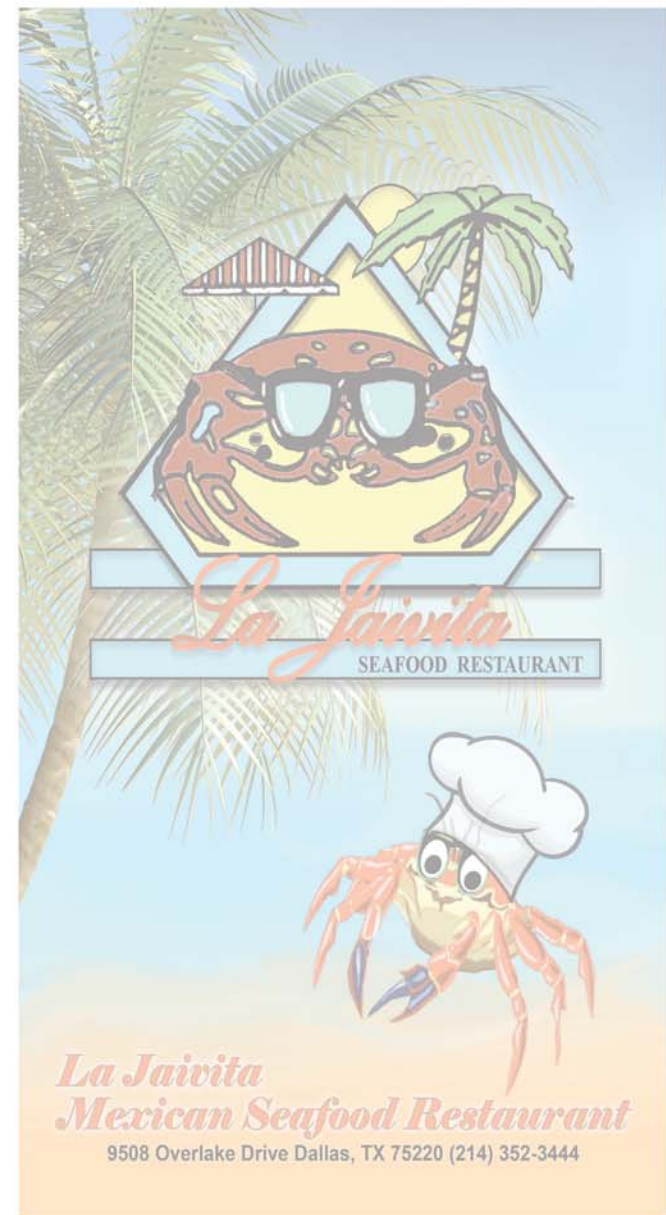
..... *Postres* .....

<b>FLAN NAPOLITANO</b> Tradicional Mexican custard	\$ 5.00
<b>CHEESECAKE</b> Ask your Server about the different flavors	\$ 5.00

..... *Bebidas* .....

<b>Ice Tea, Coffee, Coca-Cola, Dr. Pepper, Sprite, Diet Coke, Fanta, Jarritos o Sangria</b>	\$ 2.25
<b>AGUAS FRESCAS</b> Varios Sabores	\$ 2.50
<b>COCA DE BOTELLA 1/2L</b>	\$ 2.75

**PRECAUCION:** Hay un riesgo asociado con el consumo de ostras crudas o cualquier proteína animal cruda. Si usted tiene enfermedad crónica del hígado, estómago o sangre o tiene desórdenes del sistema inmune, usted está en alto riesgo de enfermedad proveniente de las ostras crudas y usted debería comer las ostras totalmente cocinadas. Si usted está inseguro de su propio riesgo, consulte a su médico.



**Enjoy Our Happy Hour**  
Monday to Friday  
from 5:00 to 7:00 pm

**NEW**

**Do you have a party ?  
We have family packages!  
Ask for the Manager.**

**NUEVO**

**Tienes una fiesta ?  
Nosotros tenemos paquetes familiares!  
Pregunta por el gerente.**