



LA TAMPÍ MEXICAN RESTAURANT

LA TAMPÍ MEX-GRILL 18736 whyte Hardee Blvd Hardeeville sc

843-208-2206



LA TAMPIQUEÑA MEXICAN RESTAURANT

LA TAMPIQUEÑA MEX-GRILL

4376 Bluffton Parkway Crescent Bluffton sc

843-815-6834



Appetizers



Choriqueso \$14.99



Cheese Dip \$10.99



Guacamole small market price



Mozarella sticks \$6.99



**Shrimp Empanadas
Empanadas de camarones (3) \$14.99**



**French fries with sausage
Salchipapas \$11.99**



**12 ostiones normales
\$24.99**



Texas Dip \$15.99



Texas nachos \$21.99



**Media order de ostiones
1/2 order of oyster \$12.99**



**Shrimp with butter and
garlic appetizer
Camarones botana
mantequilla y ajo \$10.99**



**Octopus with potatoes
and butter
Pulpo y papas a la
mantequilla \$15.99**



**Callo, pulpo, y camaron
\$24.99**



**Cayo de hache en salsa sanaloense
Pulpo, camarones botaneros, aguachile
\$29.99**



**Esta es 12 ostiones
preparados
con ceviche \$24.99**

Nota:

1. La empresa no se hace responsable por el consumo de comida sin coccion, es decir cruda
2. Favor notificar al mesero en caso de ser alergico a algun alimento o condimento
3. Luego de seis (6) personas en una misma mesa, se genera un recargo por concepto de propina

Note:

1. The company is not responsible for the consumption of uncooked food, i.e. raw food.
2. Please notify the waiter in case you are allergic to any food or condiment.
3. After six (6) people at the same table, a surcharge for gratuity will be generated.

Sea Food



Camaron, Pulpo y mejillones en salsa Nayarit
Nayarit sauce seafood
*Shrimp, octopus and mussels sauteed on nayarit sauce \$29.99



Tostadas de ceviche* con camaron \$9.99
Tostadas de ceviche* con pescado \$10.99
Tostadas campechanas \$16.99



Camarones botaneros al ajillo, a la diablo, empanizados
Shrimp to share
*fried shrimp, garlic shrimp, deviled shrimp \$29.99



Camarones estilo Nayarit*
Shrimp Nayarit Sauce*\$24.99



Camarones empanizados
Breaded shrimp
*fried shrimp served with rice and fries \$23.99



Mango Platillo de Ceviche *
Ceviche dish \$19.99
Side pulpo \$10.99
Side pescado \$9.99



Mojarra frita \$24.99
Mojarra a la Diabla \$28.99
Mojarra al ajillo \$28.99



Fried tilapia served with rice, beans salad and choice of bread or tortillas

Choice of style
Deviled
Garlic
Fried



Caldo Tampiqueña con mariscos mix y langostino / Tampiqueña broth with seafood mix and shrimp \$29.99



Siete Mares / Seven seas \$29.99

Sopa mixta de mariscos y su elección de pan o tortillas / Sea food mix soup and your choice of bread or tortillas

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Sea Food



Tilapia Soup
Caldo de mojarra \$22.99
Caldo con filete de
Pesacado \$21.99



Aguachile en verde* \$21.99



Aguachile Chiltepín* \$21.99



Aguachile Mango \$22.99



Camarones Empanizados \$23.99



Botana de Camaron,* ostiones y
ceviche / shrimp, oysters and ceviche
snack \$32.99



Torre de Mariscos*
Seafood tower \$31.99



Camarones de coco
Coconut shrimp \$23.99

Camarones empanizados con coco

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Sea Food



Caldo de Camaron shrimp broth \$19.99

Sopa de camarones con papas y zanahorias y pan o tortillas a elegir/ Shrimp soup with potato and carrots and you choice of bread or tortillas



**Molcajete de Mariscos tampiqueña
Seafood moncajete \$59.99**



**Coctel de camaron*
\$19.99**



CHILAKILES \$28.99



**Coctel de pulpo*
\$26.99**



**Molcajete de Carnes
Molcajete of meats \$49.99**



**Coctel de Camaron y pulpo*
Shrimp and octopus cocktail \$29.99**



Crab legs botana \$49.99



Crab legs and Octopus Nayaritas \$ 54.99

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Sea Food



Dos Tacos de Pulpo
\$19.99



Tres Tacos de camaron
\$14.99



Tacos de mahi-mahi
\$16.99



Dos Tacos de fried Tilapia / Pescado
\$14.99



Side de chiles toreados, cebolla y cactus /nopal \$9.99



2 Sopas steak or grill chicken \$14.99



Menudo \$21.99

Sopa tradicional mexicana, hecha con carne de res en caldo a base de chile rojo
Traditional Mexican soup, made with beef in broth with a red chili pepper base



Pollo Asado / Grilled Chicken \$19.99

Pollo a la parrilla servido con arroz, frijoles un chile toreado, ensalada y su elección de tortillas de harina o maíz

Grilled chicken served with rice, beans, one chile toreado, salad and your choice of flour or corn tortillas



Carne asada \$24.99



Chilaquiles \$19.99

-Pollo \$16.99
-Milanesa \$16.99
-Steak \$17.99



Huarache Steak or grill chicken \$14.99

Fattened avols of corn masa, fried black beans, lettuce, tomato, onion, cream, cheese and avocado and your choice of steak, chicken, pastor or Mexican sausage



3 Tacos de Asada
\$13.47



Enchiladas Huastecas \$19.99

-Enchiladas rojas/morita \$19.99
-Enchiladas verdes \$19.99
-Enchiladas mixtas \$22.99
-Enchiladas de Camaron \$23.99

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Autentic Mexican



Enchiladas Tres Marias
\$15.99



Tortas
Mexican, sandwich with lettuce, tomatoes, onions, mayo and choice of meat
\$16.99
Asada - Steak
Milanesa de pollo - Breaded chicken
Pastor - Pork marinated meat



Tacos
Pollo
Pastor
Buche
Chorizo
Hand made corn tortilla
\$3.99

Tacos

Asada
Cabeza/beff barbacoa
Lengua/ tongue
Tripa/ beff trippes
Hand made corn tortilla
\$4.99

Tex - Mex



Pollo Asado Tampiqueña \$22.99
Chicken breast topped in green sauce With melted cheese on top. Served with rice, beans, salad and your choice of flour or corn tortillas



Tampi boll \$24.99



Milanesa de Pollo \$22.99



Pasta con Sea Food Mix
SeaFood pasta \$24.99



Pasta con camarones
Shrimp pasta Pasta fetuchini \$21.99



Pasta con pollo asado \$19.99
Grilled chicken pasta



Quesadillas Mexicanas \$19.99
Three fried corn empanadas stuffed with mozzarella cheese served with fried beans, salad and your choice of breaded chicken, saled and you choice of breaded chicken, grilled chicken or steak



Quesadillas Americanas \$16.99
Flour tortillas filled with mozzarella cheese served with beans, rice, salad and your choice of grilled chicken or steak



Quesadillas Bandera de Camaron \$18.99

Shrimp quesadilla with green or green or red sauce and cheese dip on top with a side of beans and rice

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Flan Napolitano

Fried Ice Cream

Postres

\$9.99

Churros

Sides

Menu kids

KIDS MENU \$7.99

12 AND UNDER

***All kids items are served with choice of side**



**Cheese quesadilla
Deep fried quesadilla
Chicken taco (corn or flour)
Chicken fingers**

**Cheese Nuggets
Steak taco (Corn or flour)
SIDES
Ride
Beans
French Fries**



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**Pescado
empanizado**
Fried tilapia

**Jaivas
rellenas**
Stuffed crab

**Camarones
empanizados**
Fried shrimp



Camarones Nayaritas
Nayarit style Shrimp
\$95.99



Camarones al ajillo
Garlic shrimp

**Patatas de cangrejo
a la mantequilla**
Snow crab legs
\$99.99

Camarones a la mantequilla
Butter Shrimp

bañadas con salsa
old day

4 Medio pulpo
Half octopues tray \$79.99

Shrimp



Mussels

5 halt octupues
Full octopues tray \$150
Pulpo entero

Shrimp



Mussels

One entire octopus

6 Mix 6 tray \$149.99
Mejillones//Mussels

Langostinos en salsa de la casa
King Shrimp



Pulpo / Octopus

Camarones Nayarita
/Nayarit style snrimp

7 Mix 7 tray \$159.99
Camarones a la mexicana
Mexico style shrimp

Langostino
King shrimp



Sea food mixand
cream

Patas de Cangrejo
Snow crab legs



8

Patas de Cangrejo
Snow crab legs

TRAY WITH
Camarones a la mantequilla
Butter Shrimps
\$129.99
Subject MKP (price)



Langostino
River prawn

9

Camarones Old day / Pulpo
Old bay shrimps and octopus

TRAY WITH
Patas de Cangrejo
Snow crab legs
\$110.00
Subject MKP (price)



Camarones Nayarita
Nayarit style shrimp

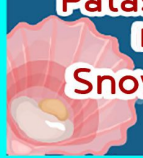
10

Patas de Cangrejo
mejillones
Snow crab legs

TRAY WITH
\$225.00
Subject MKP (price)
Langostino Mussels Sea food mix
Mojarraa frita



Camarones
Nayaritas
Nayarit style
shrimp



11

\$229.99

**Charola Master
para 5 o 6 personas
5 to 6 person master tray**



12

**Charola Crab Legs
MKT PRICE**



13

**Charola familiar
de 4 a 5 personas
Family tray for 4 to 5 people
\$210.00**





\$29.99

Camarones Cucharacha

\$29.99

Camarones Cora

Subject to MKP (price)



\$28.99

Camarones Huichol

Subject to MKP (price)



Camarones Rancheros

Subject to MKP (price)

\$28.99



Cangrejo Relleno

Subject to MKP (price)



Platillo de Langostino
King shrimp langostinos

Subject to MKP (price)

Opciones de salsa para langostinos
-Garlic - Butter - Nayaritas



Langostinos al gusto
Market price

Camarones



Ostiones

Aguachile negro con
Cayo de hacha \$39.99



Filete de Pescado empanizado
\$19.99



Callo de Hacha \$29.99

Arroz Mix
\$21.99



12" Carnitas
Burritos \$18.99



Filled with tender Porc carnitas,
rice beans, lettuce, cream,
pico de gallo, covered in melted
cheese and green salsa.

Choose one Protein
Grill Chicken, Grill steak,
Grill Shrimp or all tree for
extra 2.00. Bed of rice
sweet bell peppers covered
with cheese

12" Mix Deluxe Burrito
Chicken Steak Shrimp
\$23.99



Huge 12" burrito with steak,
chicken, Shrimp rice, beans, lettuce,
cream, pico de gallo, guacamole,
Covered in cheese and
Chipotle Souce.

12" Finestre
Burrito \$21.99



12" burrito with Shrimp rice,
lettuce, cream and guacamole,
Covered In cheese and
Chipotle Souce. and bits
of Bacon



Chimichanga
\$19.99



one big burrito deep -Fried
Filled with Shrimp sweet bell
peppers and Fresh Mozzarella
Cheese Served with House Salad



Camarones a la Diabla \$22.99



Camarones al mojo de ajo \$21.99



Taco salad \$15.99
Steak or chicken



Shrimp Quesadilla Bandera \$18.99



Dos Sopos \$15.99
Steak or grill chicken



SEA FOOD FAJITA \$34.99



OCTOPUS FAJITA \$28.99



LANGOSTINOS FAJITA \$24.99



MUSSELS FAJITA \$20.99



SHRIMP FAJITA \$22.99



CHICKEN FAJITA \$19.99



STEAK FAJITA \$21.99



FAJITA TAMPIQUENA \$25.99