



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:

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

TUNA SLICE TOSTADA* 1 pc

Chipotle and cilantro dressing, with caramelized onions and avocado

MAIN COURSE

To choose from:

SHRIMP FRED-TTUCINE 7 oz

Shrimp sautéed with garlic and onion, in a parmesan cheese and white wine sauce

FISH FILLET 9 oz

SMASHBURGER 7 oz

Double meat with mozzarella and cheddar cheese and house dressing. Accompanied by lettuce, red onion, pickles, tomatoes, chillies, and french fries

SEAFOOD RICE 8 oz

Creamy risotto with parmesan cheese, squid ink, shrimp, mussel, and squid cracklings in garlic sauce

SHRIMP TO PEEL

DESSERT

To choose from:

GIANT COCO CHEESECAKE 1 pc

With crunchy walnut base, coconut, and sweet cream. Topped with sweet toasted coconut

CREPE CAKE

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

\$1,200MXN
PER PERSON





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

GRILLED OCTOPUS 10 oz

Marinated in salsa talla, served with grilled potatoes, roasted peppers, arugula, smoked oil, and salt

DESSERT

To choose from:

GIANT COCO CHEESECAKE 1 pc

With crunchy walnut base, coconut, and sweet cream. Topped with sweet toasted coconut

CREPE CAKE

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

\$1,600MXN
PER PERSON

MENU BLACK

STARTER

To choose from:

CRISPY GRILLED OCTOPUS 5 oz

Tzatziki and guajillo chili vinaigrette

YUCATAN CEVICHE 5 oz

Avocado, coriander,
red onion and habanero chili

TRADITIONAL CAESAR

Original recipe

ROCKEFELLER OYSTERS* 4 pcs

Spinach, roquefort cheese,
and bacon in a creamy white sauce,
gratinéed with parmesan and panko

MAIN COURSE

To choose from:

RIB EYE USDA HIGH CHOICE 12 oz

Served with french fries, garlic
mashed potatoes, and butter

LOBSTER TAIL 10.5 oz

SALMON IN MISO SAUCE 10 oz

With cauliflower purée, arugula salad,
red onion, cilantro and olive oil

PAELLA DI MADRE 11 oz

Grouped fish, shrimp, octopus, black mussels,
clams, calamari, chicken, pork, and bell pepper

DESSERT

To choose from:

GIANT COCO CHEESECAKE 1 pc

With crunchy walnut base, coconut, and sweet
cream. Topped with sweet toasted coconut

CREPE CAKE

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

\$2,000MXN
PER PERSON



REGULAR OPEN BAR

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

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul

Mezcal: 400 Conejos Espadín Joven & Reposado, Unión

Tequila: José Cuervo Tradicional Reposado & Plata, Patrón Cristalino & Patrón Silver

Whisky: Johnnie Walker Red Label, Jack Daniel's, 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

\$650MXN

PER PERSON

(\$325MXN 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, Unión, Montelobos Espadín

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, Dewar's 12, Jameson, Buchanan's 12

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

Brandy: Torres 10

Cognac: Hennessy V.S.O.P

Liquor: Baileys, Jägermeister

Beer: Nacional & Imported

Mixology: All house cocktails included

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

\$900MXN

PER PERSON

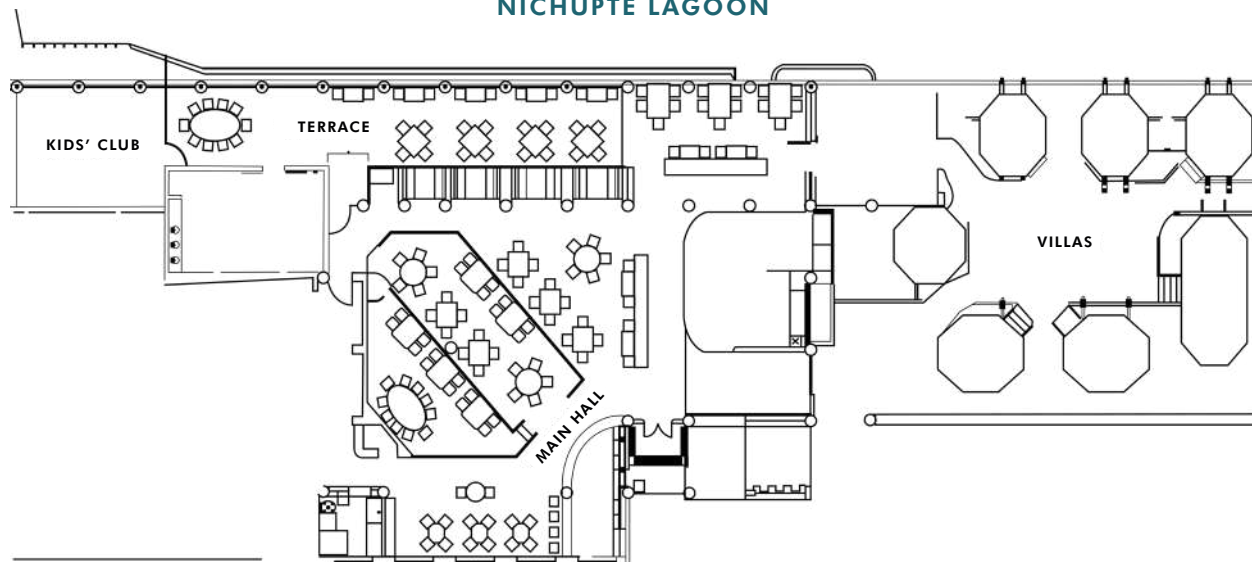
(\$450MXN ADDITIONAL HOUR)



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

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

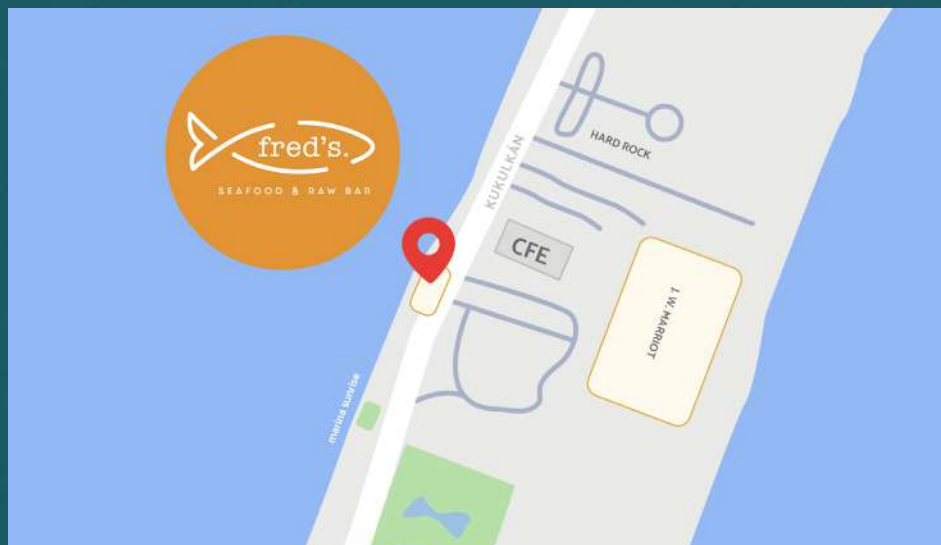
VILLAS CAPACITY

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. Kukulkán 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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GRUPO
ANDERSON'S
EST. 1963

TTTOS

Harry's

PORFIRIO'S

BAK'

EL GONDAR

LA VICENTA

H ROOF

Caribbean

Senior Flavors

Fred's

Nicoletta

BODEGA ARGENTINA

ROWERS

Tap Line

THE LOBBY

NASSAU PORT