



Gourmet Cuisine


Pacific Fins
Guatemala
Resort & Marina



Appetizers

PF's Specialty Ceviche

Choose between Shrimp, Mahi Mahi or a combination of both.

Caesar Salad

Romaine lettuce, croutons, parmesan cheese and our own caesar dressing

PF's Garden Fresh Salad

Lettuce, tomatoes, mandarin slices and caramelized nuts, served with our special house dressing.

Caprese Salad

Slices of fresh tomato topped with Mozzarella cheese, olives, virgin olive oil and balsamic vinegar.

Guatemalan Seasoned Sausages

Guatemalan "Chorizo" and "Longaniza" served with refried black beans, guacamole, chirmol and local fresh cheese.

Calamari

Breaded, grilled, sautéed with garlic, marinara or au vin.

Soup of the Day

Our staff will recommend what the Chef has prepared as Today's Special.

Sandwiches

Steak Sandwich

A baguette bread served with slices of Tenderloin dressed with our steak sauce.

Mahi Mahi Sandwich

Mahi fillet sautéed in the Chef's special herbs and white wine, lettuce and tomatoes dressed with tartar sauce.

PF's Gourmet Hamburger

1/2 Pound of Grounded Sirloin patties combined with your choice of toppings: bacon strips, sautéed mushrooms, sautéed onions and American or Swiss cheese.

Chicken Monte Carlo

Breast fillets grilled with Gouda cheese and avocado, served on a baguette.

Entrées

**Jumbo Shrimp
Mahi Mahi
Red Snapper
Specialty of the Day**

prepared to your liking:

*Grilled
Sautéed with garlic
Breaded*

or choose from one of our Specialty Sauces:

- Dijon** Creamy mustard sauce with aromatic herbs
Miniere Exquisite lemon sauce, mushrooms, white wine, herbs and butter.
Marinara Cassé tomato sauce, olives, sweet pepper, white wine and herbs.
Lorocco Guatemalan herbs combined with cream, white wine and local spices
Tamarind Sweet & Sour tamarind based sauce with herbs and spices to complement its flavour

**Flank Steak
Tenderloin
Sirloin
Rib Eye**

prepared to your liking:

*Grilled
Barbecued*

or combined with a Specialty Sauce or Seasoning:

- Mushroom** Sautéed with fresh herbs, white wine, butter and mushrooms.
Bernaise Bearnaise A reduction of butter with tarragon, pepper and shallots.
Chiltepe Hot Guatemalan peppers in a cream based sauce
Dijon Creamy mustard sauce with aromatic herbs

PF's Special Dishes

Argentinian Style - Surf & Turf - Parrillada

Tenderloin or Flank Steak

+

Dorado

+

Jumbo Shrimp

+

Chorizo or Longaniza

Coquille Seafood Platter

A combination of Fish, Jumbo Shrimp and Scallops on a white au gratin finish



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Mahi Mahi
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