

"Where fine seafood cuisine finds its own rhythm"

NAYARIT-STYLE MEXICAN SEAFOOD & GRILL

HOURS

Mon – Fri 11 AM – 9 PM
Sat – Sun 10 AM – 10:30 PM

150 Green Springs Hwy · Homewood, AL 35209
205-202-4826 · elpacifico-homewood.com

MENU · NOVEMBER 29, 2026

Food
Comida

Specials

EVERY THURSDAY

$5 Margaritas

House lime margaritas, frozen or on the rocks.

Appetizers *Entradas*

Calamares Fritos 15.99
Fried calamari

Chicharrones de Pescado 13.99
Crispy fried fish bites

Empanadas de Camarón y Queso 12.99
Shrimp & cheese empanadas

Aguacate Sorpresa 14.99
Stuffed avocado

Alambre de Asada 14.99
Bacon, steak, green and red bell peppers and onion, with a small cheese quesadilla, pico de gallo and sour cream

Nachos Grille Supreme
Lettuce, pico de gallo, guacamole and sour cream, with steak or chicken
Chicken **14.99** Steak **14.99**

Wings
Bone-in, naked
Add fries $1
6 wings **13.99** 12 wings **21.99**

Guacamole 6.99

Cheese Dip 6.99
Add chorizo $2

Oysters *Ostiones*

Ostiones Regulares *
Oysters on the half shell
Served cold
Half dozen **16.99** Dozen **33.99**

Ostiones Gratinados *
Baked with octopus, shrimp, crab, green and red pepper, onion, cilantro and cheese
Half dozen **22.99** Dozen **39.99**

Oysters · continued

Ostiones Perla *
Topped with octopus, shrimp, tomato, onion and cucumber
Half dozen **22.99** Dozen **37.99**

Balazo de Ostión *
Oyster shooter
Shooter **4.99** With tequila **10.99**

Ceviche *Ceviches*

Ceviche de Camarón *
Shrimp
Small **15.99** Large **28.99**

Ceviche de Pescado *
Fish
Small **15.99** Large **29.99**

Ceviche de Marlín *
Marlin
Small **15.99** Large **28.99**

Ceviche Mixto *
Shrimp & marlin
Small **16.99** Large **29.99**

Ceviche de Camarón y Pulpo *
Shrimp & octopus
Small **18.99** Large **35.99**

Ceviche de Pulpo *
Octopus
Small **18.99** Large **35.99**

Ceviche Verde *
Green ceviche
Small **15.99**

Ceviche Cascada * 29.99

* Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tostadas

Served on a whole crisp tortilla.

Tostada de Camarón * 10.99
Shrimp

Tostada de Ceviche de Camarón * 10.99
Shrimp ceviche

Tostada de Ceviche de Pescado * 10.99
Fish ceviche

Tostada de Marlín 8.99
Marlin

Tostada de Pulpo * 11.99
Octopus

Tostada de Camarón y Pulpo 11.99
Shrimp & octopus

Tostada Perla 11.99

Seafood Cocktails *Cócteles de Mariscos*

Coctel de Camarón *
Shrimp cocktail
Small 16.99 Large 23.99

Coctel de Pulpo *
Octopus cocktail
Small 18.99 Large 25.99

Coctel de Camarón y Pulpo *
Shrimp & octopus cocktail
Small 18.99 Large 25.99

Coctel de Ostiones *
Oyster cocktail
Half dozen 17.99 Dozen 32.99

Coctel Veracruzano * 21.99

Mendigo * 20.99
With shrimp and octopus

Copa Perla * 25.99
Chopped clam, scallops, crab, marlin ceviche, shrimp, octopus and oysters

Botanas · Shareable Plates

Botanas para Compartir

Aguachile de Camarón *
Shrimp aguachile
Green, red or mango — spicy
Small 19.99 Large 31.99

Camarones al Vapor
Steamed shrimp
Shell-on, or peeled for $2 more
Small 26.99 Large 46.99

Camarones Cucarachas
Shell-on, or peeled for $2 more
Small 27.99 Large 47.99

Camarones Koras
Small 27.99 Large 47.99

Camarones Huicholes
Shell-on, or peeled for $2 more
Small 27.99 Large 49.99

Botana Perla
Shrimp, octopus and oysters
Small 29.99 Large 50.99

Langostinos Estilo Perla
Prawns, Perla style
Small *Market price* Large *Market price*

Charola Nayarita ..... *Market price*
Mussels, Koras shrimp and prawns

Seafood Salads *Ensaladas de Mariscos*

Ensalada de Camarón *
Shrimp salad
Small 32.99 Large 59.99

Ensalada de Pulpo *
Octopus salad
Small 32.99 Large 59.99

Ensalada Perla *
Shrimp, octopus and oysters
Small 32.99 Large 59.99

Shrimp *Camarones*

Served with fries, rice, salad and bread.

Camarones al Gusto 21.99
Shrimp prepared your way
Perla style, breaded, diabla, garlic, spicy garlic, butter or ranchero

Camarones de Coco 22.99
Coconut shrimp

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Shrimp · continued

Camarones Brocheta 23.99
Shrimp skewers
Skewered with red and green bell peppers and onion

Camarones Arropados 25.99
Wrapped shrimp
Wrapped in bacon

Camarones Zarandeados 25.99
Zarandeado-style grilled shrimp
Grilled in our house special sauce

Fish Fillets *Filetes*

Filete al Gusto 21.99
Fish fillet prepared your way
Grilled, diabla, garlic, spicy garlic or breaded

Filete Vegetariano al Vapor 21.99
Steamed fillet with vegetables
Carrot, potato, squash, celery, cilantro, green and red peppers, onion and tomato

Filete Zarandeado 22.99
Zarandeado-style grilled fillet
With rice, salad, fries and bread

Filete Ranchero 25.99

Filete Relleno 26.99
Stuffed fish fillet
Stuffed with shrimp, octopus, crab, green and red peppers, onion, cilantro and mushrooms

Filete Perla al Vapor 26.99
Steamed, Perla style
Scallops, chopped clam, octopus, shrimp and crab

Whole Fish *Pescado Entero*

Served with fries, rice, salad and bread.

Mojarra Frita 25.99
Whole fried mojarra

Mojarra al Gusto 27.99
Whole mojarra prepared your way
Perla style, diabla, garlic, spicy garlic or ranchero

Huachinango Frito 27.99
Whole fried red snapper

Huachinango al Gusto 30.99
Whole red snapper prepared your way
Perla style, diabla, garlic, spicy garlic or ranchero

Huachinango a la Plancha *Market price*
Griddled whole red snapper

Whole Fish · continued

Huachinango Zarandeado *Market price*
Zarandeado-style whole red snapper
Grilled in our house special sauce

Salmon *Salmón*

Served with fries, rice, salad and bread.

Salmón a la Parrilla *Market price*
Grilled salmon

Salmón Zarandeado *Market price*
Zarandeado-style salmon

Salmón en Crema de Champiñones *Market price*
Salmon in mushroom cream

Salmón en Crema de Piña *Market price*
Salmon in pineapple cream

House Specialties *Especialidades*

Molcajete Pacífico 34.99
Octopus, shrimp, crab legs, prawns and mussels — garlic, Perla style or diabla

Molcajete Negro * 32.99
Cold seafood plate with shrimp, octopus, crab meat, scallops and marlin ceviche

Molcajete Polar * 32.99
Cold seafood plate with shrimp, octopus, crab meat, scallops and marlin ceviche

Paella de Mar 29.99
Seafood paella

Pulpo Especial
Octopus specialty
Small 32.99 Large 62.99

Pulpo Zarandeado *Market price*
Zarandeado-style grilled octopus

Charola de Mejillones 31.99
Mussel platter
Perla style, diabla, garlic or spicy garlic

Patas de Jaiba al Gusto *Market price*
Crab legs prepared your way
Perla style, diabla, garlic or spicy garlic

Langosta Rellena de Mariscos *Market price*
Seafood-stuffed lobster
Perla style, diabla, garlic, mushroom cream or pineapple cream

Colas de Langosta Rellenas de Mariscos *Market price*
Seafood-stuffed lobster tails
Perla style, diabla, garlic, mushroom cream or pineapple cream

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Seafood Platters *Charolas de Mariscos*

Made for sharing.

Mariscada ..... *Market price*
Mojarra, red snapper, lobster, breaded fillet, breaded shrimp, bacon-wrapped shrimp, diabla shrimp and Botana Perla

Super Charola ..... *Market price*
Crab legs, cucarachas shrimp and prawns

Mega Charola ..... *Market price*
Crab legs, cucarachas, prawns, koras, green aguachiles and Botana Perla. No sides included.

Pineapple Boats *Piñas*

Piña en Crema 24.99

Piña Diabla 24.99

Piña Perla 24.99

Soups *Caldos*

Caldo de Filete y Camarón 15.99
Fish & shrimp soup

Caldo de Camarón y Pulpo 18.99
Shrimp & octopus soup

Caldo de Mojarra 18.99
Mojarra soup

Caldo de Camarón 20.99
Shrimp soup

Caldo de Pulpo 21.99
Octopus soup

Caldo Perla 27.99
Seafood mix soup

Caldo de Huachinango 28.99
Red snapper soup

Caldo de Langostinos 29.99
Prawn soup

Caldo de Langosta ..... *Market price*
Lobster soup

Caldo de Patas de Jaiba ..... *Market price*
Crab leg soup

From the Grill · Steak

De la Parrilla · Carnes

Steaks are served with corn or flour tortillas.

Arrachera Poblana 23.99
Steak with a cheese-filled poblano chile, rice and beans

Carne Asada 24.99
With rice, beans and salad

Jinete a Caballo 24.99
Grilled skirt steak with two eggs, two green and two red cheese enchiladas, fresh Mexican cheese and beans

Carne Tampiqueña 26.99
With rice, beans, salad and two green cheese enchiladas

Grilled Ribeye 45.99
Cooked to order

Molcajete Mediterráneo
Steak, chicken and shrimp in a lava-stone bowl with rice, two spicy salsas, grilled cactus, banana peppers, spring onions, avocado, fresh Mexican cheese and charro beans
For one **40.99** For two **56.99**

Molcajete Vegetariano 22.99
Vegetarian molcajete
Mushrooms, green and red peppers, banana peppers, onion, avocado, tomato, Mexican cheese, chives, jalapeño and rice

Chicken *Pollo*

Served with corn or flour tortillas.

Pechuga de Pollo 14.99
Grilled chicken breast
With rice, beans and salad

Pollo Ranchero 14.99
Grilled chicken breast in ranchero sauce, with rice, beans and salad

Chicken in Squash Cream 14.99
Grilled chicken breast topped with squash cream, cheese and onion, with rice, beans and salad

Pechuga Perla 15.99
Chicken breast topped with cheese dip and pico de gallo, with rice, beans and salad

Pechuga Poblana 17.99
Breaded chicken breast with a cheese-filled poblano chile, rice, avocado and lettuce

Fajitas

Served with rice, beans, salad and corn or flour tortillas.

Fajitas
Chicken **19.99** Shrimp **21.99** Steak **22.99** Mixed **27.99**

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Mexican Classics *Antojitos*

Chilaquiles
Fried corn tortilla pieces in green or red salsa, topped with cheese and onion, with two eggs, rice, beans and sour cream
Chicken **15.99** Steak **21.99**

Enmoladas **15.99**
Enchiladas in mole

Huevos Rancheros **10.99**
Two fried eggs in ranchero sauce on corn tortillas, with rice, refried beans, bacon, chorizo and ham

Sopes
Plain **13.00** With protein **15.99**

Tacos al Vapor
Steamed tacos
Order **9.99**

Taco al Vapor
Steamed taco, single
Bean **2.99** Chicharrón **3.99**

Tacos, Burritos & Quesadillas
Tacos, Burritos y Quesadillas

Taco **5.99**
Single taco
Steak, chicken, chorizo or al pastor

Taco Combo
Corn or flour tortillas
Three steak or chicken tacos with lettuce, tomato and sour cream, rice and beans. Hard shell $2 more.
Chicken **18.99** Steak **18.99**

Taco Salad
Lettuce, tomato, sour cream, cheese, rice and beans
Chicken **13.99** Steak **14.99** Shrimp **15.99**

Burrito Regular **14.99**

Burrito California **14.99**
Steak, beans, fries, pico de gallo, sour cream, cheese and guacamole. With rice, beans and salad.

Burrito Mixto **16.99**
Chicken, steak and shrimp with bell peppers and onion, topped with melted cheese. With rice, beans and salad.

Quesadillas **14.99**
Steak, chicken, al pastor or shrimp with bell peppers and onion. With rice, beans and salad.

Kids *Niños*

Quesadilla de Queso **5.99**
Cheese quesadilla
Add steak, chicken or shrimp $3

Hot Dog Perla
Add bacon $1
With fries **6.00** With rice **6.00**

Mozzarella Sticks **6.99**

Taco de Camarón **6.99**
Shrimp taco

Taco de Pescado **6.99**
Fish taco

Nuggets de Pescado **7.99**
Fish nuggets
With fries and rice

Perla Kids Burger **7.99**
With fries · add bacon $1

Chicken Nuggets **9.99**
With fries and rice

Chicken Tenders **9.99**

Camarones a la Plancha **10.99**
Griddled shrimp
With fries and rice

Sides *Acompañantes*

Frijoles **2.00**
Beans

Frijoles Charros **2.99**
Charro beans

Cebollitas Cambray **2.50**
Grilled spring onions

Orden de Tortillas **3.49**
Tortillas

Cebolla y Cilantro **3.50**
Onion & cilantro

Papas **3.99**
Fries

Papas Sazonadas **3.99**
Seasoned fries

Orden de Pan **3.99**
Bread

Orden de Naranjas **3.99**
Oranges

Queso Fresco **3.99**
Fresh cheese

Chiles Toreados **4.00**
Blistered chiles

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Sides · continued

Arroz Rojo 4.50
Mexican rice

Arroz Blanco 4.50
White rice

Nopales 4.99
Cactus

Orden de Aguacate 6.99
Avocado

Orden de Pepinos 6.99
Cucumbers

Salsa
Small **5.99** Large **8.99**

Sauces & Add-ons *Salsas y Extras*

Salsa Roja · Verde · Habanero · Macha 0.50

Chile Serrano 0.50

Salsa Negra 0.75

Thousand Island Dressing 0.75

Extra Limones 1.00
Extra limes

Cilantro Extra 1.00

Extra Tostadas 2.50

Salsa Diabla · Ajo · Ajillo · Hongo · Perla 4.00
Sauce for your dish

Extra Camarón · Callo · Jaiba · Ostiones · Mejillones 5.00
Add seafood

Extra Pulpo 6.00
Add octopus

Desserts *Postres*

Flan 8.00

Sopapilla 8.25

Choco Flan 8.50

Tres Marías 8.90

Churros 8.99

Tango 8.99

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Bar

Bebidas

Aguas Frescas & Soft Drinks

Aguas Frescas y Refrescos

Aguas Frescas
Ask about today's flavors: mango, guanábana, jamaica, piña, guayaba, horchata, naranjada, limón
Regular **6.99** Kids **3.99**

Limonada Natural **6.99**
Fresh lemonade

Agua Mineral **4.99**
Sparkling water

Agua Mineral Preparada **6.99**

Coca-Cola Mexicana **4.99**
Mexican Coke

Jarritos **4.99**

Sidral **4.99**

Café de Olla **4.99**
Mexican spiced coffee

Red Bull **4.50**

Coffee **3.99**

Soft Drinks **3.99**
Pepsi, Diet Pepsi, Dr Pepper, Sunkist, Lipton tea

Sweet Tea **3.99**

Kids' Drink **2.99**

Bottled Water **1.99**

Beer & Micheladas *Cerveza y Micheladas*

Cerveza
Beer
Domestic **5.99** Imported **6.99**

Cubeta
Bucket of beer
Domestic **30.00** Imported **34.99**

Chelada **6.99**

Michelada
Domestic **9.99** Imported **10.99**

Michelada de Sabor **11.99**
Flavored michelada
Tamarind, mango or guava

Beer & Micheladas · continued

Michelada Perla **11.99**

Michelada del Pacífico **22.99**

Michelada de Mineral **6.99**
Sparkling-water michelada

Preparado de Michelada **5.99**
Michelada mix for your beer

Margaritas & Palomas

Margaritas y Palomas

Margarita
Lime, guava, tamarind or watermelon
Rocks **8.99** Frozen **8.99**

Flavored Margarita **9.99**
Strawberry, mango, peach, guava, tamarind or watermelon

Texas Margarita
Extra Grand Marnier and a splash of fresh orange juice
Regular **10.99** Premium **12.99**

Skit Margarita
Regular **10.99** Premium **12.99**

Margarita Premium **12.99**

Top Shelf Margarita **16.00**

Crazy Margarita
Regular **17.99** Premium **29.99**

Margarona Grande **18.99**

Margarita Pitcher **30.99**

Paloma
Regular **9.50** Premium **13.00**

Cantaritos

Cantarito Tapatío **10.99**

Cantarito Premium **14.99**

Cantarito Don Julio **24.99**

Crazy Cantarito **30.00**

Cocktails *Cócteles*

Mimosa 5.99

Vampiro
Regular 9.99 Premium 13.99

Charro Negro
Regular 9.99 Premium 9.99

Palopiñada
Regular 9.99 Premium 9.99

ABC 9.99

Bacardi Cocktail 9.99

Bahama Mama 9.99

Beer Mosa Tropical 9.99

Bloody Mary 9.99

Blue Hawaii 9.99

Cuba Libre 9.99

Diablito 9.99

El Padrino 9.99

Green Mexican 9.99

Long Island Iced Tea 9.99

Melon Ball 9.99

Ruso Blanco 9.99
White Russian

Sex on the Beach 9.99

Tequila Sunrise 9.99

Mojito 10.99

Martinis 10.50
Cosmopolitan · Dulce · Mango · Seco · Nutty

Trash Can Red Bull 15.00

Piñas Coladas, Daiquiris & Sangría
Piñas Coladas, Daiquiris y Sangría

Piña Colada
Served in a cup
Virgin 7.99 With liquor 9.99

Piña Colada Natural
Served in a whole pineapple
Virgin 15.99 With liquor 20.99

Colada Perla 25.99

Daiquiri ..... *Ask your server*
Strawberry or mango

Piñas Coladas, Daiquiris & Sangría · continued

Daiquiri Virgen 5.99
Virgin daiquiri

Sangría 9.50

Frozen Sangría 10.00

Sangría Perla 13.99

Tequila
Priced per pour.

House Tequila 8.00
1800 Blanco 9.00
1800 Reposado 12.00
1800 Añejo 13.99
1800 Cristalino 20.99
Avión Silver 10.00
Avión Reposado 12.00
Casta Reposado 10.00
Cazadores 12.00
Clase Azul 10.00
Corralejo Agave 10.00
Corralejo Silver 12.00
Corralejo Añejo 15.00
De León Platinum 12.00
De León Reposado 13.00
Don Julio Blanco 11.00
Don Julio Reposado 13.00
Don Julio Añejo 14.00
Don Julio 70 ..... 20.00
Don Julio 1942 ..... 40.00
Don Julio Real 45.00
Gran Centenario Reposado 10.00
Gran Patrón Platinum 10.00
Hacienda Chihuahua 12.00
Herradura Silver 11.00
Herradura Reposado 12.00
Herradura Ultra Añejo 20.00
Hornitos Blanco 10.00
Hornitos Black Barrel 10.00
Hornitos Reposado 11.00
Jimador Blanco 10.00
Jimador Reposado 10.00
José Cuervo Especial 9.00
José Cuervo Silver 10.00
Milagro Silver 10.00
Patrón Silver 12.00
Patrón Reposado 13.00
Patrón Añejo 14.00
Roca Patrón Silver 10.00
Roca Patrón Reposado 15.00

Tequila · continued

Tequila Asombroso	10.00
Tres Generaciones Plata	10.00
Tres Generaciones Añejo	10.00
Premium Tequila	12.00

Whiskey & Cognac *Whisky y Coñac*

Priced per pour.

Crown Royal Apple	8.50
Crown Royal Honey	8.50
Fireball	8.50
Jack Daniel's	8.50
J&B	9.00
Cutty Sark	9.50
Jim Beam	9.50
Johnnie Walker Red	10.00
Buchanan's 12 Años	12.00
Chivas Regal 12 Años	12.00
Johnnie Walker Black	12.00
Knob Creek	12.00
Hennessy VSOP	12.00
Jameson	12.99
Hennessy Black	12.99
Buchanan's 15 Años	13.00
Hennessy 1765	13.50
Hennessy Very Special	13.99
Buchanan's 18 Años	14.00
Johnnie Walker Gold	14.00
Buchanan's 21 Años	36.00

Rum & Vodka *Ron y Vodka*

Priced per pour.

Rumheaven	6.99
Bacardi	7.99
Bacardi Gold	8.99
Bacardi Añejo	9.99
Captain Morgan	8.50
Captain Morgan Gold	8.50
Malibu	8.50
Jäger Rum	9.00
RumChata	9.00
Absolut	8.00
Pinnacle	8.00
Smirnoff	8.50
Tito's	8.50
Grey Goose	9.00
Cîroc	9.50

Wine *Vino*

Moscato	8.99
Sparkling Moscato	9.99
Cabernet Sauvignon	*Ask your server*
Merlot	*Ask your server*
Pinot Noir	*Ask your server*
Chardonnay	*Ask your server*
Pinot Grigio	*Ask your server*
Sauvignon Blanc	*Ask your server*
Riesling	*Ask your server*
White Zinfandel	*Ask your server*
Roscato	*Ask your server*
Stella Rosa	*Ask your server*

Bottle Service *Servicio de Botella*

Torres 10	100.00
Don Julio 70	180.00
Patrón Añejo	180.00
Grey Goose	180.00
Buchanan's 12 Años	200.00
Buchanan's 15 Años	250.00
Buchanan's 18 Años	300.00
Buchanan's 21 Años	450.00
Don Julio Silver · Reposado · Añejo	*Ask your server*
Patrón Silver · Reposado	*Ask your server*
Johnnie Walker Black · Gold · Blue	*Ask your server*
Rémy Martin VSOP · 1738	*Ask your server*
Cardenal Mendoza	*Ask your server*
Torres 20	*Ask your server*
Nuvo	*Ask your server*

EL PACÍFICO

SEAFOOD & GRILL

At El Pacífico Seafood & Grill, we believe a great meal is only the beginning of an unforgettable experience. We're passionate about bringing the freshness and richness of fine seafood cuisine to your table, choosing every ingredient to the premium standard you deserve. And here, the experience doesn't end with the last bite: we've created a space where flavor meets rhythm, inviting you to enjoy our events and celebrate life in an exclusive atmosphere.

Scan to order online

RESERVATIONS & LARGE PARTIES

205-202-4826

150 Green Springs Hwy, Homewood, AL 35209

Gratuity policy: 15% gratuity is included for parties of 2 to 4 with totals over $120, and for parties of 5 or more regardless of total.

Please tell your server about any allergies. Market-price items change with the daily catch.

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