



Javier's

CRYSTAL COVE

7832 E. PACIFIC COAST HWY
NEWPORT BEACH, CA 92657
(949) 494-1239





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LUNCH

APERITIVOS

SHRIMP COCKTAIL	\$16	CEVICHE DE PULPO	\$14
CAMPECHANA (Seafood Cocktail)	\$16	TOSTADAS DE CEBICHE	
CEVICHE DE PESCADO	\$15	DE CAMARON	\$15
CEVICHE DE CAMARON	\$15	GUACAMOLE	\$9
NACHOS DE LA CASA Nachos with Monterey jack cheese, refritos, guacamole & sour cream, with a choice of natural chicken, shredded beef, or chorizo. \$12			
NACHOS DE MARISCOS Nachos with black beans, Monterey jack cheese, shrimp & fresh Dungeness crab, topped with chopped green onions. \$18			
TAQUITOS Choice of natural chicken or shredded beef. Served with avocado sauce and sour cream. \$ 8			
QUESO FUNDIDO Melted jack cheese with sautéed onions, mushrooms and pasilla chiles, topped with chorizo and chipotle chile. Served with warm tortillas \$ 8			

ENSALADAS

HOUSE SALAD Fresh greens with our house dressing and jack cheese.	\$6
ENSALADA DE ASADA Fresh greens with onion, cucumber, tomato, cheese, avocado slices, sweet corn and grilled Angus Beef steak with champagne dressing.	\$14
CESAR SALAD Traditional Cesar salad with chopped romaine lettuce tossed with crispy tortilla strips and our special Cesar dressing served with your choice of:	

Grilled Natural Chicken \$14 • Grilled Shrimp \$16

SALMON ENSALADA Fresh baby greens, onions, tomatoes, cucumbers, avocado slices and 6 oz. grilled salmon steak with Queso Ranchero and champagne dressing. MP

JAVIER'S ENSALADA Fresh greens with slices of avocado, onion, tomato, cucumber, sweet corn, grated Monterey jack cheese, our house dressing and a choice of:

Grilled Jidori Chicken \$14 • Grilled Shrimp \$16 • Fresh Dungeness Crab \$18

JAVIER'S CHOPPED ENSALADA Fresh greens with avocado, red onion, tomato, cucumber, sweet corn, chopped and tossed with champagne vinaigrette, sprinkled with cheese and your choice of: Grilled Jidori Chicken \$14 • Grilled Shrimp \$16

SALPICON DESHEBRADO Shredded beef tossed with cabbage, tomato, red onion, chiles, radishes and avocado in a lime juice, oil and vinegar dressing. \$16

ESPECIALES DE LA CASA

MOLE POBLANO Bone-in airline chicken breast sautéed then baked and topped with mole sauce. Served with arroz, refritos and warm tortillas. \$19

MOLE VERDE Bone-in airline cut chicken breast sautéed then baked in mole verde sauce. Served with arroz and refritos. \$19

CHILE VERDE Tender natural pork sautéed with onions and chiles in a tomatillo sauce. Served with arroz, refritos and warm tortillas. \$19

POLLO A LA CHIPOTLE Bone-in airline chicken breast sautéed and topped with chipotle cream sauce, flavored with mushrooms and onions. Served with avocado slices and white rice. \$20

LA TABLITA (para dos personas) Prepare your own carne asada or grilled Jidori chicken tacos at your table. Served on a wooden platter with all the condiments: arroz, refritos, jalapenos, salsa fresca, guacamole, cilantro and warm tortillas. \$36

STEAK PICADO Angus Beef steak sautéed with tomatoes, onions, pasilla chiles and flavored with cilantro. Served with arroz, refritos and warm tortillas. \$20

CARNITAS Fresh natural pork prepared Michoacan style. Served with refritos, guacamole, salsa quemada, cilantro and warm tortillas. \$18

FAJITAS DE CARNE O POLLO Marinated strips of Jidori chicken breast or Angus Beef steak, sautéed with pasilla chiles, onions and tomatoes. Served with refritos, guacamole, sour cream and warm tortillas. \$18

MILANESA DE POLLO Tender boneless chicken breast lightly breaded and pan-fried. Served with pure de papas and chiles en rajas. \$18



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LUNCH

FROM THE GRILL

- CARNE ASADA** Aged USDA Prime center cut 12 oz. New York steak served with a grilled pasilla chile stuffed with cotija cheese. Served with black refried beans and guacamole. \$38
- FILETE ARRIERO** Aged USDA Prime center cut 12 oz. New York steak topped with our queso fundido, flavored with chipotle chiles. Served with black refried beans and guacamole. \$38
- FILETE ANTIGUO** Grilled 8 oz. aged USDA Prime Filet Mignon topped with chipotle cream sauce, sautéed mushrooms and onions. Served with white rice and sliced avocados. \$36
- FILETE LADRILLO** Grilled 16 oz. rib eye bone-in prime center cut beef steak, with refritos a grilled poblano chile stuffed with cotija cheese. \$48
- CARNE Y CAMARONES** A grilled Prime center cut 8 oz. Filet Mignon served with Mexican White wild Prawns, sautéed with poblano chiles and onions. Served with white rice. \$50
- MAR Y TIERRA** (Steak & Lobster) Maine Lobster tail sautéed in garlic butter, pasilla chiles and onion and a grilled 8 oz. Prime center cut Filet Mignon. Served with white rice and avocado slices. \$50
- CARNE TAMPIQUEÑA** Grilled aged USDA Prime center cut 6 oz. New York steak. Served with a mole chicken enchilada, taquito, refritos and guacamole. \$26
- POLLO ASADO** Grilled butterflied breast of Jidori chicken. Served with frijoles de la olla, guacamole and a grilled poblano chile stuffed with cotija cheese. \$18
- ARRACHERA** Grilled 10 oz. skirt steak. Served with papas fritas, refritos and salsa tomatillo. \$25

ESPECIALES DEL MAR

- SEAFOOD ENCHILADAS** Two enchiladas stuffed with shrimp, fresh Dungeness Crab or shrimp and fresh Dungeness Crab sautéed in garlic and onions, then covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos.
Enchiladas de Camarones \$20 • Enchiladas de Cangrejo \$20 • Enchiladas de Mariscos \$20
- QUESDILLA DE MARISCOS** Monterey jack cheese spread over a flour tortilla, folded and melted with fresh Dungeness crab and shrimp. Served with guacamole and sour cream. \$20
- CABO AZUL** A Maine lobster enchilada in a light creamy pasilla sauce, a grilled chile relleno stuffed with shrimp and fresh Dungeness crab in a light relleno sauce topped with cotija cheese and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice. \$25
- ENCHILADAS PUEBLO** Two Maine Lobster enchiladas sautéed in garlic, butter and onions, then covered in a tomatillo sauce garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos. \$23
- CAMARONES AL MOJO DE AJO MEXICAN** White prawns sautéed in a special butter and garlic sauce. Served with arroz and refritos. \$30
- CAMARONES CON RAJAS** Mexican White prawns sautéed with garlic, pasilla chiles and onions. Served with arroz and refritos. \$30
- CAMARONES RANCHEROS** Mexican White prawns sautéed with garlic, tomatoes, onions and pasilla chiles. Served with arroz and refritos. \$30
- CAMARONES POBLANOS** Mexican White Prawns sautéed in a creamy poblano chile sauce and topped with melted cheese. Served with white rice. \$30
- CALLITOS MAZATLAN FRESH SCALLOPS**, U-10 chemical free, sautéed in garlic, butter and chipotle sauce. Served with white rice, black beans and avocado slices. \$25
- CHIMICHANGA DE MARISCOS** Fresh Dungeness crab and shrimp rolled in a crispy flour tortilla. Topped with guacamole and sour cream. Served with a special salsa, arroz and refritos. \$18
- SALMON AL SARTEN - SEASONAL** Fresh Salmon sautéed. Served with white rice and fresh green beans prepared with tomatoes, onions, chiles, cilantro, garlic and topped with Queso Ranchero. MP
- PESCADO A LA VERACRUZANA** Fresh fish of the day with Veracruz sauce flavored with green onions, tomatoes, cilantro, green olives, capers and serrano chiles. Served with white rice and black beans. MP
- PESCADO DEL DIA** Ask your server about the daily selection of fresh fish. Served with white rice and zucchini, sautéed in poblano chile cream sauce and corn. MP
- PESCADO JANITZIO** Fresh whole Loup de Mer fish, lightly breaded and pan-fried. Served with pure de papas and chiles en rajas. MP

COMBINACIONES MEXICANAS

All combinations served with arroz and refritos. (Except Quesadilla Lunch)

ENCHILADA & TACO	Choice of cheese, natural chicken, or shredded beef enchilada and a natural chicken or shredded beef crispy taco.	\$14
ENCHILADA, TAMAL & TACO	Choice of cheese, natural chicken or shredded beef enchilada and a natural chicken or shredded beef crispy taco. Choice of natural chicken, natural pork or green corn tamal.	\$15
ENCHILADA, CHILE RELLENO & TACO	Choice of cheese, natural chicken or shredded beef enchilada and a natural chicken or shredded beef crispy taco.	\$15
ENCHILADAS POBLANAS	Two natural chicken enchiladas covered with mole sauce.	\$15
ENCHILADAS SUIZAS	Two natural chicken enchiladas covered with tomatillo sauce and topped with sour cream.	\$15
SPINACH ENCHILADAS	Two spinach enchiladas in a light pasilla cream sauce. Served with white rice and black beans.	\$15
ENCHILADAS DE VEGETALES	Two enchiladas stuffed with sautéed zucchini, corn, pasilla chile and onion, then covered with a pasilla cream sauce. Served with white rice and black beans.	\$15
TACO LUNCH	Two crispy, shredded beef or natural chicken tacos.	\$13
TACO LUNCH (Soft)	Two grilled Jidori chicken or Angus Beef steak tacos with guacamole, onions and cilantro. Served with arroz and frijoles de la olla.	\$13
TACOS DE CAMARON	Two shrimp tacos on flour tortillas prepared Ensenada style.	\$15
BURRITO LUNCH	Choice of Angus Beef steak, carnitas, grilled natural chicken, shredded beef or vegetable with cheese. Topped with guacamole and sour cream	\$14
CHIMICHANGA LUNCH	Machaca beef or natural chicken rolled in a crispy flour tortilla with cheese, topped with guacamole and sour cream.	\$14
RELLENO DE PICADILLO	Two chile rellenos stuffed with ground beef, potatoes, onions, jalapenos and tomatillo.	\$16
QUESADILLA	Monterey jack cheese spread over a flour tortilla, folded and melted with your choice of grilled Jidori chicken ,carne asada or carnitas. Served with guacamole and sour cream.	\$14

SIDES

PAPAS FRITAS	\$6	NOPALITOS	\$7
PURE DE PAPAS	\$7	ARROZ	\$3.50
VEGETALES	\$6	FRIJOLES	\$3.50

- WE SERVE ONLY THE BEST -

In order to provide our customers with the very best meals, we select only the finest and freshest ingredients available.

Our chicken is fresh Jidori chicken, our beef is prime Angus Beef, our fish is fresh in season and we serve only #1 White Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat and Maine Lobster.

Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience..

¡SALUD!

Please no personal checks. We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles. Minimum per person \$8.00. Extra charge for substitutions. 18% gratuity added to parties of 6 to 14, 20% for parties over 15. For safety reasons, please no strollers. Reservations are recommended.



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APERITIVOS

SHRIMP COCKTAIL	\$16	CEVICHE DE PULPO	\$14
CAMPECHANA (Seafood Cocktail)	\$16	TOSTADAS DE CEVICHE	
CEVICHE DE PESCADO	\$15	DE CAMARON	\$15
CEVICHE DE CAMARON	\$15	GUACAMOLE	\$9
NACHOS DE LA CASA Nachos with Monterey jack cheese, refritos, guacamole & sour cream, with a choice of natural chicken, shredded beef, or chorizo. \$12			
NACHOS DE MARISCOS Nachos with black beans, Monterey jack cheese, shrimp & fresh Dungeness crab, topped with chopped green onions. \$18			
TAQUITOS Choice of natural chicken or shredded beef. Served with avocado sauce and sour cream. \$9			
QUESO FUNDIDO Melted jack cheese with sautéed onions, mushrooms and pasilla chiles, topped with chorizo and chipotle chile. Served with warm tortillas \$8			

ENSALADAS

HOUSE SALAD Fresh greens with our house dressing and jack cheese.	\$7
ENSALADA DE ASADA Fresh greens with onion, cucumber, tomato, cheese, avocado slices, sweet corn and grilled Angus Beef steak with champagne dressing.	\$18
CESAR SALAD Traditional Cesar salad with chopped romaine lettuce tossed with crispy tortilla strips and our special Cesar dressing served with your choice of: Grilled Natural Chicken \$15 • Grilled Shrimp \$18	
SALPICON DESHEBRADO Shredded beef tossed with cabbage, tomato, red onion, chiles, radishes and avocado in a lime juice, oil and vinegar dressing.	\$16
JAVIER'S ENSALADA Fresh greens with slices of avocado, onion, tomato, cucumber, sweet corn, grated Monterey jack cheese, our house dressing and a choice of: Grilled Jidori Chicken \$16 • Grilled Shrimp \$18 • Fresh Dungeness Crab \$20	

ESPECIALES DE LA CASA

MOLE POBLANO Bone-in airline chicken breast sautéed then baked and topped with mole sauce. Served with arroz, refritos and warm tortillas.	\$22
MOLE VERDE Bone-in airline cut chicken breast sautéed then baked in mole verde sauce. Served with arroz and refritos.	\$22
CHILE NEGRO Tender beef short ribs sautéed then baked in chile negro sauce. Served with white rice and frijoles de olla.	\$27
CHILE VERDE Tender natural pork sautéed with onions and chiles in a tomatillo sauce. Served with arroz, refritos and warm tortillas.	\$22
POLLO A LA CHIPOTLE Bone-in airline chicken breast sautéed and topped with chipotle cream sauce, flavored with mushrooms and onions. Served with avocado slices and white rice.	\$22
LA TABLITA (para dos personas) Prepare your own carne asada or grilled Jidori chicken tacos at your table. Served on a wooden platter with all the condiments: arroz, refritos, jalapenos, salsa fresca, guacamole, cilantro and warm tortillas.	\$38
STEAK PICADO Angus Beef steak sautéed with tomatoes, onions, pasilla chiles and flavored with cilantro. Served with arroz, refritos and warm tortillas.	\$22
COSTILLA DE RES Tender, juicy Oso Bucco cut beef seared then baked in serrano chiles and tomato sauce. Served with roasted potatoes, white rice and refritos.	\$28
CHILE COLORADO Kurobuta 12 oz pork chops sautéed in a guajilla chile and tomato sauce with nopalitos. Served with white rice and refritos.	\$26
CARNITAS Fresh natural pork prepared Michoacan style. Served with refritos, guacamole, salsa quemada, cilantro and warm tortillas.	\$20
FAJITAS DE CARNE O POLLO Marinated strips of Jidori chicken breast or Angus Beef steak, sautéed with pasilla chiles, onions and tomatoes. Served with refritos, guacamole, sour cream and warm tortillas.	\$20
MILANESA DE POLLO Tender boneless chicken breast lightly breaded and pan-fried. Served with pure de papas and chiles en rajas.	\$20



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FROM THE GRILL

- CARNE ASADA** Aged USDA Prime center cut 12 oz. New York steak served with a grilled pasilla chile stuffed with cotija cheese. Served with black refried beans and guacamole. \$40
- FILETE ARRIERO** Aged USDA Prime center cut 12 oz. New York steak topped with our queso fundido, flavored with chipotle chiles. Served with black refried beans and guacamole. \$40
- FILETE ANTIGUO** Grilled 8 oz. aged USDA Prime Filet Mignon topped with chipotle cream sauce, sautéed mushrooms and onions. Served with white rice and sliced avocados. \$38
- FILETE LADRILLO** Grilled 16 oz. rib eye bone-in prime center cut beef steak, with refritos a grilled poblano chile stuffed with cotija cheese. \$48
- FILETE COSTEÑO** Grilled 8 oz. center cut aged USDA Prime Filet Mignon, with your choice of a fresh Dungeness Crab Enchilada or an Enchilada with Maine Lobster in creamy pasilla sauce. \$48
- CARNE Y CAMARONES** A grilled Prime center cut 8 oz. Filet Mignon served with Mexican White wild Prawns, sautéed with poblano chiles and onions. Served with white rice. \$50
- MAR Y TIERRA** (Steak & Lobster) Maine Lobster tail sautéed in garlic butter, pasilla chiles and onion and a grilled 8 oz. Prime center cut Filet Mignon. Served with white rice and avocado slices. \$52
- CARNE TAMPIQUEÑA** Grilled aged USDA Prime center cut 6 oz. New York steak. Served with a mole chicken enchilada, taquito, refritos and guacamole. \$28
- POLLO ASADO** Grilled butterflied breast of Jidori chicken. Served with frijoles de la olla, guacamole and a grilled poblano chile stuffed with cotija cheese. \$20
- ARRACHERA** Grilled 10 oz. skirt steak. Served with papas fritas, refritos and salsa tomatillo. \$28

ESPECIALES DEL MAR

- SEAFOOD ENCHILADAS** Two enchiladas stuffed with shrimp, fresh Dungeness Crab or shrimp and fresh Dungeness Crab sautéed in garlic and onions, then covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos.
Enchiladas de Camarones \$22 • Enchiladas de Cangrejo \$22 • Enchiladas de Mariscos \$22
- QUESDILLA DE MARISCOS** Monterey jack cheese spread over a flour tortilla, folded and melted with fresh Dungeness crab and shrimp. Served with guacamole and sour cream. \$22
- ENCHILADAS PUEBLO** Two Maine Lobster enchiladas sautéed in garlic, butter and onions, then covered in a tomatillo sauce garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos. \$25
- CABO AZUL** A Maine lobster enchilada in a light creamy pasilla sauce, a grilled chile relleno stuffed with shrimp and fresh Dungeness crab in a light relleno sauce topped with cotija cheese and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice. \$26
- CAMARONES AL MOJO DE AJO** Mexican White prawns sautéed in a special butter and garlic sauce. Served with arroz and refritos. \$32
- CAMARONES CON RAJAS** Mexican White prawns sautéed with garlic, pasilla chiles and onions. Served with arroz and refritos. \$32
- CAMARONES RANCHEROS** Mexican White prawns sautéed with garlic, tomatoes, onions and pasilla chiles. Served with arroz and refritos. \$32
- CAMARONES POBLANOS** Mexican White Prawns sautéed in a creamy poblano chile sauce and topped with melted cheese. Served with white rice. \$32
- CALLITOS MAZATLAN** Fresh Scallops, U-10 chemical free, sautéed in garlic, butter and chipotle sauce. Served with white rice, black beans and avocado slices. \$28
- FIDEO DEL MAR** Linguine pasta with Dungeness Crab, Mexican White shrimp and fresh wild Scallops in a light tomato sauce with serrano chiles. \$28
- PESCADO JANITZIO** Fresh whole Loup de Mer fish, lightly breaded and pan-fried. Served with pure de papas and chiles en rajas MP
- PESCADO DEL DIA** Ask your server about the daily selection of fresh fish. Served with white rice and zucchini, sautéed in poblano chile cream sauce and corn. MP
- PESCADO A LA VERACRUZANA** Fresh fish of the day with Veracruz sauce flavored with green onions, tomatoes, cilantro, green olives, capers and serrano chiles. Served with white rice and black beans. MP
- SALMON AL SARTEN - SEASONAL** Fresh Salmon sautéed. Served with white rice and fresh green beans prepared with tomatoes, onions, chiles, cilantro, garlic and topped with Queso Ranchero. MP

COMBINACIONES MEXICANAS

All combinations served with arroz and refritos. (Except Quesadilla Lunch)

ENCHILADA & TACO	Choice of cheese, natural chicken, or shredded beef enchilada and a natural chicken or shredded beef crispy taco.	\$16
ENCHILADA, TAMAL & TACO	Choice of cheese, natural chicken or shredded beef enchilada and a natural chicken or shredded beef crispy taco. Choice of natural chicken, natural pork or green corn tamal.	\$18
ENCHILADA, CHILE RELLENO & TACO	Choice of cheese, natural chicken or shredded beef enchilada and a natural chicken or shredded beef crispy taco.	\$18
ENCHILADAS POBLANAS	Two natural chicken enchiladas covered with mole sauce.	\$18
ENCHILADAS SUIZAS	Two natural chicken enchiladas covered with tomatillo sauce and topped with sour cream.	\$18
SPINACH ENCHILADAS	Two spinach enchiladas in a light pasilla cream sauce. Served with white rice and black beans.	\$16
ENCHILADAS DE VEGETALES	Two enchiladas stuffed with sautéed zucchini, corn, pasilla chile and onion, then covered with a pasilla cream sauce. Served with white rice and black beans.	\$16
TACO DINNER	Two crispy, shredded beef or natural chicken tacos.	\$15
TACO DINNER (Soft)	Two grilled Jidori chicken or Angus Beef steak tacos with guacamole, onions and cilantro. Served with arroz and frijoles de la olla.	\$15
TACOS DE CAMARON	Two shrimp tacos on flour tortillas prepared Ensenada style.	\$16
BURRITO LUNCH	Choice of Angus Beef steak, carnitas, grilled natural chicken, shredded beef or vegetable with cheese. Topped with guacamole and sour cream	\$14
CHIMICHANGA LUNCH	Machaca beef or natural chicken rolled in a crispy flour tortilla with cheese, topped with guacamole and sour cream.	\$14
RELLENO DE PICADILLO	Two chile rellenos stuffed with ground beef, potatoes, onions, jalapenos and tomatillo.	\$18
QUESADILLA	Monterey jack cheese spread over a flour tortilla, folded and melted with your choice of grilled Jidori chicken ,carne asada or carnitas. Served with guacamole and sour cream.	\$16

SIDES

PAPAS FRITAS	\$6	NOPALITOS	\$7
PURE DE PAPAS	\$7	ARROZ	\$4
VEGETALES	\$7	FRIJOLES	\$4

- WE SERVE ONLY THE BEST -

In order to provide our customers with the very best meals, we select only the finest and freshest ingredients available.

Our chicken is fresh Jidori chicken, our beef is prime Angus Beef, our fish is fresh in season and we serve only #1 White Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat and Maine Lobster.

Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience..

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