

Abuelo's Rolls Out Coastal Celebration *Mexican Restaurant Promotes Seafood Selections*

LUBBOCK, Texas (PRWEB) March 5, 2008 – Get ready to celebrate – it's Coastal Celebration time at Abuelo's! The Mexican restaurant chain is highlighting its lineup of spectacular seafood selections on its menus nationwide through March 21.

"With coastal and central Mexico as our inspiration, we're always exploring new ways to turn fresh and simple ingredients into dishes that are bursting with texture, color and flavor," said Bob Lin, President of Food Concepts International, Abuelo's parent company. "Our delicious seafood dishes showcase some exciting and authentic flavors that will really delight our guests."

Abuelo's seafood appetizers include *Seared Tuna*, chilled, seared ahi tuna served with honey lime dressing and spicy mustard; and *Fundido de Mar*, a traditional hot Mexican cheese fondue with shrimp, scallops, mushrooms, roasted red peppers and poblano strips. Abuelo's also offers *Shrimp Chowder*, a creamy shrimp soup with roasted green chiles and corn, as one of its Soup of the Day selections.

Seafood entrées include *Tilapia Veracruz*, filets of tilapia sautéed with fresh shrimp, scallops, tomatoes, roasted poblano strips, chiles and olives; *Pescado Guerrero*, wood-grilled tender mahi mahi steak with fresh shrimp, scallops, mushrooms, spinach, roasted peppers and sliced avocado in a white wine sauce; *Salmon San Carlos*, wood-grilled salmon filet topped with a cilantro garlic butter sauce; *Chile Manzanillo*, crab Imperial stuffed in a fresh roasted poblano, covered with shrimp, scallops, mushrooms and red peppers in a creamy lobster sauce; *Alambre de Camaron*, wood-grilled bacon-wrapped shrimp stuffed with jalapeño and blended cheeses; *Shrimp Fajitas* and *Shrimp Fajita Salad*, which are both served with Yucatan barbeque basted shrimp.

"We're excited about our Coastal Celebration promotion, and we think our guests will also be excited to try our seafood creations that incorporate the delicious flavors of Mexico," said Renée Underwood, Abuelo's Vice President of Marketing. "We think this promotion is a great way to promote our incredible seafood selections which are a tasty option for guests looking for an alternative to traditional Mexican fare."

###