



COCTELES — VAMOS A LA PLAYA™

★ El Chingadazo — 28

Hand-made michelada mix, choice of cerveza or mineral water, tajin, 12 chingadazo shrimp

Sabor A Playa Michelada — 17

Hand-made michelada mix, choice of cerveza or mineral water, tajin

★ Mango Diablo — 17

Mango mix, hand-made chamoy, tajin, tequila, chamoy candy stick

Vamos a la Playa Margarita — 17

Tequila, fresh lime juice, sour mix, agave, sea salt—available in Classic or Strawberry.

Spicy Serrano Margarita — 17

Tequila, serrano, fresh lime juice, agave

El Cantarito — 17

Choose mezcal or tequila, grapefruit soda, orange, fresh lime

Oyster Shooter * — 12

Chilled tequila, michelada mix, lime, whole oyster

“THE BEST MARISCOS IN ARIZONA
SINCE 2002.”

— PHOENIX NEW TIMES



★ El Gran Tiburon — 28

XL margarita, tequila, blue curacao, shark gummies, sour mix, fresh lime juice, smoke effect!

★ Pineapple Margarita — 25

Whole pineapple! Pineapple juice, sour mix, fresh lime, tequila, rum

Spicy Mami — 17

Watermelon mix, sour, chiltepin, tajin, tequila, watermelon paleta

La Ofrenda — 17

Tequila, pomegranate, fresh lime, juice, sour mix, black sea salt

El Fantasma — 17

Tequila, Cream of coconut, grenadine, triple sec, mint

Mexican Sunset — 17

Vodka or Tequila, Orange juice, grenadine, splash of lime

TRY OUR AWARD WINNING MICHELADA MIX
& CHILTEPIN RIM DIP — **SABOR A PLAYA®**

saboraplaya.com

CERVERZAS

BOTTLE	DRAFT
DOMESTIC	Estrella Jalisco
Michelob Ultra	Modelo Especial
Heineken 0.0	Modelo Negra
(non-alcoholic)	Pacifico
IMPORT	Michelob Ultra
Corona	XX Lager
Modelo Especial	
Modelo Negra	
Pacifico	
Tecate Light	
XX Lager	

TEQUILA

Clase Azul Reposado Silver
Casa Dragones Añejo Joven Silver
Casamigos Añejo Reposado Silver
Corazon Extra Añejo Añejo Reposado Silver
Centenario Leyenda Cristalino Añejo
Don Julio 1942 70 Reposado Silver
Espolon Cristalino Añejo Silver
Fortaleza Añejo Reposado Silver
Hornitos Añejo Black Barrel Cristalino
Herradura Ultra Añejo Reposado Silver
Jose Cuervo Reserva de la Familia Tradicional
Patron Platinum Añejo Reposado Silver
Tesoro Añejo Reposado Silver
1800 Milenio Cristalino Añejo Silver

LIQUOR

Bacardi
Buchanan's Red Seal Buchanans 12 Year
Crown Royal Fireball
Grey Goose Hendricks Gin
House red wine House white wine Jack Daniels Jameson
Johnny Walker Black
Maker's Mark Malibu
Tito's Vodka

MEZCAL

400 Conejos Casamigos Joven

SOFT DRINKS

SODA MEXICANA	AGUAS FRESCAS (Made in-house)
Coca-Cola Mineragua	Azul Limonada
Sidral Mandarin	Pink Horchata
PEPSI PRODUCTS	Mineragua Preparada
Pepsi Diet Pepsi	Add rim dip to any agua fresca (+1)
Dr Pepper Cranberry	Escarchado con chamoy (+1)
Orange Juice Iced Tea	

* Consumer Advisory | Advertencia Para El Consumidor: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consumir carnes, aves, mariscos, crustáceos o huevos crudos o a término medio puede incrementar el riesgo de enfermedades alimentarias.

ANTOJITOS — FRESCOS PARA EMPEZAR



★ Molca-Frio * — 35
Crab Legs, oyster, shrimp, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber and onion

Coctel Mega Campechana * — 35
Cocktail, shrimp, octopus, abalone, calamari, oyster, baby clam, mexican scallop

Coctel Campechana * — 23
Shrimp, oyster, abalone, octopus, calamari, clamato mix, tomato, onion, cilantro

Coctel de Camaron * — 18
(Served hot +1)
Shrimp cocktail, clamato mix, tomato, onion, cilantro

Botana EL REY * — 45
Fresh scallop cooked in lime, aguachile shrimp, cooked shrimp, octopus, oyster, onion, avocado, salsa roja, salsa negra

Botana de Camarones * — 18
Cooked shrimp, cucumber, cherry tomato, onion, fresh herbs

Camarones Aguachile * — 22
(Also available red or divorciado)
Raw shrimp cooked in lime juice, salsa verde, avocado, cherry tomato, cucumber, fresh herbs

Camarones Aguachile Chiltepin * — 22
Raw shrimp cooked in lime juice, fresh chiltepin, avocado, cherry tomato, cucumber, fresh herbs

Trio de Aguachile * — 26
Three different flavors, one plate; aguachile rojo, mango habanero, aguachile negro, cucumber, onion, fresh herbs

Camarones y Pulpo en Aguachile Negro * — 25
Aguachile shrimp, diced octopus, salsa negra, cucumber, cherry tomato, fresh herbs

Mango Habanero Aguachile * — 22
Aguachile shrimp, fresh mango, habanero, onion, cucumber, fresh herbs

★ La Patrona (Torre de Mariscos) * — 48
Raw aguachile shrimp, cooked shrimp, scallop, calamari, oyster, octopus, shrimp and fish ceviche, abalone; salsa negra, salsa roja

★ Ostiones Preparados * — Dozen 40 / Half 20
Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado

★ Camarones Locos ("Cucaracha" Style) — 38
Large, whole head-on shrimp, marinated in salsa loca, salsa verde



Tostada Embarazada * — 18
Aguachile shrimps, ceviche de pescado, ceviche de camaron, cooked shrimp, octopus, onion, cucumber and avocado

Tosta-Tuna * — 14
Yellowfin Tuna cooked in lime juice, soy sauce, salsa naranja, avocado, fried onion

Tostada de Jaiva (crab tostada) * — 10
Lime-cooked crab, avocado, onion, cilantro, tomato

Tostada de Ceviche de Camaron o de Pescado * — 8
Our famous signature shrimp or fish ceviche cooked with lime, cucumber, onion, tomato and cilantro

★ Guacamole al Pulpo — 17
Made to order guacamole, lime, white onion, serrano, tomato, cilantro, pickled red onion and gently fried octopus; served with tostadas

Fried Calamari * — 16
Crunchy calamari rings, served with sauces

Choriqueso — 15
Sizzling melted cheese, chorizo and jalapeño, skillet

Quesadilla de Camaron, Carne Asada or Pollo — 15
Shrimp, Carne Asada, or Chicken filled quesadilla

Classic Quesadilla — 12
Cheese, flour tortilla (Add guacamole +5)

★ La Grandiosa * — 80
Seafood tower, crab legs, oyster, prepared oysters, cooked shrimp, fish ceviche, shrimp ceviche; served with salsa

La Mamalona * — 75
Large seafood platter, camaron aguachile, ceviche de camaron, ceviche de pescado, steam cooked shrimp, octopus, mexican scallop, cucumber, tomato, onion and avocado

Chingadazo Fries — 25
Chingadazo salsa, 12 grilled shrimp, crispy bacon, french fries, mexican crema, spicy mayo sauce

Callo de Hacha * — 30
(Mixta con Aguachiles - 40)
Mexican scallop cooked in lime juice, cucumber, tomato, avocado, fresh herbs

Ostiones * — Dozen 30 / Half 15
Oysters on the half-shell, served chilled, lime, salsa

Ceviche de Camaron OR Pescado * — 18
(Add salsa verde, roja or mango habanero +3)
24 hour marinated shrimp (or fish) ceviche, onion, tomato, cilantro

Vegano Ceviche * — 13
Vegan ceviche, chickpea, diced serrano, tomato, onion, cilantro, salsa negra

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ESPECIALIDADES — DESDE EL MAR A TU MESA™

★ Hot Lava Steak * — 45
12 oz ribeye, 3 grilled shrimp, 3 head-on shrimp, grilled serrano, cebolla cambray

Pata de Jaiva y Pulpo en mojo de ajo — 30
Crab legs, grilled octopus, garlic sauce, vegetables, herbs

★ "La Tercia"
(Pulpo, Camarón y Calamar al Mojo de Ajo) — 24
Calamari, Octopus and Shrimp, garlic salsa

Mojarra Frita — 27
Whole, fried fish; served with rice, beans and salad

Filete Divorciado — 22
Fish filet, half spicy diablo sauce, half salsa culichi

Filete Relleno — 23
Breaded fish fillet stuffed with cheese, shrimp and octopus

El Orgasmo — 23
Bacon-wrapped shrimp, salsa chipotle, salad, rice and beans

Toritos Fantasia — 21
Bacon-wrapped chile guero, stuffed with shrimp, served in soy and pepper sauce! Includes side of rice, beans and salad

"THE FRESHEST FLAVORS FROM THE SEA—JUST FOR YOU."
— MARISCOS PLAYA HERMOSA



★ El Peligroso * — 45
#peligrosochallenge - Ghost pepper, Carolina reaper, Scorpion and more! Accompanied by scallop, aguachile shrimp, cooked shrimp, octopus and avocado

NOTE:
Survivors who finish win a free #PELIGROSO shirt!

La Cura Cruda — 48
Hot molcajete, steamed king crab leg, lobster tail, head-on shrimp and fresh mussels; served in a spicy broth

La Bomba! — 32
Seafood boil, whole head-on shrimp, mussels and steamed crab legs, corn on the cob and potato

Plato del Capitan — 29
3 camarones fantasia, 3 toritos de camaron, 3 camarones culichi, 3 camarones endiablados and 3 camarones empanizados – served with rice

★★★ Mega Molcajete — 100
Our famous molcajete just got BIGGER! More carne asada, fried fish, grilled shrimp, diced shrimp, grilled chicken, octopus tail sarandeado and a lobster tail! Served with sides

★ Pina Tropical * — 40
Whole pineapple, split in half, diced pineapple, fish ceviche, shrimp, octopus, chamoy, tapatio

Langosta Playera — 45
Grilled lobster tail, carne asada, grilled shrimp, bed of rice and steamed broccoli

★ 12oz Ribeye Aguachile * — 40
12 oz ribeye, grilled to order, spicy aguachile salsa; served with rice, beans and salad

Paella de Langosta, Camaron, Mejillon y Pulpo — 35
Grilled lobster, tail, shrimp, octopus, mussels; served over rice and vegetables; crema mexicana and salsa naranjada

★ Molcajete Caliente — 65
Our famous, hot rock molcajete, salsa culichi verde (or spicy diablo) carne asada, fried fish, grilled shrimp and grilled chicken; Add grilled, octopus tail (+12)

★ El Pulpazo — 47
Grilled whole octopus, salsa zarandeado, onion, lemon

★ Mojarra Divorciada — 35
Butterflied, whole fish, salsa culichi and salsa diablo divorciado, sesame seed; rice, beans and salad

Huachinango (Red Snapper) — MKT
Large brazilian red Snapper, fried, served with sides

★ Pescado Sarandeado — MKT
Fried Red Snapper, butterflied; marinated with a spicy, sweet salsa zarandeada; grilled shrimp, onion

Lobster Enchiladas (Verdes o Rojas) — 25
3 lobster enchiladas, served with rice, beans and salad

Crab Enchiladas (Verdes o Rojas) — 25
3 crab enchiladas, served with rice, beans and salad

Grilled Salmon — 20
Grilled salmon, salsa roja, served with rice, beans and salad

Camaron y Filete Empanizado — 23
Breaded fish filet alongside several fried shrimp

Camaron y Filete (your choice of salsa) — 23
Fish filet and grilled shrimp with your choice of salsa: culichi, diablo, poblano or mojo de ajo

Camaron y Pulpo (your choice of salsa) — 23
Sautéed octopus and grilled shrimp with your choice of salsa: culichi, diablo, poblano or mojo de ajo



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CAMARONES — PURA DELICIA



PESCADO — FRESCO DEL MAR

Camarones Fantasia — 23
Bacon wrapped shrimp topped with melted mozzarella

Camarones Roca — 23
Breaded shrimp, sriracha, sweet and sour sauce, sesame and serrano

Camarones al Mojo de Ajo — 23
Shrimp in garlic sauce, butter, onion, bell pepper salsa

Camarones Rancheros — 23
Shrimp in salsa verde, tomato, onion and cilantro

Camarones Culichi o
Endiablados (Divorciados +1) — 23
Sautéed shrimp in our famous green tomatillo salsa or try our spicy diablo sauce for a delicious kick!

Camarones a la Crema de Brocoli — 23
Shrimp, creamy mushroom and broccoli sauce (Add chile chipotle for spice!)

Camarones Empanizados — 23
Breaded, whole shrimp cooked to a perfect crunch!

Filete Poblano — 22
Fish filet, poblano chile strips, onion and tomato; served with rice, beans and salad

Filete a la Plancha — 22
Grilled fish filet, served with rice, beans and salad

Filete al Ajillo — 22
Fish filet, chile colorado strips, spicy garlic salsa

Filete Veracruzano — 22
Fish filet, tomato, diced serrano, olives, capers, vegetables

Filete de Pescado Culichi — 22
Fish filet, cooked with our famous green salsa Culichi

Filete de Pescado y
Mejillon en salsa de vino blanco — 25
Fish filet, sautéed mussels, white wine and garlic sauce, onion and dried chiles, fresh herbs

Filete de Pescado a la Diabla — 22
Fish filet cooked with our spicy, diablo sauce

Filete al Vapor — 22
Steamed, fish filet with steamed vegetables wrapped in foil

Filete de Pescado Empanizado — 22
Breaded fish filet; served with rice, beans and salad

EN TORTILLA — SUAVE Y FRESCA

Carne Asada (or Chicken) Tacos — 16
3 grilled carne asada (or chicken) tacos, onion and cilantro

Tacos Mar y Tierra — 16
2 tacos of grilled steak, shrimp and cheese, corn tortilla

Tacos Al Pastor — 16
3 tacos al pastor, corn tortilla, onion and cilantro

Quesatacos — 16
Salsa roja tortilla, fried, cheese, shredded beef, crema mexicana

Tacos Mixtos — 16
4 tacos, carne asada, chicken, fish and shrimp, corn tortilla

Tacos Pulpo Zarandeado — 18
2 grilled octopus tacos, salsa zarandeada, cheese, corn tortilla

Lobster Tacos — 21
Grilled lobster, salsa roja, queso fresco, cabbage, cilantro, onion and crema mexicana

Tacos de Camaron — 16
(A la plancha or empanizados)
3 grilled shrimp tacos, cheese, cabbage, tomato, crema mexicana, salsa naranjada

Tacos al Gobernador — 16
3 shrimp tacos, onion, cheese, corn tortilla, cabbage, tomato

Tacos de Pescado — 16
(A la Plancha or Empanizados)
3 fish tacos, cheese, cabbage, tomato, crema mexicana, salsa naranjada

CALDOS

Caldo 7 Mares — 24
Seven Seas soup, broth, crab leg, shrimp, fish, octopus, abalone, clams and calamari; onion and cilantro

Caldo Viagra — 22
Fish, shrimp, abalone and octopus, fiery chipotle broth; onion and cilantro

Caldo de Camaron o de Pescado (o MIXTO) — 20
broth, made with either shrimp or fish; onion and cilantro

Caldo Bichy (Consome) — 8
Fish broth, served with lime and 1 shrimp

FAJITAS

Super Parrillada — 32
Grilled Steak, chicken AND shrimp! Bell peppers, onion, avocado, serrano

Fajitas de Camarones — 27
Grilled shrimp on a sizzling skillet, bell peppers, onion, avocado, serrano

Fajitas de Carne Asada or Pollo (OR MIXTO) — 27
Grilled carne asada (or chicken) strips, bell peppers, onion, avocado, serrano

Vegetarian Fajitas — 20
Grilled mushrooms, red and green bell peppers, onion, avocado, serrano

AUTÉNTICOS — SABORES DE MÉXICO

Enchiladas (Verdes o Rojas) — 16
Enchiladas are available in either chicken, shredded beef or cheese; available in green or red enchilada salsa

Enchilada Style Burrito — 16
Enchilada salsa (green or red), carne asada or grilled chicken; melted mozzarella

Carne Asada or Grilled Chicken Burrito — 14
Carne asada (or chicken), beans, cilantro and onion

Burrito Mar y Tierra — 20
Grilled shrimp and carne asada burrito, rice, cilantro and onion, flour tortilla

Shrimp Chipotle Burrito — 16
Shrimp burrito, chile chipotle, rice, cilantro, onion, avocado

Mar y Tierra — 25
Carne Asada, Grilled Shrimp and crispy Bacon

Carne Asada Tradicional — 20
Carne asada, onion and habanero, served with rice, beans and salad

Ranchero Steak — 20
Slow-cooked strips of steak, tomato salsa, onion, serrano

Chile Relleno — 16
Poblano pepper, filled with cheese, fried in egg batter

NIÑOS

Mini Bean and Cheese Burrito — 8
(Add Carne Asada/Chicken - 10)

Fried Chicken Strips — 10

Kids Cheese Quesadilla — 8
(Add Carne Asada/Chicken - 10)

Kids Fish Sticks — 10

Kids Shrimp Empanizados — 10

SIDES

Guacamole al Pulpo — 17
Made to order guacamole, lime, white onion, serrano, tomato, cilantro, pickled red onion and gently fried octopus; served with tostadas

Guacamole — 12
Made to order guacamole, lime, onion, tomato, cilantro, serrano

Pico de Gallo — 3
Salsa fresca, tomato, onion, cilantro, and serrano

Side of Rice or Beans — 5

Extra Plate of Rice/Bean/Salad — 7

Chiles Treadados — 3
A side of spicy, grilled chiles

POSTRE

Flan
Mom's special recipe!
Our homemade, rum-infused flan is a must try!

Churros Calientes
Flash fried churros, filled with cajeta, served with vanilla ice cream

Chocolate Cake
Rich, creamy chocolate fudge, served with vanilla ice cream