



# 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
	Modelo Especial
Michelob Ultra	Modelo Negra
Heineken 0.0	Pacifico
(non-alcoholic)	Michelob Ultra
IMPORT	XX Lager
Corona	
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



## 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 diabla 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, diabla 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 — 14  
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 Treados — 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