



Mixed Drinks



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

* Summers in Phoenix — 17
Buchanans Whiskey, fresh lime, cranberry, pineapple juice

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

El Fantasma — 17
Tequila, Cream of coconut, grenadine, triple sec, mint

Mexican Sunset - 17
Vodka or Tequila, Orange juice, grenadine, splash of lime

El Gran Tiburon — 35
35 oz, tequila, blue curacao, 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

Strawberry Daquiri — 17
Frozen, bacardi, fresh lime, strawberry mix, fresh strawberry, simple syrup

Cervezas

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 | Roca | Añejo | Reposado | Silver
Tesoro Añejo | Reposado | Silver
1800 Milenio | Cristalino | Añejo | Silver

Liquor

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

Mezcal

400 Conejos | Casamigos Joven

Soft Drinks

SODA MEXICANA
Coca-Cola | Mineragua
Sidral | Mandarina
PEPSI PRODUCTS
Pepsi | Diet Pepsi
Dr Pepper | Cranberry
Orange Juice | Iced Tea

AGUAS FRESCAS
(Made in-house)
Azul Limonada
Pink Horchata
Mineragua Preparada
Add rim dip to any agua fresca (+1)
Escarchado con chamoy (+1)

* Consumer Advisory:
Oysters are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

Desde El Mar A Su Mesa™ | IG @mariscosplayahermosa | ©2024 V3





Aperitivos

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

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

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

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

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

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

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

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

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

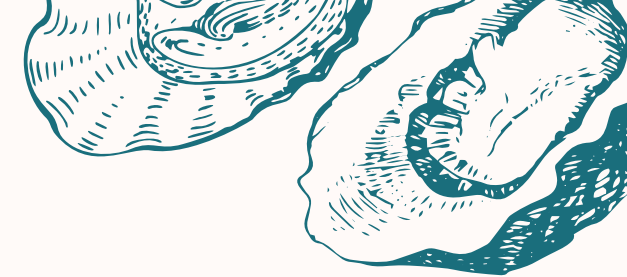
Mango Habanero Aguachile * — 22
Aguachile shrimp, fresh mango, habanero, onion, cucumber, fresh herbs

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

Callo de Hacha * — 40
(Mixta con Aguachiles - 49)
Mexican scallop cooked in lime juice, cucumber, tomato, avocado, fresh herbs

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

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



Aperitivos Mexicanos

★ Ostiones Preparados * — Dozen 42 / Half 21
Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado

★ Camarones Locos ("Cucaracha" Style) — 40
Large, whole head-on shrimp, marinated in salsa loca, salsa verde

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

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)

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

★ La Patrona (Torre de Mariscos) * — 50
Raw aguachile shrimp, cooked shrimp, scallop, calamari, oyster, octopus, shrimp and fish ceviche, abalone; salsa negra, salsa roja

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

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

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

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

Ostiones * — Dozen 36 / Half Dozen 18
Oysters on the half-shell, served chilled, lime, salsa

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

Camarones

Includes: Salad, Rice and Beans

Camarones Fantasia - 23
Bacon wrapped shrimp topped with melted mozzarella

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

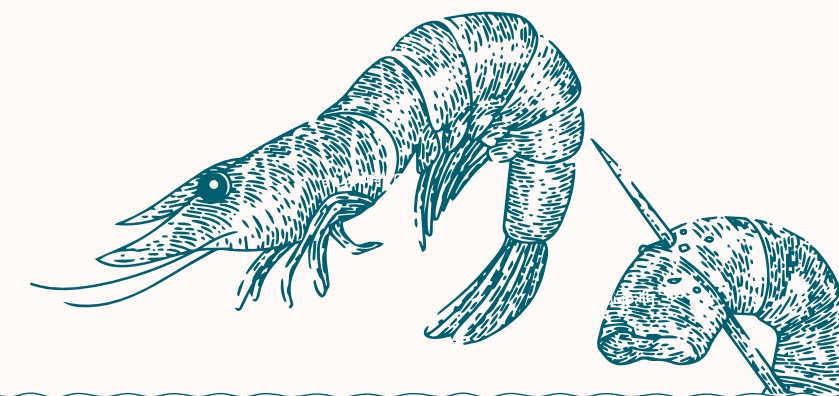
Camarones al Mojo de Ajo - 23
Shrimp in garlic sauce, butter, onion, bell pepper salsa

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

Camarones 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!

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!



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Los ostiones se sirven crudos, y el ceviche se sirve crudo después de ser preparado en jugo de limón. Consumir carnes, aves, mariscos, crustáceos o huevos crudos o a término medio puede incrementar el riesgo de enfermedades alimentarias.

Especialidades



★ 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)

Plato del Capitan — 29

3 camarones fantasia, 3 toritos de camaron, 3 camarones culichi, 3 camarones endiablados and 3 camarones empanizados – served with rice

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

★ El Pulpazo — 45

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

★ ★ 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

★ 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

El Orgasmo — 23

bacon-wrapped shrimp, salsa chipotle, salad, rice and beans

Pata de Jaiva y Pulpo en mojo de ajo - 30

Crab legs, grilled octopus, garlic sauce, vegetables, herbs

★ 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

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

★ 12oz Ribeye Aguachile * — 40

12 oz ribeye, grilled to order, spicy aguachile salsa; served with rice, beans and salad

★ Hot Lava Steak * — 45

12 oz ribeye, 3 grilled shrimp, 3 head-on shrimp, grilled serrano, cebolla cambray

Toritos Fantasia — 21

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

La Bomba! — 32

Seafood boil, whole head-on shrimp, mussels and steamed crab legs, corn on the cob and potato

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

Pescado

Includes: Salad, Rice and Beans

Filete de Pescado y Mejillon en salsa de vino blanco - 25

Fish filet, sauteed 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

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

Combinaciones

★ "La Tercia"

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

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

Sauteed octopus and grilled shrimp with your choice of salsa: culichi, diablo, poblano or mojo de ajo

Paella de Langosta, Camaron, Mejillon y Pulpo — 35

Grilled lobster, tail, shrimp, octopus, mussels; served over rice and vegetables; crema mexicana and salsa naranjada

Caldos Calientes

Caldo 7 Mares — 24

Seven Seas soup, broth, crab leg, shrimp, fish, octopus, abalone, clams and calamari; onion and cilantro

Caldo Viagra — 22

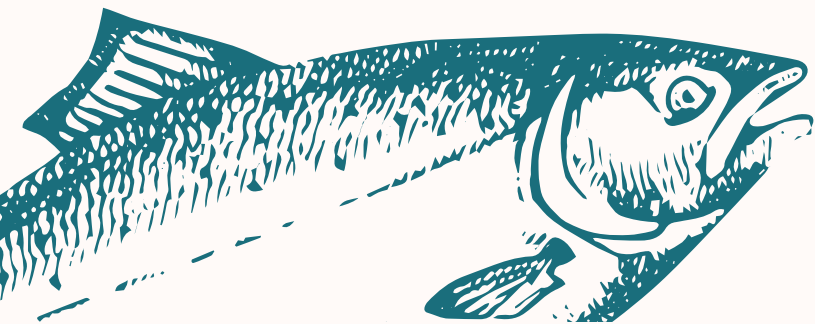
Fish, shrimp, abalone and octopus, fiery chipotle broth; onion and cilantro

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





Especialidades

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

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

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

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



Tacos

Includes: Rice and Beans

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

Burritos

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

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

Burrito Mar y Tierra — 16
Grilled shrimp and carne asada burrito, rice, cilantro and onion, flour tortilla

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



Fajitas

Includes: Rice, Beans, and Salad

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

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

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

Menu de 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

Tides

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

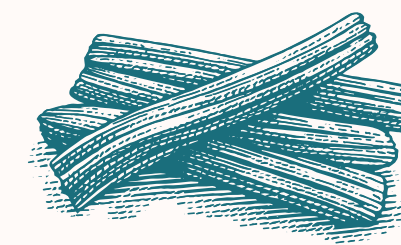
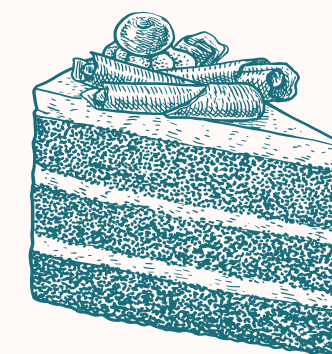
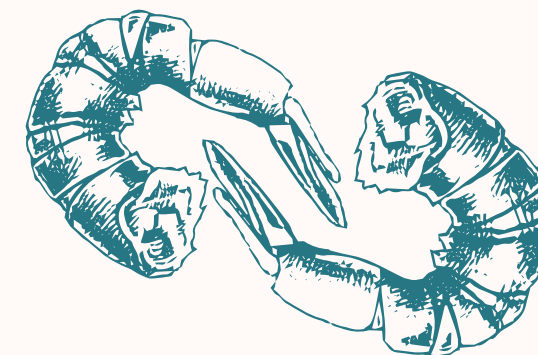
Chiles Treadados — 3
A side of spicy, grilled chiles

Postres

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



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