

D I N I N G O N T H E B E A C H



DINNER

TORTILLA CHIPS

Housemade Guacamole, Salsa Mexicana & Salsa Verde

STARTERS

seafood pozole

Fish, Shrimp, Clams, Mussels
Cilantro Broth

ensalada verde

Lettuce, Watercress, Spinach,
Avocado, Roasted Corn, Tomatoes,
Pickled Red Onion, Agave Vinaigrette

***ceviche of the day**

Fish brined in Lime
Ginger, Corn & Aji

queso fundido

Melted Cheese, Oaxaca Sauce,
Flour Tortillas

SHRIMP

**head on
butterflied prawns
grilled**

Choose one Sauce to Accompany With



al borracho

Tequila, Garlic

coconut

With Mango & Spinach Sauce

ajillo

Garlic, Olive Oil, Guajillo Chile, Lemon

SEA SENOR SIGNATURE

***carne asada**

Guacamole, Pickled Red Onion
& Quesadilla

fresh catch

Lemon Caper Butter, Garlic, Cilantro

pulled pork

Mojo Roasted Smoked Pork, Pico de Gallo,
Guacamole & Molcajete Sauce

shrimp arriero

Chambray Potatoes,
Onion, Guajillo Chili,
Garlic, White Wine, Olive Oil, Paprika

***flank steak**

Chili Rub, Pico de Gallo

free range chicken

Lemon Zest, Fresh Herbs

SIDES

Mexican Rice
Refried Beans
Flour Tortilla
Chambray Potatoes

DESSERTS

Caramel Flan
Mexican Chocolate Mousse
Key Lime Pie

*Consuming raw or under cooked Meats, Poultry, Shellfish, Seafood or Eggs May Increase Your Risk of Foodborne Illness
Especially if you have certain medical conditions.