

Menu

Starters	
Fish Ceviche <i>Freshly Made with our catch of the day.</i>	\$120
Grilled Clams or Oysters <i>Lightly grilled with our butter lime hickory sauce (also available raw)</i>	\$120
Caesar Salad <i>Cruchy romaine lettuce, parmesan and garlic croutons.</i>	\$90
Smoked Marlin Tostadas <i>2 delicious coor tostadas topped with our very special smoked marlin</i>	\$90
Shrimp or Scallop Aguachile <i>Bathed in our lime, cucumber and chile serrano cold sauce. (spicy hot)</i>	\$140
Grilled Veggies <i>Red peppers, yellow peppers, nopal and zucchini grilled to perfection with goat cheese croutons and balsamic dressing.</i>	\$90
Ocean Grill Guacamole <i>Velvety avocado with cucumber lime, cilantro, tomatos and onion</i>	\$70
Main Dishes	
Catch of the Day <i>Delivered fresh every day</i>	\$190
Lobster (Seasonal) <i>2 pounds of delicious spiny lobster</i>	\$320
Shrimp <i>Crunchy U-10 shrimp</i>	\$280
Octopus <i>Standalone dish! Tender on the inside crunchy on the outside with our signature kalamata tapenada on a bed of ...</i>	\$190
Ocean Grill BBQ Ribs <i>Half a rack of tender baby back ribs that fall off the bone!</i>	\$160
Rib Eye <i>USDA Prime Cut</i>	\$360
Ocean Grill Burger <i>Beef: 80/20 Ground Beef grilled to your liking Vegetarian: Mix of veggies and seeds. Our version of I can't believe its not ...</i>	\$120
Grilled Chicken <i>Half boneless baby chicken</i>	\$140

Choose from our delicious sauces for your main dish

Ocean Grill Sauce

(roasted garlic, lime, butter and chile de arbol)

Sarandeado

(house recipe)

Gallega

(sweet pepper, olive oil, and sea salt)

Lemon Ginger Butter Sauce

Ajillo

(garlic and guajillo chile)

Ocean Grill BBQ Sauce

Choose a side for your main dish

Garden Rice

De la olla black beans

Fried plantain

grilled veggies

french fries

Dessert

Key Lime Pie – \$60

New York style cheese cake – \$60

ALL PRICES IN MEXICAN PESOS