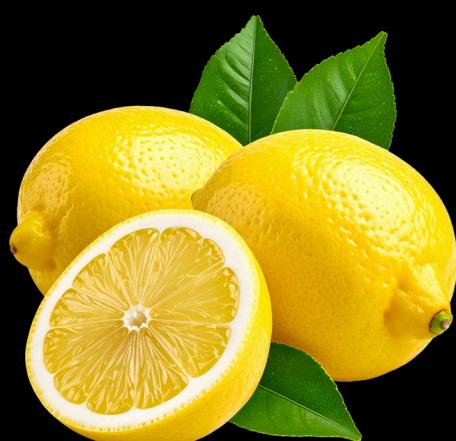




MENU



SHRIMP CEVICHEES

SHRIMP PROTEIN + VEGETABLES + SQUEEZED LIME

TRIPLE SHRIMP CEVICHE *

Ceviche blends three traditional styles: tender **cooked shrimp**, fresh **raw shrimp marinated in lime juice**, and intensely flavorful **dried shrimp**. Tossed with crisp **cucumber**, **onion**, fresh **cilantro**, and just the right kick of **habanero chili**. Highly recommended for spicy lovers.



13.99



TROPICAL SHRIMP CEVICHE *

Fresh **mangoes or pineapple** and **cooked shrimp**, tossed with red onion and cilantro, all marinated in lime juice and dried **coconut and orange juice** for a sweet flavor.



13.99

13.99



RED or GREEN SHRIMP AGUACHILE *

Raw shrimp lightly cured in fresh lime juice, then drenched in a spicy red salsa made with the legendary **chiltepín chili** or **green salsa made with serrano & jalapeño chili**.

No mild version available. Without the heat, it simply wouldn't be Aguachile.



13.99

13.99

COOKED SHRIMP CEVICHE



13.99



Traditional mexican-style ceviche made with diced **cooked shrimp**, red onion, tomato, and fresh cilantro, all marinated in lime juice and a splash of **Clamato** for a slightly savory touch.

BLACK SHRIMP AGUACHILE *



13.99



Raw shrimps are QUICK marinated in black spicy salsa that is crafted from a secret blend of chiles, and black umami spices. Garnished with julienned cucumber, red onion, and a splash of lime.

No mild version available, removing the heat would strip this dish of its soul.

BLACK SHRIMP CEVICHE

Cooked shrimp chopped into hearty bites and mixed with our **signature black spicy salsa**, crafted from a secret blend of chiles and deep umami spices.

Tossed with julienned cucumber, red onion, and a splash of lime.



FISH CEVICHEs

FISH PROTEIN + VEGETABLES + SQUEEZED LIME

MAZATLAN FISH CEVICHE *

The most **famous ceviche in Mazatlan** is made with miced fish cured in fresh lime juice, then mixed with **shredded carrot**, giving it a light sweetness and signature texture. Combined with diced cucumber, white onion, fresh cilantro and SERRANO chilli.



12.99



14.99



CITRUS AHI TUNA CEVICHE *

Diced ahi tuna, lightly cured in a mix of lime and citrus juices, combined with soy sauce and a hint of **ginger**, and touch of **serrano chili** then tossed with creamy **avocado chunks**.



12.99

CLASSIC Mexican FISH CEVICHE *

Fish diced into small cubes and lightly **cured in fresh lime juice**, then tossed with chopped onion, tomaté, cucumber and fresh cilantro and touch of clam juice.



13.99



DUAL CATCH CEVICHE *

A **bold fusion** of two coastal classics. We blend our signature lime-cured **fish** ceviche with tender cooked **shrimp**, combining the brightness of fresh citrus with the satisfying bite of shrimp. Tossed with tomato, red onion, and cilantro, and finished with a hint of Clamato, this ceviche brings **the best of both worlds** in every scoop.



***CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

FISH TACOS

Tacos are more than meat... the seafood revolution.

FISH AL PASTOR taco



5.49

ZARANDEADO FISH taco

Fish fillet marinated with our signature zarandeado blend, then grill it. Served hot and juicy on a soft corn tortilla. **Not spicy**, mild, but this is **unforgettable**.



5.49

CRISPY TEMPURA FISH



5.49



Fish fillet lightly seasoned and tempura-battered, then fry it until golden and crispy. It's tucked into a soft **corn tortilla**.

INFERNO FISH taco

Fish fillet bathed in our signature **inferno sauce** crafted with **chile de árbol**, **chiltepin**, garlic and spices. Folded into a warm **flour tortilla**. For spicy lovers.



5.49



5.49



Fish fillet seared on the flat-top with olive oil, placed over a warm **corn tortilla**, and bathed in our mole poblano, slightly sweet sauce made with chilies, nuts, spices, and Mexican chocolate. **Mole poblano** is an authentic taste of Mexican heritage.

SIGNATURE MOLE FISH

Golden POTATO & SHRIMP Tacos



Three tacos.

Our Golden Shrimp & Potato Tacos are crafted the traditional Mexican street-food way: soft corn tortillas filled with creamy **mashed potato** and **seasoned shrimp**, folded and **fried** together until **perfectly crisp outside** and **tender inside**. Finished with fresh tomato salsa, cabbage, slices of onion and avocado.

STEAK taco

A new take on a classic. Instead of chopped meat, we lay down a thin-cut **NEW YORK steak**, (as real carne asada are in Mexico) over a corn tortilla spread with **refried beans**. It's topped with avocado slides.



***add grilled shrimps for \$1.99

6.99

Seafood BUNS

ZARANDEADO SHRIMP BUN

Grilled shrimp in house zarandeado sauce.

PACIFIC SHRIMP BUN

Shrimp, cheese, bell peppers, onions, and tomatoes.

SHRIMP MELT BUN

Shrimp & melted cheese.

ZARANDEADO FISH BUN

Grilled FISH FILLET in house zarandeado sauce.

7.99



PLANT BASED

Plants. Citrus. Flavor.

GRILLED CAULIFLOWER



Cauliflower is marinated in our signature zarandeado sauce, then **grilled to smoky** perfection.

TROPICAL & AVOCADO CEVICHE



This vibrant bowl features ripe **mango OR pineapple** and creamy **avocado**, tossed with red onion, and fresh cilantro. It's marinated in citrus juice and dried coconut.

GRILLED BEET CEVICHE

Roasted beets are diced and lightly grilled, then tossed with baby spinach, crumbled **goat cheese**, toasted **walnuts**, and a citrus raspberry dressing that adds tang and brightness.



MUSHROOMS & GARLIC TACOS (2)

Sautéed **mushrooms** with garlic and chesse, served on grilled **corn tortilla**. **2 tacos**.



CHURROS



Mini Churros
6 pieces + 2 dips

\$ 6 ~~30~~

Dips options:
Chocolate, Caramel, White
Chocolate, Lechera.



SHRIMP QUESADILLA
CHEESE QUESADILLA
SHRIMP POPCORN
CHICKEN NUGGETS



KID'S SODA

\$ 5.99

REFRESHERS

Crafted every day

SIGNATURE FLAVORS

- HORCHATA
- COCONUT
- CAPPUCCINO

- PIÑA COLADA
- MOJITO

16 oz.
\$ 3.99

24 oz.
\$ 4.99

SOFT DRINKS

BOTTOMLESS



16 oz.
\$ 2.99

24 oz.
\$ 3.99

BOTTLED
\$ 3.99



MICHELADAS BLACK OR RED



\$ 2.50
+
BEER

BOTTLED BEER - IMPORTS \$5.50



BOTTLED BEER - DOMESTIC \$4.50



OUR STORY

Where family tradition and a lifelong love of the sea come together in a modern culinary experience.

Sea & Lemon was born from a lifetime of flavor, passion, and heritage.

In the 1960s, my father, Don Felipe Rivas, opened his first restaurant, La Barca de Oro, in Los Angeles; one of the pioneers of Mexican food and bakery in the area. Years later, our family returned to Guadalajara, Mexico where he continued sharing the same love for cooking. **I grew up in that kitchen;** surrounded by aromas, laughter, and the rhythm of a family devoted to food.



Don Felipe Rivas, California, 1960



Mario & Glo, Mazatlán 2005

Together with my wife, Gloria, we've spent more than **20 years exploring the Pacific coast of Mexico:** where real food lives in the streets. From Tepic, San Blas, and Puerto Vallarta, to the beaches of Mazatlán, the famous and the hidden gems, to the docks of Culiacán, Guasave, Los Mochis, and the shores of Ensenada. Along the way, **we've tasted again and again, learning from the best.**

Those experiences shaped every dish we serve today.

Sea & Lemon is the result of that journey; a tribute to our roots, to the ocean that inspires us, and to **the craft of transforming simple ingredients into something extraordinary.** It's our way of bringing a piece of Mexico's coast to the US, one plate at a time.

Every ceviche, every taco, every dish on our menu tells a story of family, of the sea, of passion.

Mario A. Rivas

Catering ceviche



Bring the Pacific to your table.

Take it to the party...
or keep it for the next day.

Sea & Lemon

Reserve your tray 24 hours in advance.



281-547-8590