



# Sea & Lemon

Mexican Seafood Kitchen

# MENU



# SHRIMP CEVICHES

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



## 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.

## 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



## 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.

## RED or GREEN SHRIMP AGUACHILE \*

**Raw shrimp** lightly cured in fresh lime juice, then drenched in a spicy red salsa made with the legendary **chiltepin chili** or **green salsa made with serrano & jalapeno chili**. **No mild version available**. Without the heat, it simply wouldn't be Aguachile.



13.99



## 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.

13.99



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

# 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**.



## CLASSIC Mexican FISH CEVICHE \*

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



12.99

## 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.



13.99

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# SHRIMP TACOS

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

## PACIFIC SHRIMP taco



5.99



This taco is filled with **sautéed shrimps**, melted grilling **cheese**, bell pepper, onion, and tomato, all folded into a **corn tortilla**. Once assembled, it's grilled until the tortilla is lightly crisped and marked.

## CRISPY TEMPURA SHRIMP taco



5.99



Lightly **battered shrimps** are fried to golden perfection in a tempura-style coating, then laid into a warm **corn tortilla**.

## GOLDEN CHEESE SHELL taco



5.99



We sizzle Monterey Jack **cheese** on the flat-top until it becomes a golden, **crunchy cheese shell**, then layer it with shrimp with paprika and serve it over a warm **flour tortilla**.

## ZARANDEADO SHRIMP taco

We marinate shrimps in our **signature zarandeado** sauce a secret blend of chiles, spices, and magical species. **Grilled** over high heat to lock in flavor. Try it with Chiltepin power salsa.



5.99



## SHRIMP MELT taco

Shrimps marinated with papikra and garlic & melted cheese. Served on flour tortilla.



5.99



## ZARANDEADO SHELL-ON BOWL

Grilled shrimps marinated in our **signature zarandeado sauce**. SELL-ON just as the original recipe from Nayarit, Mexico. Try it with Chiltepin Power Sauce.



9.99



## INFERNO

## SHRIMP TACO

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

5.99





# FISH TACOS

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

## FISH AL PASTOR taco



We marinate **fish** strips in our signature **al pastor** sauce, made with a bold blend of chiles, spices, and tropical flavor with **grilled pineapple** on top. Served on a warm **corn tortilla**. Contains penauts.

## CRISPY TEMPURA FISH



**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



## 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**.



## PLAIN FISH taco

**Fish fillet** seared on the flat-top with a touch of **olive oil** and **paprika**, then served over a warm corn tortilla. No toppings, no dressing, just honest flavor.



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



8.99



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

## 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.



8.99



## TROPICAL & AVOCADO CEVICHE



8.99

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.



## MUSHROOMS & GARLIC TACOS (2)

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



7.99



# CHURROS



**Mini Churros**  
**6 pieces + 2 dips**

**\$ 6<sup>30</sup>**

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
- CAPPUCINO
- 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, Mazatlan 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**