

The
M E N U





Kid's Menu

- 61. Shrimp Quesadilla
- 62. Cheese Quesadilla
- 63. Shrimp Popcorn
- 64. Chicken nuggets



Soda o Refresher

Price: \$5.99

Crafted Refreshers

❖ Horchata

❖ Mojito

16 oz. \$ 3.99

❖ Coconut

❖ Pina Colada

24 oz. \$ 4.99

❖ Cappuccino

= Bottomless =

Signature Dish



Micheladas

Ice-cold **micelada mix** served with fresh lime, clamato juice, chili rim, and savory spicy juices. Choose your beer separately and mix it your way.

\$ 2.50 + beer of your choice

Bottled Beer



\$ 5.50

Imports Beer

\$ 4.50

Domestic Beer



Soft Drinks



16 oz.

\$ 2.99

24 oz.

\$ 3.99



BOTTLED Soda \$ 3.99

Plates To Share



6 1 Grilled Cauliflower

Price: \$8.99

Grilled cauliflower marinated in our house-made **zarandeado sauce**, inspired by the traditional coastal flavors of Nayarit, Mexico. Fire-roasted to achieve smoky edges and a tender, juicy bite, allowing the bold, savory marinade to fully absorb into each floret

Spicy Level: Mild

Signature Dish

6 2 Zarandeado Shrimp Bowl

Price: \$9.99

Grilled shell-on shrimp marinated in our house-made zarandeado sauce, inspired by the traditional coastal recipe from Nayarit, Mexico. Charred over high heat to lock in smoky flavor while keeping the shrimp juicy and tender. **Bold, rustic, and deeply savory.**

Spicy Level: Mild

Signature Dish



6 3 Crispy Fire Shrimp Bowl

Price: \$9.99

Tempura-style shrimp cooked to a delicate crunch and finished in a rich, **spicy mayonnaise**-based sauce. The sauce adds depth, gentle heat, and a creamy texture.

Spicy Level: Heat.

Shrimp Ceviches



01 Triple Shrimp Ceviche *

Price: \$13.99

Ceviche blends three styles: **cooked shrimp**, **fresh raw shrimp** and intensely flavorful **dried shrimp**. Tossed with cucumber, onion, cilantro, and just the right kick of **habanero chili**.

Spicy Level: HEAT



02 Cooked Shrimp Ceviche

Price: \$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 juice**.

Spicy Level: NO heat



03 Tropical Shrimp Ceviche

Price: \$13.99

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.

Spicy Level: NO heat

Signature Dish



04 Black Aguachile *

Price: \$13.99

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

Spicy Level: MAX heat

Signature Dish



05 Red or Green Aguachile*

Price: \$13.99

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

Spicy Level: MAX heat



06 Black CEVICHE

Price: \$13.99

Cooked shrimp chopped and mixed with our signature black spicy salsa, crafted from **chiltepín** chili and deep umami spices.

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

Spicy Level: MAX heat

Fish Ceviches



11 Mazatlan Fish Ceviche * Price: \$12.99

Miced fish cured in fresh lime juice, then mixed with shredded **carrot**, giving it a light sweetness. Combined with diced cucumber, onion, fresh cilantro, tomatillo, and **SERRANO chilli**.

Spicy Level: HEAT (no chilli upon request)



12 Mexican Fish Ceviche * Price: \$12.99

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

Spicy Level: NO heat

Signature Dish



13 Mexican Street Ceviche * Price: \$12.99

Minced fresh fish cured in lime juice, lightly blended with tomato, cucumber, onion, cilantro, a subtle touch of **ketchup**, and Clamato, delivering a smooth, savory coastal flavor

Spicy Level: NO heat



14 Ahi Tuna & Avocado Ceviche * Price: \$14.99

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**.

Signature Dish

Spicy Level: HEAT (no chilli upon request)



15 Ahi Tuna Garden Ceviche * Price: \$14.99

Diced ahi tuna cured in lime juice, soy sauce and ginger oil. Tossed with red **onion**, **cucumber**, **cilantro**, **serrano** chili, touch of clamato juice, and finished with creamy avocado.

Spicy Level: HEAT (no chilli upon request)



16 Dual Catch Ceviche * Price: \$13.99

We blend our signature lime-cured **fish ceviche** with tender **cooked shrimp**, Tossed with tomato, red onion, and cilantro, and finished with a hint of **Clamato**.

Spicy Level: NO heat

Shrimp Tacos



2 1 Pacific Shrimp Taco

Price: \$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.

Spicy Level: NO heat.



2 2 Zarandeado Shrimp Taco

Price: \$5.99

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.

Spicy Level: Mild

Signature Dish



2 3 Golden Cheese Shell Taco

Price: \$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.

Spicy Level: NO heat

Signature Dish



2 4 Shrimp Melt Taco

Price: \$5.99

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

Spicy Level: NO heat



2 5 Crispy Tempura Shrimp Taco

Price: \$5.99

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

Spicy Level: NO heat



2 6 Inferno Shrimp Taco

Price: \$5.99

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

Spicy Level: MAX heat

Signature Dish

Fish Tacos



3 1 Fish al Pastor Taco

Price: \$5.49

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 peanuts.

Spicy Level: NO heat.

Signature Dish



3 2 Crispy Tempura Fish Taco

Price: \$5.49

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

Spicy Level: NO heat.



3 3 Street Fish Taco

Price: \$5.49

Corn tortilla filled with tender **fish**, fresh **tomato**, red **onion**, and **cilantro**. Simple, bold flavors inspired by classic Mexican street tacos.

Spicy Level: NO heat



3 4 Zarandeado Fish Taco

Price: \$5.49

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.

Spicy Level: Mild

Signature Dish



3 5 Fish Pastor Melt Taco

Price: \$5.99

Melted Monterey Jack cheese in a freshly cooked flour tortilla, filled with **fish al pastor** and topped with grilled pineapple. Onion, cilantro, and salsa available at the table.

Spicy Level: NO heat

Signature Dish



3 6 Plain Fish Taco

Price: \$5.49

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.

Spicy Level: NO heat

Signature Tacos



4 1 Potatoes & Shrimp Tacos

Price: \$7.99

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.

Spicy Level: NO heat.

4 2 Steak Taco

Price: \$6.99

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.

Spicy Level: Mild

Signature Dish

***add grilled shrimps for \$1.99



Seafood Buns

A warm, toasted bun layered with melted Monterey Jack cheese and filled with your choice of seafood. Comfort food with bold coastal flavor.

Price: \$7.99

43. **Grilled Shrimp:** shrimp tossed in house zarandeado sauce.

44. **Shrimp & Veggies:** shrimp, bell peppers, onions, and tomatoes.

45. **Shrimp & Cheese:** shrimp with extra melted Monterey Jack.

46. **Grilled Fish Fillet:** fish fillet grilled and finished with house zarandeado sauce.

Spicy Level: NO heat



Plant-Based



5 1 Grilled Beet Ceviche

Price: \$9.99

Grilled 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.

Spicy Level: NO heat.



5 2 Cauliflower Ceviche

Price: \$9.99

Finely chopped **cooked cauliflower** cured in fresh lime juice, mixed with cucumber, onion, cilantro, and a touch of **clamato**. Light, refreshing, and fully plant-based.

Spicy Level: NO heat



5 3 Tropical & Avocado Ceviche

Price: \$9.99

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

Spicy Level: NO heat



5 4 Mushrooms & Garlic Tacos

Price: \$6.99

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

Spicy Level: NO heat



Churros

Mini Churros
6 pieces + 2 dips

Dips options:

Chocolate, Caramel, White Chocolate, Lechera.

Price: \$6.30

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.

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 & Gloria Rivas

