

COLD STARTERS

OCEAN'S GUACAMOLE	240
avocado, roasted tomatillo, onion, coriander & charred serrano pepper	
TUNA TARTARE	280
marinated tuna in salsa ponzu, guacamole, shallots, sweet potato, roasted peanut & chile oil	
TUNA TIRADITO	280
avocado, green onion, serrano pepper, coriander, fried leek & tamarind sauce	
OCTOPUS TIRADITO	290
marinated octopus with ponzu & ginger, avocado, roasted bell pepper, mixed salad & arbol chile oil	
CEVICHE CARIBE	310
shrimp, fresh tuna, grilled pineapple, red onion, serrano pepper, sesame oil, lime, coriander, manzano pepper & corn	
TRADITIONAL CEVICHE	340
shrimp, octopus, fish, tomato, onion, cucumber, coriander, avocado & lime	
VEGAN CAULIFLOWER CEVICHE	240
marinated cauliflower with lime, coriander & olive oil, onion, cucumber, tomato, coriander & avocado	
SHRIMP AGUACHILE	320
marinated shrimp with lime & roasted chile, coriander, onion & cucumber	
SHRIMP COCKTAIL	310
shrimp, tomato, avocado, onion, coriander, lime & serrano pepper	

HOT STARTERS

DUCK EMPANADAS	280
served with pink mole, banana pure & pickled vegetables	
POPCORN SHRIMPS	290
covered in chile ailloli & roasted sesame seeds	
FRIED CALAMARI	240
served with chipotle mayonnaise	
CRAB CAKES	320
red pepper, spinach, panko & grilled pineapple sauce	
QUESO DIP	245
tomato, onion, chile jalapenos, bacon, cheddar & cream cheese Served with flour totopos	
TRADITIONAL NACHOS	260
gouda & cheddar cheese, beans, pico de gallo, guacamole add arrachera +150, chicken +110 or shrimp +170	
OCEAN'S SEAFOOD NACHOS	410
catch of the day, shrimp, octopus, avocado, leek, gouda cheese, red onion, coriander & bechamel sauce	
CHICKEN QUESADILLAS	280
served with coriander & tomatillo ranch, pico de gallo & guacamole	

SALADS

CLASSIC CESAR SALAD	285
add arrachera +150, chicken +110 or shrimp +170	
BETROOT HONEY SALAD	265
mixed salad, epazote & honey dressing, cotija cheese, orange & roasted pumpkin seeds	
TACO SALAD	270
mixed greens, pico de gallo, avocado, cheese, coriander, rice, beans & coriander ranch dressing	
add arrachera +150, chicken +110 or shrimp +170	
SEARED TUNA SALAD	310
mixed salad, avocado, cherry tomato, cucumber, sesame seeds, tuna with guajillo crust & caribbean dressing	
OCEAN'S SALAD	260
romaine lettuce, roasted tomato, crispy parmesan, croutons, roasted onion with dry chiles. Avocado & jalapeños dressing	

TACOS

SERVED WITH RICE AND BEANS

CHICKEN TACOS	240
Grilled chicken, guacamole, pico de gallo & flour tortilla	
PAN SEARED CATCH OF THE DAY	280
grilled fish marinated with peanut & passion fruit. Topped with coriander & marinated onion. Served with jalapeños dressing	
CARNE ASADA	260
gouda & cheddar cheese, guacamole, pico de gallo & salsa verde	
GRILLED SHRIMP	310
Roasted tomato, coriander, red cabbage, chipotle mayonnaise & garlic butter grilled shrimp	
COSTRA DE RIB EYE	310
Tomatillo pico de gallo, cheese crust, avocado mousse, habanero oil, spicy tomatillo sauce & flour tortilla	
SEARED TUNA	260
Dry chile crust tuna. marinated jicama & cucumber in ponzu, avocado & sriracha dressing	
SUADERO	250
traditional cooked brisket, onion, coriander & spicy tomato sauce	
VEGAN CHORIZO	240
pico de gallo, avocado & corn	
VEGAN AL PASTOR	240
Marinated mushrooms in recado rojo de tzimin. Grilled pineapple, onion, coriander & spicy tomato sauce	

OCEAN'S SPECIALTIES

LAMB RACK BIRRIA 570

served with rice, beans, spicy tomatillo sauce, avocado & corn tortilla

COSTILLAS EN SALSA VERDE 340

served with zucchini, potato, rice, beans & corn tortilla

OCEAN'S GREEN ENCHILADAS 280

grilled chicken, onion, coriander, sour cream, cotija cheese, tomatillo sauce & corn tortillas.

Served with rice and beans

STUFFED CHICKEN POBLANO 310

tinga prepped chicken, mixed cheeses & morita chile

Served with rice and beans

OCEAN'S BURGER 270

lettuce, tomato, bacon, cheddar cheese and fry sauce.

Served with french fries

PORTOBELLO STEAK 320

homemade peanut sauce, roasted potato, spinach, onion & cherry tomato

GRILLED CHICKEN K'OL 320

marinated chicken breast in recado rojo.

Served with rice, creamy chile poblano & recado rojo & orange sauce

SURF & TURF 510

filet mignon, shrimps wrapped with bacon, asparagus & chile poblano gravy.

Served with mashed potato, grilled vegetables & blue cheese sauce

RIB EYE CHOICE 720

Served with mashed potato, grilled vegetables & passila chile gravy

ARRACHERA 420

Served with rice, grilled panela cheese and mushrooms & chile guajillo gravy

PASTAS

LOBSTER MAC & CHEESE 3.50\$/G

cheddar, aged chihuahua cheese, grana padano cheese, white truffle oil, shallots, bacon crumbs & grilled lobster

CORIANDER & PARSLEY PESTO PENNE 280

homemade pesto, pumpkin seeds, parmesan cheese & breaded chicken

FETTUCINI ALFREDO & SHRIMPS 380

traditional alfredo sauce, garlic butter grilled shrimps, white wine & bacon

LINGUINI WITH TOMATO SAUCE & VEGETABLES 290

bell pepper, eggplant, zucchini, mushrooms & spinach. Served with a tomato sauce with basil, capers, fried garlic, balsamic vinegar, pesto & parmesan cheese

FROM THE SEA

COCONUT SHRIMPS 380

coconut, panko, passion fruit & mango salsa. Served with rice & fresh mango salad

FISH & CHIPS 350

served with french fries, coleslaw, jalapeños dressing & capers tartar sauce

GRILLED OCTOPUS 450

marinated with garlic and chile guajillo.

Served with cauliflower pure, potato & salsa de chile xcatik

CATCH OF THE DAY 410

Served with rice, grilled vegetables, arugula & pineapple ajillo salsa

OCEAN'S FISH FILET TIC N XIC 425

Served with rice, esquite & hoja santa salsa

SALMON WITH NUT CRUST 380

Served with risotto, chile poblano, grilled vegetables, coconut & fried guajillo chile salsa

TRADITIONAL WHOLE FISH TIC N XIC 0.95\$/G

achiote, lime, garlic, purple onion & coriander. Served with rice & green mixed salad

FRIED WHOLE FISH 0.95\$/G

homemade traditional mexican sauce. Served with rice & green mixed salad

LOBSTER 3.50\$/G

SIZZLING FAJITAS

traditional fajitas flamed with tequila. Served with refried beans, rice, guacamole, tortilla & salsa tatemada

ARRACHERA 350

SHRIMPS 350

CHICKEN 295

VEGAN 320

PIZZAS

PEPPERONI & JALAPENOS 240

homemade tomato sauce, gouda cheese, pepperroni, bacon & jalapeños pepper

CHICKEN & PESTO 280

gouda & goat cheese, pesto, chicken, caramelized onion & spinach

SEAFOOD 350

homemade alfredo sauce, gouda cheese, shrimp, octopus, tuna, cherry tomato, arugula & parmesan cheese

VEGAN PIZZA 280

black olives & bell pepper sauce, vegan mozzarella cheese, zucchini, tomato cherry, spinach, onion & mushrooms

MARGARITAS \$185

CLASSIC

Tequila, triple sec, lime juice & sugar

COCONUT

Tequila, triple sec, coconut milk, lime juice, & sugar

CITRICOS

Tequila, triple sec, orange, lime & pineapple juice, sugar & chile salt

AL PASTOR

Tequila, triple sec, serrano chile, coriander, pineapple juice, lime juice & corn tortilla salt

TOMATO & BASIL

Tequila, triple sec, tomato, basil, lime juice, orange juice & sugar

CARROT CAKE

Tequila, triple sec, carrot juice, lime juice, ginger & cinnamon sirup

PEACH & CHIPOTLE

Tequila, triple sec, homemade peach marmelade, chipotle, lime juice & sugar

CUCUMBER & JALAPEÑO

Tequila, triple sec, cucumber, jalapeno chile, lime juice & sugar

PASSION FRUIT & BERRIES

Tequila, triple sec, passion fruit juice, fresh berries, lime juice & sugar

BLUE MARGARITA

Tequila, banana liquor, blue curacao, lime juice & sugar

MANGO & PASSION FRUIT

Tequila, triple sec, mango puree, passion fruit puree, lime juice & sugar

CADILAC \$230

Don Julio blanco, grand marnier, lime juice & sugar

MEZCALITAS \$195

PINEAPPLE & JALAPEÑO

Mezcal, triple sec, pineapple juice, jalapeños chile, lime juice & sugar

CITRICOS & BASIL

Mezcal, triple sec, orange, lime & pineapple juice, basil, sugar & chile salt

HIBISCUS & GUAJILLO

Mezcal, triple sec, hibiscus sirup, guajillo chile, lime juice & sugar

CUCUMBER & ROSEMARY

Mezcal, triple sec, cucumber, rosemary sirup, lime juice & sugar

MANGO & CHIPOTLE

Mezcal, triple sec, mango puree, chipotle, lime juice & sugar

PASSION FRUIT & STRAWBERRIES

Mezcal, triple sec, passion fruit juice, strawberry puree, lime juice & sugar

MIXOLOGY

OAXACA SOUR	230
Mezcal amaras, orange liquor, lime juice, ginger sirup, pineapple juice, jalapeños, egg white	
MEXICAN NEGRONI	220
Bombay gin, campari, red vermouth, orange juice, bell pepper puré and egg white	
OCEAN'S SOUR	220
Bombay gin, curacao, pineapple juice, lime juice, sugar, rosemary, egg white	
HOJA SANTA	235
Don julio 70, chartreuse verde, hoja santa sirup & lime juice	
LA CATRINA	220
Don julio blanco, frangelico, peach liquor & strawberries puré	
FLOR DE JAMAICA	210
Tito's vodka, vermouth & hibiscus flower sirup	
LA DIOSA IXCHEL	220
Capitan morgan, malibu, pineapple juice, passion fruit juice & fresh mint	
MAI TAI	225
Bacardi blanco, bacardi añejo, malibu, liquor 43, capitan morgan, orange liquor, orange juice & pineapple juice	

VINTAGE

OLD FASHIONED	210
Makers mark, sugar & angostura bitter	
MOJITO	185
Rum, mint leafs, lime juice & sugar	
PINA COLADA	195
Rum, malibu, coconut cream & pineapple juice	
MANGO DAIQUIRI	210
Rum, lime juice, mango juice & sugar	
MOSCOW MULE	210
Vodka, ginger, lime juice, dark beer & sugar	
NEGRONI	185
Bombay, vermouth & campari	
MANHATTAN	185
Whiskey & sweet vermouth	
DRY MARTINI	250
Gin, vermouth, olives	
APEROL SPRITZ	220
Sparkling wine, aperol, sparkling water	

CERVEZAS

VICTORIA	70
CORONA	70
CORONA LIGHT	70
CORONA ZERO	70
PACIFICO	70
MODELO ESPECIAL	75
NEGRA MODELO	75
STELLA ARTOIS	75
MICHELOB ULTRA	75
CHELADA, MICHELADA, OJO. ROJO	45

T I N T O	G L A S S	B O T T L E
FINCA LAS MORAS, ARGENTINA, MALBEC	200	700
FINCA LAS MORAS, ARGENTINA, MERLOT	200	700
FINCA LAS MORAS, ARGENTINA, CABERNET SAUVIGNON	200	700
GRAN CORONAS, ESPANA, TORRES	375	1,400
SANTO TOMÁS, MEXICO, CABERNET SAUVIGNON	400	1,500
SANTO TOMÁS, MEXICO, SYRAH	400	1,500
MONTE XANIC, MEXICO, MERLOT	-	2,100
MONTE XANIC, MEXICO, CABERNET SAUVIGNON & MERLOT	-	2,100
B L A N C O		
BAREFOOT, CALIFORNIA, CHARDONNAY	200	700
ALMA MORA, ARGENTINA, PINOT GRIGIO	200	700
MONTE XANIC, MEXICO, SAUVIGNON BLANC	400	1,500
SANTA MARGHERITA, ITALY, PINOT GRIGIO	400	1,500
MONTE XANIC, MEXICO, CHARDONNAY	-	1,900
MONTE XANIC, CHENIN COLOMBARD	-	1,500
R O S E		
FINCA LAS MORAS ROSADO DULCE	200	700
S P A R K L I N G W I N E		
ASOLO PROSECCO	200	700
MOET	-	5,000
R E F R E S C O S & M O C K T A I L S		
COCA COLA, FANTA, SPRITE, FRESCA		60
WATER		55
PERRIER		75
LIMONADE		105
Classic, Coconut, Cucumber & Basil		
PASSION FRUIT & MANGO		110
STRAWBERRIES & MANGO		110