



LIVE LOVE

OCEAN GRILL

VALLARTA



Starters

FISH CEVICHE

Freshly made with our catch of the day \$240



GRILLED OYSTERS / GRILLED CLAMS

Lightly grilled with our signature smoked lime, ginger, butter sauce \$360

OG HOUSE SALAD

Organic greens, seasonal veggies, mixed seeds and our delicious house dressing \$220



CAESAR SALAD

Crunchy romaine lettuce, garlic croutons and parmesan with its delicious and classic home made Caesar dressing \$220

SMOKED MARLIN TOSTADAS

Delicious corn tostadas topped with our flavorful smoked marlin, avocado and red onion \$230

SHRIMP AGUACHILE

Shrimp marinated in lime juice, cucumber, red onion and cold chili serrano sauce (spicy hot) \$320



FRESH WHITE FISH SASHIMI

With a special soy sauce and wasabi \$360

FRESH TUNA SASHIMI

With a special soy sauce and wasabi \$360

GRILLED VEGGIES

Red and yellow peppers, nopal, zucchini, tomatoes with goat cheese and balsamic dressing \$195



GUACAMOLE

A mexican classic made at the moment, with avocado with cucumber, coriander, onion and tomatoes \$220

SALSA MARTAJADA

Freshly homemade roasted tomatoes salsa. Flavorful, deep and delicious! \$135





Our smoker



Lobster tail



Smoked Brisket



Beef Short Ribs

Main Dishes

CATCH OF THE DAY

Everyday fresh! Served with our delicious house OG sauce (roasted garlic, butter, lime, chile de árbol and coconut cream) and grilled veggies \$480

GRILLED SALMON

With our signature lime, ginger and butter sauce. Served with grilled zucchini and mashed sweet potato \$480

JUMBO SHRIMP

Delicious jumbo shrimp with OG sauce (roasted garlic, butter, lime, chile de árbol and coconut cream), served with grilled veggies \$540

GRILLED OCTOPUS

Our signature dish! Tender octopus with a Kalamata olive tapenade in a bed of sautéed potatoes with rosemary and spanish smoked paprika \$440

BBQ RIBS

Fall off the bone back ribs with our secret BBQ sauce recipe. Served with french fries \$390

CHICKEN

Tender grill chicken breast, glazed with our homemade BBQ sauce and french fries \$360

RIB EYE 500G

Selected USDA Prime cut. Served with french fries \$850

SMOKED BRISKET LOW N SLOW

Smoked and super tender high choice brisket, glazed with a bourbon & black pepper sauce. Served with exotic veggies and french fries \$640

BEEF SHORT RIBS LOW N SLOW

Texas style smoked beef short ribs, bordelaise sauce and chimichurri on the side, served with exotic veggies and french fries \$750

RIB EYE WAGYU CROSS 500G

Only available on request with your reservation \$1,500

OG HAMBURGER

Selected 80/20 ground beef grilled to your liking. Served with french fries \$320

VEGGIE BURGER

Flavorful veggie burger patty made of quinoa, veggies, grains and nuts (with or without cheese). Served with french fries \$320

KING CRAB LEGS

OGasmic lemon butter house sauce \$MP

LOBSTER TAIL

Grilled lobster tail with our signature lime, ginger and butter sauce \$MP

Desserts

KEY LIME PIE	\$140
CHEESE CAKE	\$190
FRIED PLANTAIN & ICE CREAM	\$220



Drinks

SOFT DRINKS

Bottled water	\$ 50
Mineral water	\$ 60
Coca-Cola	\$ 50
Sprite	\$ 50
Mundet (apple spritzer)	\$ 50
Ginger-Ale	\$ 60
Lemonade	\$ 60
Orangeade	\$ 60
Churchill drink (suero)	\$ 40
Perrier	\$ 70
American coffee	\$ 60
Espresso	\$ 60
Capuccino	\$ 70
Late	\$ 70
Tea / Ice tea (charmo-mille and black)	\$ 50

MOCKTAILS

Virgin Piña Colada	\$ 90
Piña Mint	\$ 90
Mango Mule	\$ 90
Shirley Ginger	\$ 90
Berries Virgin Mojito	\$ 90
Wildcat Cooler	\$ 90
Pineapple Ginger Beer	\$ 90
Smoothies (mango, strawberry, passion fruit and lemon)	\$ 90



Cocktails

TEQUILA

Margarita OG

Tequila reposado, cointreau, lemon, sugar, fresh ginger and mint. Frozen \$160

Margarita fruits

Classic margarita with fresh fruits of your choice: Mango, strawberry, passion fruit, serrano chili and cucumber. Frozen or shaken \$160

Margarita Cadillac

Tequila añejo, Grand Marnier, lemon, orange juice and sugar \$230

Tommy's Margarita

World famous - 100% Agave tequila, agave syrup and lime \$170

El Burro

From Jim Meehan NYC: Tequila, ginger, lime, pineapple juice and anise \$160

Mezcal al pastor

Mezcal, cointreau, lime, tomato, pineapple juice, coriander and jalapeño \$180

Mezcalita

Mezcal, cointreau, lime, sugar and caramelized hibiscus flower. Tajin on the rim \$230

Colomitos Raicilla

Raicilla, lime, agave syrup and sal de gusano on the rim \$230

Classic Margarita \$160

Bloody Maria \$160

Tequila Sunrise \$160

Paloma \$160



RUM

Blue Hawaiian

Rum, blue curacao, pineapple juice and a dash of lime juice \$160

Floridita Spritz

Rum, vermouth rosso, white cocoa, granadine syrup, lime juice and ginger ale \$160

Daiquiri

Rum, lime and sugar, frozen. Also with fresh fruits: mango, strawberry & passion fruit \$160

Mojito

Rum, brown sugar, mint, lime and sparkling water. Other flavors: hibiscus, cucumber, berries and mojito beer (+\$20) \$160

California Dreams

Malibu rum, pineapple and cranberry juice, lime and a dash of granadine \$170

Rum punch \$160

Piña Colada \$160

Mai Tai \$160



Cocktails

GIN

Southside Fizz

Gin, mint and sour mix. Shaken and served in martini glass \$160

Negroni

Gin, vermouth rosso and campari. Shaken and served on the rocks \$180

Gin & Tonic	\$ 180
Dry Martini	\$ 180
Extra dry Martini	\$ 180
Dirty Martini	\$ 180
Bronx	\$ 180

VODKA

Moscow Mule

Vodka, lime, ginger syrup, sugar and mineral water \$160

Espresso Martini

Vodka, Kalhúa, espresso shot, sugar \$170

Chocolatini

Vodka, Kalhúa, mint liquor, chocolate cream and carnation milk \$170

Mazapán Martini

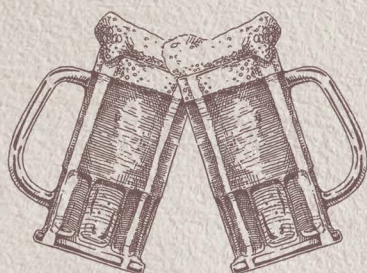
Vodka, Kalhúa, cocoa liquor, mazapán (mexican peanut candy) \$170

Bloody Mary

Vodka, lime, dark sauces, salt and tomato juice (Bloody Caesar also available with Clamato instead tomato juice) \$160

OTHER FAMOUS COCKTAILS

Sangría	\$ 160
Chi Chi	\$ 160
Lemon Drop	\$ 160
Mimosa	\$ 160
Sex on the beach	\$ 160
Long Island Ice Tea	\$ 180
White russian	\$ 160
Black russian	\$ 160
Carajillo	\$ 180



BEERS

Corona	\$ 75
Corona light	\$ 75
Pacífico	\$ 75
Modelo especial	\$ 75
Negra Modelo	\$ 75
Ultra Michelob	\$ 75



Global wines & spirits

TEQUILA

Tradicional	\$170
7 Leguas Blanco	\$180
7 Leguas Reposado	\$190
Don Julio Blanco	\$195
Don Julio Reposado	\$210
Don Julio Añejo	\$260
Don Julio 70	\$260
Don Julio 1942	\$450
1800 Blanco	\$170
1800 Reposado	\$195
1800 Añejo	\$240
1800 Cristalino	\$240
Herradura Blanco	\$170
Herradura Reposado	\$180
Herradura Añejo	\$250
Herradura Ultra	\$250
Herradura Selección Suprema	\$520
Reserva de la familia Platino	\$240
Reserva de la familia Reposado	\$350
Reserva de la familia Ext-Añejo	\$450
Casa Dragones Blanco	\$380
Casa Dragones Extra Añejo	\$520

MEZCAL & RAICILLA

Montelobos Espadín	\$210
Montelobos Ensamble	\$230
Montelobos Tobalá	\$320
400 Conejos Reposado	\$190
400 Conejos Joven	\$190
Los Danzantes Joven	\$290
Los Danzantes Pechuga	\$450
Raicilla Ninfa	\$350
Raicilla (Blanco, Cuastecomate, Passion fruit, Coffee)	\$250

RUM

Bacardi Blanco	\$160
Bacardi Añejo	\$170
Bacardi Gran Añejo	\$180
Captain Morgan	\$160
Malibú	\$160
Havana Club 7	\$170
Zacapa 23	\$250
Zacapa XO	\$520



Global wines & spirits

BRANDY & COGNAC

Torres 10	\$160
Courvoisier VSOP	\$320

GIN

Tanqueray	\$190
Beefeater	\$190
Bombay Sapphire	\$190
Hendricks	\$220

WHISKY, WHISKEY & BOURBON

Red Label	\$160
Black Label	\$220
Blue Label	\$170
Jack Daniel's	\$190
Chivas 18	\$350
Crown Royal	\$220
Maker's Mark	\$190

CHAMPAGNE

Moët & Chandon Imperial	\$3,200
Moët & Chandon Ice Imperial	\$3,400
Veuve de Clicquot	\$3,400

VODKA

Smirnoff	\$160
Absolut Vodka	\$170
Ketel One	\$210
Stolichnaya	\$170
Grey Goose	\$220
Tito's	\$210
Crystal head Vodka	\$320

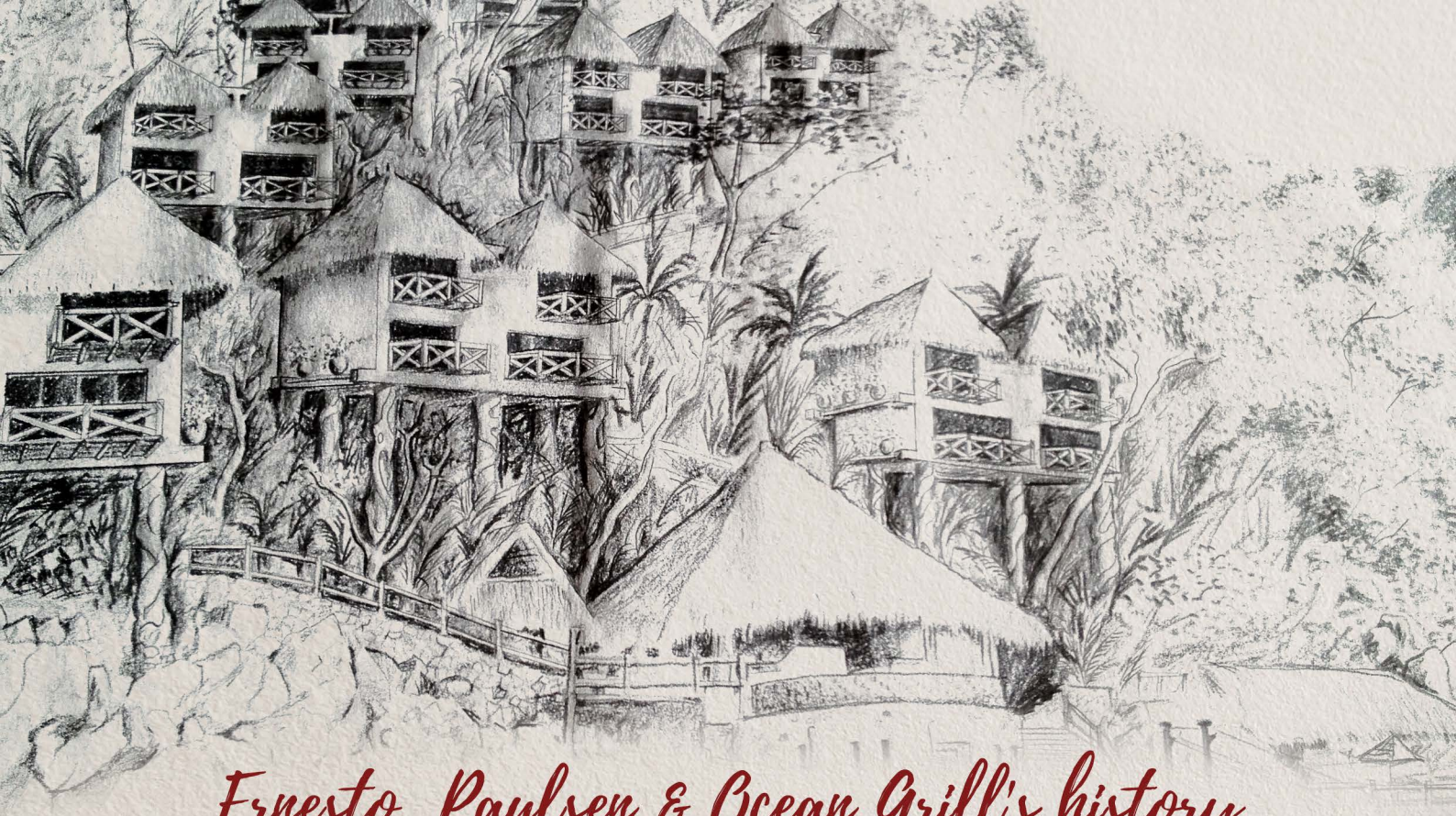
LIQUORS

43	\$180
Grand Marnier	\$190
Kalhua	\$140
Vaccari	\$140
Vaccari Nero	\$140
Campari	\$150

WINE

Sauvignon Blanc, Pinot Grigio, Chardonnay, Chenin Blanc, Cabernet Sauvignon, Merlot, Petit Sirah, Sparkling wine & Rosé	\$140 each one
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Ernesto Paulsen & Ocean Grill's history

Art has always been intrinsically linked to Ernesto Paulsen, a multifaceted man who came from Valle de Bravo to permanently settle in our destination in 2007 and provide a cultural legacy through his sculptures and paintings inspired by this city.

Paulsen will seek to realize a project he conceived the moment he made the first sketch of Ocean Grill: an ecological and sustainable hotel composed of 10 luxury boutique rooms that will be located behind the restaurant. In addition, he will start his Chef's Table in a private pool area, a refined pairing that combines high quality wines with a unique and varied tasting menu for each occasion, always prepared with organic ingredients to support local farmers and taking into account fishing restrictions to cook only with the available seafood and fish





Welcome to the one of the planet's most unique dining experiences

... now experience also an exclusive pool area available for private parties,
Chef's Table or any event, with the best view of the bay



Don't feed the dogs... & the donkey



Matilda, Wilsonia and Chabela



www.oceangrill.mx/reservaciones

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