



LIVE

LOVE

OCEAN GRILL

VALLARTA

DO NOT FEED THE DOGS

STARTERS

FISH CEVICHE ★

Freshly made with our catch of the day \$310

GRILLED CLAMS

Lightly grilled with our signature smoked lime, ginger, butter sauce \$395

OG HOUSE SALAD

Organic greens, seasonal veggies, mixed seeds and our delicious house dressing \$290

CAESAR SALAD

Crunchy romaine lettuce, garlic croutons and parmesan with its delicious and classic home made Caesar dressing \$290

SMOKED MARLIN TOSTADAS ★

Delicious corn tostadas topped with our flavorful smoked marlin, avocado and red onion \$310

SHRIMP AGUACHILE

Shrimp marinated in lime juice, cucumber, red onion and cold chili serrano sauce (spicy hot) \$410

FRESH TUNA SASHIMI

With a special soy sauce and wasabi \$415

GRILLED VEGGIES

Red and yellow peppers, nopal, zucchini, tomatoes with goat cheese and balsamic dressing \$350

GUACAMOLE

A mexican classic made at the moment with avocado, cucumber, coriander, red onion and tomatoes \$310

SALSA MARTAJADA

Freshly homemade roasted tomatoes salsa. Flavorful, deep and delicious! \$185

CEVICHE'S TRIO ★

Revel in the flavors of the sea with our exquisite selection of classic Mexican seafood delights: Mahi Mahi ceviche, fresh tuna ceviche and shrimp aguachile \$415



● 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 \$585

GRILLED SALMON

With our signature lime, ginger and butter sauce. Served with grilled zucchini and mashed sweet potato \$585

JUMBO SHRIMP

Delicious jumbo shrimp with OG sauce (roasted garlic, butter, lime, chile de árbol and coconut cream), served with grilled veggies \$615

GRILLED OCTOPUS ★

Our signature dish! Tender octopus with a Kalamata olive tapenade on a bed of sautéed potatoes with rosemary and Spanish smoked paprika \$590

AL PASTOR OCTOPUS *NEW!*

Grilled octopus, al pastor style, with tortillas, avocado mousse, chipotle sauce, and pickled red onions-a flavor fiesta! \$590

GRILLED CHICKEN BREAST

Tender grill chicken breast, glazed with our homemade BBQ sauce and french fries \$490

FILET MIGNON

Bacon-Wrapped Filet Mignon, topped with Spanish sauce, served with oven-roasted baby potatoes \$980

BEEF SHORT RIBS

Slow-smoked beef short rib (+650g), chimichurri on the side, served with exotic veggies and french fries \$1,150

PULLED PORK SANDWICH *NEW!*

Slow-smoked imported pulled pork, coated in BBQ sauce, stacked in an BIG sandwich and crowned with coleslaw. Served with crispy french fries. \$480

OG HAMBURGER

Prime 80/20 ground beef grilled to your liking. Served with french fries \$480

VEGGIE BURGER

Flavorful veggie burger (with or without cheese). Served with french fries \$480

BBQ RIBS

Slowly smoked. Home made BBQ sauce \$490



DESSERTS

\$210 each one

KEY LIME PIE
CHOCOLATE FONDANT
FRIED PLANTAIN & ICE
CREAM
VEGGIE TARO GELATO
(COCONUT MILK & STEVIA)



SOFT DRINKS

Bottled water	\$60	Espresso	\$80
Mineral water	\$70	Cappuccino	\$90
Coca-Cola	\$60	Latte	\$90
Coca-Cola light	\$60	Tea/ Ice tea (camomile, green, orange-cinnamon, red fruits and chai)	\$70
Sprite	\$60	Virgin Piña Colada	\$130
Ginger-Ale	\$70	Piña Mint	\$130
Lemonade	\$70	Smoothie (Mango, strawberry, passion fruit & lemon)	\$130
Orangeade	\$70		
Perrier	\$80		
American coffee	\$80		

COCKTAILS

Tequila

MARGARITA OG

Tequila reposado, cointreau, lemon, sugar, fresh ginger and mint Frozen \$195

MARGARITA

Classic margarita with fresh fruits of your choice: Lemon, mango, strawberry, passion fruit, serrano chili or cucumber. Frozen or shaken \$195

MARGARITA CADILLAC

Tequila añejo, Grand Marnier, lemon, orange juice and sugar \$260

TOMMY'S MARGARITA

World famous - 100% Agave tequila, agave syrup and lime \$205

MEZCALITA

Mezcal, cointreau, lime, sugar and caramelized hibiscus flower \$255

PALOMA \$195

TEQUILA SUNRISE \$195

Rum

BLUE HAWAIIAN

Rum, blue curacao, pineapple juice and a dash of lime juice \$195

DAIQUIRI

Rum, lime and sugar, frozen. Also with fresh fruits: mango, strawberry & passion fruit \$195

MOJITO

Rum, brown sugar, mint, lime and sparkling water \$195

PIÑA COLADA \$195

Other famous cocktails

SANGRÍA	\$195
LEMON DROP	\$195
MIMOSA	\$195
CARAJILLO	\$195

Beers

CORONA	\$85
CORONA LIGHT	\$85
PACÍFICO	\$85
MODELO ESPECIAL	\$85
NEGRA MODELO	\$85
ULTRA MICHELOB	\$85
VALLARTA CRAFT PALE ALE	\$160
VALLARTA CRAFT STOUT	\$160

Gin

NEGRONI

Gin, vermouth rosso and campari. Shaken and served on the rocks \$215

GIN & TONIC	\$205
DRY MARTINI	\$205
EXTRA DRY MARTINI	\$205
DIRTY MARTINI	\$205

Vodka

MOSCOW MULE

Vodka, lime, ginger syrup, sugar and mineral water \$195

ESPRESSO MARTINI

Vodka, Kalhua, espresso shot, sugar \$205

BLOODY MARY

Vodka, lime, dark sauces, salt and tomato juice (Bloody Caesar also available with Clamato instead tomato juice) \$195

LOTS O'PASSION

Vodka, cointreau, cranberry and lime juice, passion fruit and sugar \$195



Tequila

TRADICIONAL	\$220
7 LEGUAS BLANCO	\$230
7 LEGUAS REPOSADO	\$240
DON JULIO BLANCO	\$245
DON JULIO REPOSADO	\$260
DON JULIO AÑEJO	\$305
DON JULIO 70	\$305
1800 REPOSADO	\$245
1800 AÑEJO	\$290
1800 CRISTALINO	\$290
HERRADURA REPOSADO	\$230
HERRADURA AÑEJO	\$305
HERRADURA ULTRA	\$305

Brandy & Cognac

TORRES 10	\$205
COURVOISIER VSOP	\$360

Gin

TANQUERAY	\$240
BEEFEATER	\$240
BOMBAY SAPPHIRE	\$240
HENDRICKS	\$240

Whisky, Whiskey & Bourbon

RED LABEL	\$205
BLACK LABEL	\$260
JACK DANIEL'S	\$230
MAKER'S MARK	\$230

Champagne

MOET & CHANDON IMPERIAL	\$3,900
VEUVE DE CLICQUOT	\$3,900

Mezcal & Raicilla

MONTELOBOS ESPADÍN	\$270
400 CONEJOS REPOSADO	\$240
400 CONEJOS JOVEN	\$240
RAICILLA NINFA	\$390
RAICILLA BLANCO	\$290

Rum

BACARDI BLANCO	\$205
CAPTAIN MORGAN	\$205
MALIBU	\$205
HAVANA CLUB 7	\$220

Vodka

SMIRNOFF	\$205
ABSOLUT VODKA	\$220
KETEL ONE	\$260
GREY GOOSE	\$270
TITO'S	\$260

Wine

SAUVIGNON BLANC, PINOT GRIGIO, CHARDONNAY, MOSCATO, CABERNET SAUVIGNON, MERLOT, PETIT SIRAH, MALBEC, SPARKLING WINE, ROSÉ	\$180
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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



www.oceangrill.mx/reservaciones

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