APÉRITIVOS

SALSA ROJA GF V
charred tomato salsa served with house fried chips

LACO SALSA FLIGHT GF V
8
taster of our house salsas: charred tomato salsa, charred tomatillo salsa, pineapple habanero salsa

QUACAMOLE GF V
hass avocados, red onion, jalapeño, lime juice, cilantro
30A STYLE 13.5
diced avocado, pico de gallo, charred corn, radish, salsa macha

QUESO DIP GF
mild or hot with roasted mexican peppers, green chiles
10

LOBSTER QUESADILLA
blend of lobster & gulf shrimp, house cheese blend, chipotle tortilla, red chili salsa, pasilla, cotija cheese

CRISPY CORN TORTILLAS, JUMBO LUMP CRAB, PICKLED RED CABBAGE, CRISPY PANKO-FRIED DOMESTIC CALAMARI, SERRANO, HABAÑERO SOY SAUCE

ACHIOTE MARINATED CHICKEN WINGS, ARBOL RANCH, HERB SALAD
pickled onions, pickled jalapeños, cilantro, crema

CHOPPED KALE SALAD GF

SIDES

SPANISH RICE GF 3.25
BLACK BEANS GF 3.25
MEXICAN STREET CORN 7.5

ENCHILADAS

SALSA VERDE, STUFFED WITH CHICKEN, RICE, BEANS, AND CORN OR FLOUR TORTILLAS

TRADITIONAL TACO SALAD GF 13.5
blend of iceberg and spring mix, cheese blend, pico de gallo, black beans, charred corn, radish, crema, arbol ranch served in a crispy tortilla bowl or without bowl (GF)

CHICKEN TENDERS
three chicken tenders
9.5

LITTLE AMIGOS
choice of rice & beans or french fries | 12 and under

GULF SNAPPER CRUDO GF
gulf snapper sashimi, lime, blood orange, serrano pepper, cilantro

SHISHITO PEPPERS GF V
bistered shishito peppers with guajillo honey sauce

BRUSSELS SPROUTS GF V
crispy corn tortillas, jumbo lump crab, pickled red cabbage, charred avocado salsa, pasilla, cotija cheese

LOBSTER QUESADILLA

CEVICHE Y CRUDOS

GULF SNAPPER CRUDO GF
gulf snapper sashimi, lime, blood orange, serrano pepper, cilantro

SEACREST CEVICHE GF gulf shrimp, lime-chili broth, avocado, cucumber, tomato, guajillo oil, cilantro, pickled onion

TUNA TLAYUDA GF sesame-seared ahi tuna, arugula, avocado, crema, pickled cabbage, shishito peppers, charred pineapple, bacon on a crispy flour tortilla

SALMON TIRADITO GF mezcal and citrus cured salmon, soy habanero, avocado, jicama, cucumber, corn nuts

BURRITO GF
burrito, burrito bowl or chimichanga style smothered “divorciado style” with guajillo, salsa verde, stuffed with chicken, rice, black beans, house cheese blend, topped with house slaw, pico de gallo, cotija cheese, crema

CHICKEN QUESADILLA

CHILE TOREADOS GF

CHICKEN QUESADILLA

“THE THROWBACK” GF seasonal gulf fish fried or grilled, house slaw, red chili aioli, pineapple jicama salsa

SHRIMP GF
grilled shrimp, hand cut, crispy bacon, arbol ranch, pico de gallo

CHICKEN QUESADILLA

FRICO GF
poached lobster, charred corn relish, red chili aioli

GULF FISH BITES GF crane, or seasoned grass-fed beef fried or grilled with shredded lettuce, cheese, rice, beans, corn or flour tortilla

CHICKEN TENDERS
three chicken tenders

SALMON TIRADITO GF
mezcal and citrus cured salmon, soy habanero, avocado, jicama, cucumber, corn nuts

TRADITIONAL FAJITAS GF chicken, onions, peppers, pico de gallo, cheese, crema, rice, beans, corn or flour tortillas

LOBSTER QUESADILLA

PORK BELLY GF V
achiote fried pork belly, pasilla bbq sauce, pineapple jicama salsa

MKT

FISH OF THE DAY GF
8-ounce barrel-cut ribeye, grilled medium rare with red chimichurri, green chili whipped potatoes, cotija cheese, roasted baby carrots, green beans

CHUCK STEAK GF
12.5

STEAK GF
grilled skirt steak, grilled peppers & onions, salsa macha, cotija cheese, cilantro

VEGGIE GF
grilled chicken, hand cut, crispy bacon, arbol ranch, pico de gallo

“THE THROWBACK” GF seasonal gulf fish fried or grilled, house slaw, red chili aioli, pineapple jicama salsa

LOMATAQO GF
grass-fed ground beef, shredded cheese, lettuce, tomato in crunchy corn tortilla

CHILI TOREADOS GF
fried or grilled gulf shrimp fried or grilled, kale slaw, pickled red onions, roasted arbol remoulade

SEASONAL VEGETABLES GF
fried or grilled grass-fed ground beef with shredded lettuce, cheese, rice, beans, corn or flour tortilla

LOMATAQO GF

CHICKEN TENDERS
three chicken tenders

WHOLESOME RIB EYE 33
8-ounce barrel-cut ribeye, grilled medium rare with red chimichurri, green chili whipped potatoes, cotija cheese, roasted baby carrots, green beans

MKT

TACOS

SERVED ON A CORN TORTILLA

PORK BELLY
achiote fried pork belly, pasilla bbq sauce, pineapple jicama salsa

SHRIMP
8-ounce barrel-cut ribeye, grilled medium rare with red chimichurri, green chili whipped potatoes, cotija cheese, roasted baby carrots, green beans

FISH OF THE DAY
ask your server for the chef’s daily creation utilizing fresh gulf fish

CHUCK STEAK
12.5

STEAK
grilled skirt steak, grilled peppers & onions, salsa macha, cotija cheese, cilantro

VEGGIE
grilled chicken, hand cut, crispy bacon, arbol ranch, pico de gallo

“THE THROWBACK” GF seasonal gulf fish fried or grilled, house slaw, red chili aioli, pineapple jicama salsa

LOMATAQO GF
grass-fed ground beef, shredded cheese, lettuce, tomato in crunchy corn tortilla

LOMATAQO GF

CHICKEN CRUDEO

GULF SNAPPER CRUDO

“THE THROWBACK” GF seasonal gulf fish fried or grilled, house slaw, red chili aioli, pineapple jicama salsa

LOMATAQO GF
grass-fed ground beef, shredded cheese, lettuce, tomato in crunchy corn tortilla

LOMATAQO GF

CHICKEN CRUDEO

“THE THROWBACK” GF seasonal gulf fish fried or grilled, house slaw, red chili aioli, pineapple jicama salsa

LOMATAQO GF
grass-fed ground beef, shredded cheese, lettuce, tomato in crunchy corn tortilla

LOMATAQO GF

CHICKEN CRUDEO

“THE THROWBACK” GF seasonal gulf fish fried or grilled, house slaw, red chili aioli, pineapple jicama salsa

LOMATAQO GF
grass-fed ground beef, shredded cheese, lettuce, tomato in crunchy corn tortilla

LOMATAQO GF

CHICKEN CRUDEO
**BEVERAGES**

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mocktails</strong></td>
<td></td>
</tr>
<tr>
<td><em>Agua Fresca</em></td>
<td>topico chupino sparkling mineral water, fresh lime juice, and choice of strawberry basil or cucumber lime</td>
</tr>
<tr>
<td><em>Strawberry Limeade</em></td>
<td>strawberry, lime, sparkling mineral water</td>
</tr>
<tr>
<td><em>Seacrest Sunset</em></td>
<td>mango, blood orange, grapefruit, sparkling mineral water</td>
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<tr>
<td><strong>Postres</strong></td>
<td></td>
</tr>
<tr>
<td><em>Vainilla Ice Cream</em></td>
<td>seasonal flavor</td>
</tr>
<tr>
<td><em>Topo Chico Tea, Coffee, Bottled Water</em></td>
<td>cordial, agave, fresh lime juice, seasonal flavor, fresh berries, whipped cream, fresh berries</td>
</tr>
<tr>
<td><strong>Craft Cocktails</strong></td>
<td></td>
</tr>
<tr>
<td><em>Old Cuban</em></td>
<td>bacardi rum, fresh lime juice, fresh mint, orange bitters, champagne</td>
</tr>
<tr>
<td><em>Caipirinha</em></td>
<td>cachaca, fresh orange, lemon, lime juice</td>
</tr>
<tr>
<td><em>Latin Fashion</em></td>
<td>milagro reposado, ancho reyes, smoked chili, orange bitters</td>
</tr>
<tr>
<td><em>Mojito</em></td>
<td>silver rum, mint, lime, agave, soda</td>
</tr>
<tr>
<td><em>Cucumber Fresco</em></td>
<td>cucumber vodka, st. germain, cucumber, agave, lime</td>
</tr>
<tr>
<td><strong>Tequila</strong></td>
<td></td>
</tr>
<tr>
<td><em>Espolon</em></td>
<td>reposado of agave</td>
</tr>
<tr>
<td><em>Herradura</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Milagro</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Patron</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Tres Agaves</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Tres Agavas</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Don Julio</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Casamigos</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Teremana</em></td>
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<tr>
<td><em>Cincoro</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Clase Azul</em></td>
<td>reposado of agave</td>
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<tr>
<td><em>Sombra</em></td>
<td>reposado of agave</td>
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<tr>
<td><strong>Vodka</strong></td>
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<tr>
<td><em>Tito’s</em></td>
<td>vodka</td>
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<tr>
<td><em>Grey Goose</em></td>
<td>vodka</td>
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<tr>
<td><em>Ketel One</em></td>
<td>vodka</td>
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<tr>
<td><strong>Whiskey</strong></td>
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<tr>
<td><em>Jack Daniel’s</em></td>
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<tr>
<td><em>Jameson</em></td>
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<tr>
<td><em>Bulleit</em></td>
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<tr>
<td><em>Crown</em></td>
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<tr>
<td><em>Maker’s Mark</em></td>
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<tr>
<td><em>Woodford</em></td>
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<tr>
<td><strong>Rum</strong></td>
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<tr>
<td><em>Bacardi</em></td>
<td>rum</td>
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<tr>
<td><em>Malibu</em></td>
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<tr>
<td><em>Captain Morgan</em></td>
<td>rum</td>
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<tr>
<td><em>Zaya</em></td>
<td>rum</td>
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<tr>
<td><strong>Gin</strong></td>
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<tr>
<td><em>Tanqueray</em></td>
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<tr>
<td><em>Bombay</em></td>
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<tr>
<td><em>Hendrick’s</em></td>
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<tr>
<td><strong>Floaters</strong></td>
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<tr>
<td><em>Cointreau</em></td>
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<tr>
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**CRAFT COCKTAILS**

- **Old Cuban**: bacardi rum, fresh lime juice, fresh mint, orange bitters, champagne
- **Caipirinha**: cachaca, fresh orange, lemon, lime juice
- **Latin Fashion**: milagro reposado, ancho reyes, smoked chili, orange bitters
- **Mojito**: silver rum, mint, lime, agave, soda
- **Cucumber Fresco**: cucumber vodka, st. germain, cucumber, agave, lime

**TEQUILA**

- **Espolon**: reposado of agave
- **Herradura**: reposado of agave
- **Milagro**: reposado of agave
- **Patron**: reposado of agave
- **Tres Agaves**: reposado of agave
- **Don Julio**: reposado of agave
- **Casamigos**: reposado of agave
- **Teremana**: reposado of agave
- **Cincoro**: reposado of agave
- **Clase Azul**: reposado of agave
- **Sombra**: reposado of agave

**MARGARITAS**

- Ask your server about making your margarita top shelf.
- **House Margarita**: silver tequila, agave, fresh lime juice
- **Seasonal Margarita**: silver tequila, agave, fresh lime juice, seasonal flavor
- **Laco Rita**: house margarita with a swirl of red sangria
- **Strawberry Basil Margarita**: house margarita with muddled basil leaves and fresh strawberries
- **Caliente Margarita**: jalapeño infused silver tequila, triple sec, lime juice, agave
- **Laco Paloma**: tres agaves blanco, grapefruit juice, fresh lime juice
- **Skinny Margarita**: silver tequila, fresh lime juice, sparkling water

**WINE**

- **Veuve du Vernay Brut NV (187ML)**: france
- **Borsao Rose**: aragon, spain
- **Santa Julia Pinot Grigio**: mendocino, argentina
- **Decoy Sauvignon Blanc**: napa valley, california
- **Mer Soleil Chardonnay**: santa lucia highlands, california
- **Conundrum Red Blend**: monterey, california
- **Boen Pinot Noir**: california
- **Cafea Vista Flores Malbec**: mendocino, argentina
- **Bonaanza Cabernet Sauvignon, Lot 5**: california

**BOTTLED BEER**

- **Bud Light**: 5.5% abv
- **Miller Lite**: 4.5% abv
- **Michelob Ultra**: 4.2% abv
- **Dos Equis Amber**: 5.0% abv
- **Dos Equis Lager**: 5.0% abv
- **Corona**: 4.7% abv
- **Corona Light**: 4.0% abv
- **Corona Premier**: 4.0% abv
- **Pacifico**: 4.9% abv
- **Modelo Especial**: 4.7% abv
- **Negra Modelo**: 4.3% abv

**VISIT OUR SISTER RESTAURANTS**

- **Rosemary Beach, FL**
- **Inlet Beach, FL**
- **Alys Beach, FL**
- **Panama City Beach, FL**
- **Shaka Bar & Grill**
- **George’s Allys Beach**
- **George’s Rosemary Beach**
- **Edward’s Inlet Beach**

**GF**: Gluten Free  
**V**: Vegetarian  

Please alert us immediately if you have food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Menu and price subject to change | 2023