Cocktails

Lychee Tini 15
Grey Goose, Ginger Canton Liqueur and Lychee Juice.

Gin-Pole 12
Bombay Dry, Tamarind Puree and Lime Juice.

Star of the Sea 13
Vodka, St. Germain, Passion Fruit Puree and Lime Juice. (Jalapeno Optional)

El Frances de St. Germain 13
Vodka, St. Germain Liqueur, Guava Puree and mint sprig.

Sinking Ship! 13
Don Julio, Strawberry Puree, Blackberries Puree, Lime Juice, and Garnished with Tropical fruits.

23° NE 14
Zacapa 23, Prosecco, Passion fruit Puree and Garnished with Mint and lemon twist.

Bubbles

Prosecco, Syltbar, Friuli, Italy 13 / 48

White

Chardonnay
Metomi, Sonoma County. 12 / 45
Far Niente, Napa Valley. 26 / 95

Sauvignon Blanc,
Kim Crawford, New Zealand. 12 / 44

Albarino
Lagar de Bouza, Rias Baixas, Spain. 10 / 38

Pinot Grigio,
Syltbar “White Linen”, Friuli Italy. 15 / 55

Red

Cabernet Sauvignon
Chateau Ste Michelle, “Cold Creek”. 13 / 50
Jordan, Alexander Valley. 26 / 95

Malbec Blend
Clos de los Siete, Uco Valley, Argentina. 13 / 45

Tempranillo
R+, Crianza, Ribera del Duero. 11 / 42

Pinot Noir
Patz & Hall, Sonoma Coast. 12 / 45

Cold Appetizers

Salads
Grilled options to pair with any of the salads

Grilled lobster MP
Shrimp 12
Chicken 10
Sirloin 18

Sirloin Steak Salad 20
Arugula, parmesan cheese top with lemon vinaigrette.

Arugula Salad 12
Cherry tomatoes, feta cheese, balsamic and olive oil.

Cesar Salad 12
Homemade Cesar Dressing, Cracked Pepper, Parmesan and Croutons

Tacos from the Sea* (two per order)
Marinated in yuzu dressing and sweet chili.

Tuna* 10
With homemade cilantro sauce*

Lobster* 14
With creamy mild sauce & garlic*

Sashimi

Tuna* 18
Citrus, yuzu, miso, olive oil, shallots, sesame seeds and fried garlic

Salmon* 18
Citrus, yuzu, miso, truffle whipped Cream, Honey and shallots

Tuna Tartar* 22
Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado, and our homemade spicy sauce

Coco-Nuts Roll* 18
Tuna, caramelized cashews, shredded coconut and capers.

Ceviches* marinated in Lime Juice and topped with red onions and cilantro

Fish 16
Shrimp 18

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

Rock Shrimp 22
Shrimp battered with mushrooms and ponzu sauce in MesaMar’s homemade creamy mild sauce

Lobster Tail MP
Caribbean lobster sautéed in olive oil and garlic butter

Grilled East Coast Scallops 20
Served in our homemade pear and cream sauce with truffle oil

Grilled Calamari 12
With Olive oil and Butter

Fried Calamari 12
Lightly breaded calamari served with homemade tartar sauce and cocktail sauce

Grilled Octopus 22
Swiss chard, cherry tomatoes, capers, black olives and sweet peppers

Grilled Langoustines MP
(2 per order) Colossal tiger prawns grilled with olive oil and garlic butter

Fish & Shellfish

Catch of the Day * 30lb
Fresh Fish served grilled or fried, served whole, fileted or half and half.

Chilean Sea Bass 36

Miso Glazed Salmon * 22

Grilled Lobster Tail* MP
With shrimp, mushrooms and garlic butter.

Parillada de Mar 35
Lobster, shrimp, scallops, calamari, fish and mussels served with fingerling potatoes.

Paella MesaMar (for one) 35
A combination of shrimp, lobster, clams, calamari, mussels, scallops and green peas cooked in yellow rice.

Cazuela de Mariscos 28
Shrimp, Scallops, fish, calamari and mussels in a homemade tomato sauce with white wine, thyme and rosemary Served with white rice.

Enchilado de Camarones 24
Sautéed shrimp in homemade creole tomato stew. Served with your choice of white rice or quinoa.

Enchilado de Langosta 38
Sautéed lobster in a homemade creole tomato stew. Served with your choice of white rice or quinoa.

Camarones al Ajillo 20
Shrimp sautéed in olive oil, garlic butter and white wine. Served with your choice of white rice or quinoa.

Pasta

Linguini del Mar 28
Shrimp, Scallops, calamari and mussels tossed in a vodka sauce.

Lobster Ravioli 35
Lobster filled ravioli with sautéed lobster bites in a vodka sauce.

Gorgonzola and Pear Ravioli 16
Accompanied with a homemade pear sauce and drizzled with truffle oil.

Linguini Alfredo 14
Mixed in white cream based sauce with bacon

Grilled options to pair with the linguini a la carbonara and gorgonzola and pear ravioli

Grilled lobster MP
Shrimp 12
Chicken 10
Sirloin Steak 18

Sides

Tostones $6
Fried plantains served with our homemade garlic butter

Yuca Frita
Fried cassava spear served with our homemade tartar sauce.

MesaMar’s Signature Garden
Jasmine Rice
Jasmine rice with peppers, scallions and golden raisins.

Seasonal Grilled Vegetable

Homemade Potato Chips

White rice & Black beans

All entrees include one of the following: white rice and beans, quinoa, mashed potatoes, mixed vegetables or handmade potato chips.