

Cold Appetizers

OPEN DAILY

Mon-Thu 5PM-10:00PM

Friday 12PM – 11PM

Saturday 5PM – 11PM

Sunday 2PM - 10PM

Public parking available at building across the street.

Instagram @Mesamarseafood

Book an Event!

Preset Menus Available upon request or contact us at:

Events@mesamar.com

(305) 640-8448

Cocktails

Lychee Tini 15

Grey Goose, Ginger Canton Liqueur and Lychee Juice.

Tamarind Mojito 13

Rum, Tamarind Puree, Mint 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.

Tacos from the Sea* (two per order)

Marinated in yuzu dressing and sweet chili.

Tuna Tacos* 10
With homemade cilantro sauce*

Lobster Tacos* 14
With creamy mild sauce & garlic*

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

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

MesaMar's Stone Crabs

Stone Crab Claws are chilled, cracked & Served with mustard sauce

Jumbo

Market

Hot Appetizers

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

Lobster Tail Market
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 Langoustines Market
(2 per order) Colossal tiger prawns grilled with olive oil and garlic butter

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

Grilled Calamari 12
With Olive oil and Butter

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

Fish & Shellfish

Catch of the Day * 30lb

Fresh Fish served grilled or fried, served whole, fileted or half and half.

Chilean Sea Bass 36

Grilled with garlic, butter and olive oil.

Salmon * 22

Grilled Lobster Tail* Market

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.

Pastas

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.

Grilled options to pair with the linguini Alfredo and gorgonzola and pear ravioli.

Grilled lobster Market

Shrimp 12

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

Chicken 10

Sirloin Steak 22

Beef & Chicken

Grilled Chicken Breast 18

Plain or Parmesan Cream Sauce

Fried Rice 18

Stir Fried rice with shrimp, chicken and ham in an Asian sauce.

Filet Mignon 42

Paired with a truffle oil and mushroom cream sauce served with fingerling potatoes

Grilled NY Strip Steak 40

Wagyu Beef Sliders 15

Salads

Arugula Salad 12

Cherry tomatoes, feta cheese, balsamic and olive oil.

Cesar Salad 10

Homemade Cesar Dressing, Cracked Pepper, Parmesan and Croutons

Grilled options to pair with any of the salads

Grilled lobster Market

Shrimp 12

Chicken 10

Sirloin 22

Sides

\$6

Tostones

Fried plantains served with our homemade garlic butter

Yuca Frita

Fried cassava spears 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.