



Boat and Bay
VALLARTA



MENU



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Each of our menus...

begins with our signature **appetizers**: freshly made guacamole with chips and an exotic fruit platter to set the perfect tone for your dining experience.

From there, **please choose one dish** from each of the following three categories: a starter, a main dish, and a dessert.

We are more than happy to accommodate any allergies or dietary restrictions upon request.

Children have a special place in our hearts, which is why we offer a dedicated **menu for kids** to ensure they enjoy their meals just as much!

For those looking for an elevated experience, we also offer luxury options such as **lobster or octopus** for an additional price.

All our ingredients are sourced locally, ensuring they are fresh and of the highest quality. We proudly serve organic, grass-fed meat and freshly caught local fish. Every meal is prepared with love and precision by our private chef, who adheres to our high internal standards.

¡Buen provecho!



STARTER

MENU

ceviche de pescado

A refreshing and flavorful Mexican classic made with the freshest locally caught fish, marinated in lime juice, mixed with tomatoes, onions, cilantro, and serrano peppers, and served with crispy tortilla chips.

roasted tomato and poblano pepper soup

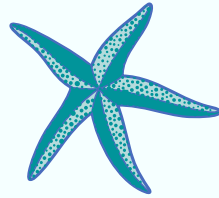
A smooth and velvety roasted tomato soup infused with smoky poblano peppers, garnished with a dollop of sour cream and a sprinkle of fresh cilantro. Accompanied by a slice of crispy, garlic-infused baguette.

mango & avocado salsa with tortilla chips (vegan)

A refreshing salsa made with ripe mangoes, creamy avocados, red onions, cilantro, and a splash of lime juice. Served with crispy tortilla chips for dipping.



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MAIN DISH

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grilled ribeye steak

A perfectly grilled organic grass-fed ribeye steak, cooked to your preference, served with roasted garlic mashed potatoes, grilled asparagus, and a red wine reduction sauce made with Mexican vino tinto.

grilled local red snapper with cilantro-lime butter

Succulent red snapper, grilled to perfection and topped with a zesty cilantro-lime butter. Served with a side of roasted plantains and a medley of sautéed local vegetables, including bell peppers, zucchini, and cherry tomatoes.

grilled vegetable & quinoa stuffed bell peppers (vegan)

Colorful bell peppers stuffed with a savory mixture of quinoa, grilled zucchini, cherry tomatoes, black beans, corn, and a hint of chili spices. Topped with fresh cilantro and a squeeze of lime.



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DESSERT

MENU

coconut flan

A rich and creamy coconut flan, served with a tropical fruit compote featuring local papaya, pineapple, and mango, topped with a drizzle of caramel.

tres leches cake with fresh berries

A light and airy sponge cake soaked in a blend of three types of milk, topped with a generous layer of whipped cream and garnished with fresh berries. A delightful and refreshing end to your meal.

chili-lime watermelon sorbet (vegan)

A refreshing twist on a classic, this light watermelon sorbet is infused with zesty lime and a hint of chili, topped with creamy coconut and crunchy toasted pepitas. Perfectly balanced, tropical, and indulgent!



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CHILDREN'S MENU

fruit kabobs with coconut yogurt dip

Colorful skewers of fresh, locally-sourced fruits like watermelon, pineapple, and strawberries. Served with a creamy coconut yogurt dip for a fun and healthy snack.

mini veggie tacos

Soft corn tortillas filled with a mix of seasoned black beans, corn, shredded lettuce, diced tomatoes, and avocado. Kids can add their favorite toppings like mild salsa or a sprinkle of nutritional yeast for a cheesy flavor.

banana and berry nice cream (vegan)

A creamy and delicious “nice cream” made from blended frozen bananas and berries. Lightly sweetened with a touch of agave syrup and served with a sprinkle of granola on top for added crunch.



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LUXURY SEAFOOD GOURMET

MENU

STARTER

grilled octopus salad

Tender octopus grilled to perfection, served over a bed of arugula, cherry tomatoes, and avocado slices, with a light citrus vinaigrette. Garnished with capers and fresh herbs for a zesty, refreshing start.

MAIN DISH

butter-poached lobster tail & garlic shrimp duo

Succulent lobster tail poached in butter and served alongside perfectly seared garlic shrimp. Accompanied by a creamy coconut rice and grilled local vegetables. Finished with a drizzle of lemon-herb butter sauce for a luxurious yet approachable dish.

DESSERT

mango and passion fruit tart

A crisp tart filled with a smooth mango and passion fruit cream, topped with fresh tropical fruits and a sprinkle of edible gold flakes. Light, indulgent, and the perfect sweet ending to a gourmet seafood feast.



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This meal incurs an additional cost