

LUNCH MENU

Marlin Birria 150 GRS	185
<i>Traditional spiced Birria broth served with our known Marlin stew (not spicy)</i>	
Guacamole 200 GRS	145
Avocado Toast 210 GRS	175
<i>Grilled sourdough bread goat cheese spread on, avocado cubes, and cherry tomato on top with olive oil.</i>	
Tuna Sashimi 120 GRS	200
<i>Fresh tuna sliced over seaweed salad, pickled ginger and wasabi paste on the side, served with soy sauce tea</i>	
Fried Calamari 150 GRS	175
<i>Fried calamari sautéed in tosted chiles oil, served with creamy beet souce</i>	
Tuna Tartar 110 GRS	220
<i>Marinated fresh tuna cubes with our special recipe, served over an avocado cubes tower, wonton on the side.</i>	
Spring Roll (2 pzas)	165
<i>Fresh vegetables rice paper wraps, sesame seed, served with soy tea and homemade peanut ginger sauce.</i>	
SHRIMP 190	
Deep-fried fish cubes 150 GRS	235
<i>Deep-fried pieces of fresh fish Nayarit Style, with avocado salad, "martajada" sauce, served with corn tortillas</i>	
Octopus Sopes (3 pzas) 90 GRS	245
<i>Three homemade corn sopes filled with sautéed octopus pieces, molcajete sauce and pickled red onion on top</i>	



TOSTADAS

Cooked protein choice, topped with sliced vegetables, seasoned with our special house recipe.

Shrimp Tostada 75 GRS	75
Octopus Tostada 75 GRS	95
Sea Snail Tostada 75 GRS	65
Scallop Tostada 75 GRS	100
Tuna Tostada 75 GRS	90
<i>Fresh raw tuna cubes marinated on soy sauce with chopped tomato, onion and cucumber olive oil and deep-fried leek on top</i>	
Serrano Tuna Tostada 75 GRS	90
<i>Fresh raw tuna cubes marinade on soy sauce with chopped cucumber, onion, and serrano chili sliced, olive oil and deep-fried leek on top</i>	
Marlin Tostada 75 GRM	70
<i>Special Marlin stew with avocado and pickled red onion on top</i>	

CEVICHE & AGUACHILES



Green Ceviche 180 GRS	245
<i>Fresh cubes of raw fish marinated with lemon juice with red onion, cucumber and serrano chili slices, a touch of olive oil and avocado on top</i>	
Traditional Fish Ceviche 180 GRS	245
<i>Fresh cubes of raw fish marinated with lemon juice with red onion, tomato, cucumber, coriander, and of course avocado on top</i>	
Shrimp Ceviche 150 GRS	255
<i>Cubes of raw fresh shrimp marinated with a special house sauce mixed with chopped red onion, cucumber, celery, coriander and avocado</i>	
Green Aguachile 180 GRS	265
<i>Raw Shrimp marinated with a traditional aguachile sauce from Nayarit, with cucumber, red onion and avocado on top</i>	
Aguachile Tatemado 180 GRS	265
<i>Raw Shrimp marinated with our flavorful tatemada sauce, served with cucumber, red onion and avocado sliced</i>	

OYSTERS & CLAMS

Queen Scallop Piece	95
<i>Seasonal availability</i>	
Sea Scallop Order	300
<i>Seasonal availability</i>	
Fresh Oyster Piece	40
<i>Organic Oysters on the half shell, extracted from San Ignacio Lagoon BCS. Export quality</i>	

STEAK

New York 350 GRS	395	<i>Grilled steak with your selection out of asparagus, sautéed cambray potato or mash potatoes</i>
Arrachera 300 GRS	265	
Filet Mignon 200 GRS	315	<i>Bacon wrapped grilled filet</i>

SOUPS

Clam Chowder	265
<i>Mussels and shrimp base cream with chopped vegetables and a classic touch of bacon, served on bread bowl</i>	
Spinach Soup	185
<i>Rich Spinach creamed base soup served with pieces of fresh panela cheese</i>	



BUCERIAS - SAYULITA - SAN PANCHO
@BARRACUDACOCINADELMAR

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TACOS

Shrimp or Fish Tacos 60 GRS	60
<i>Your selection of Grilled or Fried cooked, served over corn tortilla and coleslaw on top</i>	
Barracuda Taco 60 GRS	60
<i>Deep-fried marlin stew taco, served with pickles vegetables on top</i>	
Special Barracuda Taco 60 GRS	90
<i>Deep-fried marlin stew taco topped with an octopus and veggies creamy salad</i>	
Governor Taco 60 GRS	80
<i>Corn tortilla taco staffed with shrimp stew of bell pepers with melted cheese</i>	
Chef Tacos (2 pzas) 80 GRS	165
<i>Two pieces of sauteed shrimp and butter taco with Chef's special sauce and fried rice noodles as decoration</i>	
Lobster Tacos (3 pzas) 90 GRS	320
<i>Three sauteed lobster tacos in butter and garlic with parsley and chiltepin chili with lemon as decoration</i>	

BURRITOS

Protein of your choice sauteed with bell peppers, fresh vegetables, lettuce and melted cheese.

Shrimp Burrito 150 GRS	195
Marlin Burrito 150 GRS	180
Chicken Burrito 150 GRS	175
Beef Burrito 150 GRS	195
Mix Burrito 150 GRS	215

SA LADS



Barracuda Salad	185
<i>Mix greens, strawberries, thin apple slices, caramelized walnut, goat cheese served with house vinaigrette</i>	
Caesar Salad	155
<i>Traditional caesar salad with homemade dressing</i>	
Spinach and Arugula Salad	185
<i>Baby spinach and arugula mix with, pear sliced, strawberries, breaded goat cheese pearls and a touch of parmesan cheese served with balsamic vinaigrette</i>	

MAIN COURSE

Coconut Shrimp 150 GRS	315
<i>6 pzs Crisp Coconut shrimp served with mix green, apple sliced and walnut salad and special hibiscus reduction sauce</i>	
Fried Red Snapper	75 for 100 grs
<i>Deep fried hole fish with a green salad with tomatoes and onion sliced, served with corn tortillas</i>	
Molcajete	430
<i>Traditional molcajete dish with arrachera beef (150grs), octopus (90 grs), fresh panela cheese and sauteed shrimp (50grs) , served with its classic "martajada" sauce and jalapeño pepper wrapped in bacon</i>	
The House Classics 150 GRS	375
<i>Delicious sauteed shrimp with ajillo (garlic) sauce served with steamed vegetables bundle over cilantro risotto</i>	
Tuna Tataki 120 GRS	315
<i>Sesame crusted Tuna served with wakame salad, asparagus and ginger pickled with ponzu sauce</i>	

PASTAS

Alfredo	185
<i>Creany white sauce with parmesan cheese</i>	
<i>WITH PROTEIN 150 GRS 285</i>	
Pesto	195
<i>Traditional basil base sauce with garlic, pine nuts olive and parmesan cheese</i>	
<i>WITH PROTEIN 150 GRS 285</i>	
Margarita	185
<i>Creamy salsa base with cherry tomatoes</i>	
<i>WITH PROTEIN 150 GRS 285</i>	
Frutti Di Mare	310
<i>Italian pomodoro with seafood</i>	

CATCH OF THE DAY

Zarandeada 220gr.	375
<i>Grilled Fresh fish filet with a traditional Zarandeada sauce recipe served with plantain mashed.</i>	
Mole Special Catch 220gr.	375
<i>Grilled fresh fish filet served over almond mole sauce with mash potatoes and steam vegetables</i>	
Barracuda Catch of the Day 220gr.	375
<i>Grilled fish filet with delicious demi-glace lemony sauce served with sauteed vegetables</i>	
Lobster Tail	100grs for 220
<i>Grilled Lobster tail served with our special butter sauce and accompanied with sautéed vegetables</i>	

SOMOS COCINA DE MAR

SOLO PESCADO FRESCO

SINCE 2010

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