



Boat and Bay
VALLARTA



Seated Meal MENU



Boat and Bay
VALLARTA

Please choose

one dish from each of the following three categories:

1. a starter
2. a main dish
3. and a dessert.

Luxury Gourmet Dinner

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

Children

We offer a dedicated menu for kids to ensure they enjoy their meals just as much.

The Ingredients

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.

Private Chef

Every meal is prepared with love and precision by our private chef, who adheres to our high internal standards.

Dietary needs

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

¡Buen provecho!



Boat and Bay
VALLARTA

STARTERS

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.





Boat and Bay
VALLARTA

MAIN DISHES

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.





Boat and Bay
VALLARTA

DESSERTS

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!





Boat and Bay
VALLARTA

LUXURY DINNER

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.



This meal incurs an additional cost



Boat and Bay
VALLARTA

CHILDREN

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.!

