

Margaritas

ZIGGY'S CLASSIC

Choice of Milagro Silver or Del Amigo Mezcal, Triple Sec & Fresh Squeezed Lime Juice. **12/36**

ZIGGY'S DELUXE

Don Amado Reposado Mezcal, Cointreau Liqueur & Fresh Squeezed Lime Juice. **15/45**

ZIGGY'S ROYAL MARGARITA

Mezcal Vago Elote, Cointreau Liqueur & Fresh Squeezed Lime Juice. **16/48**

Ask your server about substituting Ziggy's Margaritas with other artisanal tequilas and mezcals.

Specialty Margaritas

By the glass or pitcher
Make it with Del Amigo Mezcal for \$2 per drink, \$6 per pitcher

MARGARITA FRESCA

Strawberry & Cucumber Infused Milagro Silver, Fresh Squeezed Lime Juice & Agave Nectar. **14/42**

SWEET AND SPICY

House-infused Jalapeno & Habanero tequila & Hellfire Bitters. **14/42**

TIKI RITA

Milagro Añejo Tequila, Fresh Squeezed Lime Juice, & Fresh Coconut and Almond. Served frozen. **14/42**

BAJA FRESH

Milagro Añjeo Tequila, Fresh Squeezed Lime Juice, & Tamarind Agua Fresca. **14/42**

BOCA RATON

Casamigos Blanco Tequila, Fresh Squeezed Lime Juice, Blood Orange Liqueur & Serrano Pepper. **18/54**

Ultimate Frozen Margaritas 10

PASSION FRUIT • BLOOD ORANGE
STRAWBERRY • POMEGRANATE • MANGO

Soft

MEXICAN COKE • **3.5**

DIET COKE • **3**

JARRITOS: TAMARIND / MANDARIN • **3**

SQUIRT • **3**

AGUA FRESCA DEL DIA • **4**

Some cocktails may contain nuts.
Please alert your server to any allergies.

Beach Cocktails

MEZCAL PUNCH

Mezcal, Pineapple Juice, Orange Juice. **12**

MEZCAL PAIN KILLER

Mezcal, Rum, Pineapple Juice, Coconut Cream. **13**

BLACK MAGIC

Gosling's Black Seal Rum, Coconut Cream, Pineapple Juice, Orgeat & fresh squeezed lime juice. **13**

BLUE HAWAII

White Rum, Blue Curacao, Coconut Cream, Pineapple Juice. **13**

SINGAPORE SLING

Mezcal, Benedictine, Cherry Heering, Orgeat, Lemon Juice & Angostura Bitters. **14**

BANANA DAIQUIRI

Rum, Giffard Banana, Coconut Cream. **15**

MAI TAI

White Rum, Mezcal, Orgeat. **14**

ZIGGY'S MICHELADA

Clamato, Estrella Jalisco, Spicy Rim. **10**

Double Strong Cocktails

LONG BEACH ICED TEA

Rum, Tequila, Triple Sec, Pineapple & Cranberry Juice.

ZOMBIE

Light Rum, Plantation Pineapple Rum, Ancho Reyes, Cinnamon, Grenadine, Orgeat & Fresh Squeezed Lime Juice. **15**

SCORPION BOWL

For two or more. White Rum, Dark Rum, Tequila, Lime Pineapple, Coconut Cream, Grenadine & Fresh Squeezed Lime Juice. **30**

Wine

CHARDONNAY - GUENOC (CALIFORNIA) **8**

SAUVIGNON BLANC - MOHUA (NEW ZEALAND) **9**

PINOT NOIR - HIDDEN CRUSH (CALIFORNIA) **8**

ZINFANDEL - CARDINAL ZIN (CALIFORNIA) **8**

MALBEC - ERNESTO CATENA (ARGENTINA) **10**

Beer

TAP: Pacifico, Negra Modelo, Modelo Especial, Dos Equis, Coors Light, Ithaca Flower Power IPA, Sam Adams Seasonal, Captain Lawrence Liquid Gold

CANS: Tecate, Kona Longboard, Coors Banquet

BOTTLES: Lagunitas IPA, Corona, Six Point Crisp, Estrella Jalisco, Kona Big Wave Golden Ale, Ballast Point Pineapple Sculpin, Blue Moon Wheat, Ithaca Cascazilla Red IPA, Magic Hat Ravell Porter, Victoria

ZIGGY'S SPECIAL TECATE & SHOT 6



ZIGGY'S

NEW YORK CITY

Ziggy's Famous Fish Tacos

FRIED

Striped Bass with epazote crema & pico de gallo.

GRILLED

Striped Bass with mango pico de gallo.

Other Great Stuff

FRESHLY-POPPED CHICHARRON (GF) **5**

GUACAMOLE (V) (GF)

Served with our Homemade Tortilla Chips. **8**

CHEESE TAQUITOS (V) (GF)

Fresh corn tortillas filled with cheese and deep-fried.

Served with crema and Guacamole. **10**

LOADED MEXICAN STREET CORN (V) (GF)

Grilled corn coated with a mix of chile, lime, mayo and fresh Mexican cheese. **5**

ANAHEIM STUFFED PEPPERS (V)

Anaheim Peppers stuffed with cheese and lightly fried.

Served with Tomato Salsa. **8**

CHICKEN WINGS

Choose your sauce: Baja, Loco, Fuego. **10**

LOADED TAMALES (V)

Made with our fresh masa! Smothered in salsa and topped with crema! **8**

ROASTED POBLANO & CHEESE (V)(8) • PORK (10) • ROASTED CHICKEN (10)

ZIGGY'S NACHOS (V) (GF) **13**

The ultimate nacho! Our freshly-fried tortilla chips are loaded with beans, pickled jalapenos, crema & Monterrey Jack Cheese. Topped with your choice of Baja Crab Dip, Chicken, Shrimp or Carne Asada + \$3

SAN DIEGO-STYLE STEAK FRIES

French fries topped with Carne Asada, beans, jalapeños, Chile Queso, crema and pico de gallo. **10/12**

THE GRINGA

White flour quesadilla with Oaxacan string cheese & crema. Have it plain or with your choice of filling! **10/12**

Tacos **4.5/3 for 12**

Choose Homemade Corn Tortillas (GF), Flour Tortillas

Bowls **12**

Add meat: \$3

GRILLED SHRIMP

FRIED FISH

GRILLED FISH

CARNE ASADA

CHORIZO

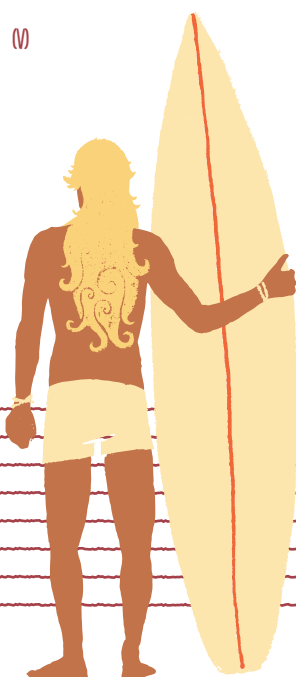
PORK BELLY

ROASTED YUCATECAN-STYLE PORK

SHREDDED CHIPOTLE CHICKEN

MUSHROOM (V)

AVOCADO (V)



Fresh Seafood

Raw Bar

OYSTERS • 18

CLAMS • 15

Served with Pico de Gallo and Ziggy's Cocktail Sauce

TUNA TOSTADA

Fresh Ahi Tuna sesame, crema, cotija cheese and pico. 12

PACIFIC SEAFOOD COCKTAIL

Shrimp, Calamari and Crab in Tomato Sauce. 15

CEVICHE

Striped Bass cured in citrus juices. 15

Seafood Platters & Buckets

All Platters are served with our spicy and tangy "Ziggy's Sauce."
Assortment of oysters, clams, jonah crab claws, scallops and mussels.

SMALL PLATTER • 45

Serves 1-2

MEDIUM PLATTER • 60

Serves 2-4

LARGE PLATTER • 75

Serves 4-6

EL REY PLATTER • 99

Our largest platter! Serves 6-8 people

1/2 OR WHOLE SHRIMP BUCKET

Steamed in a bath of Cerveza Pacifico. 18/30

Plates

TIO'S CHICKEN

Organic, free range rotisserie birds are marinated in a secret spice blend on a bed of cabbage and onions. Served with rice & beans and fresh tortillas.

1/2 ROTISSERIE CHICKEN • 12

WHOLE ROTISSERIE CHICKEN • 20

Salads

HOUSE CHOPPED SALAD ^(V)

Romaine, tomato, red onion, radish, Pumpkin Seed, cotija cheese and Cilantro Goddess Dressing. 12

ADD GRILLED SHRIMP: \$4

GRILLED CALAMARI SALAD

Arugula, Lemon, Avocado, Charred Scallion Dressing. 14

Sides

RICE & BEANS • 3

Borracho style

GRILLED CORN SALAD • 3

TORTILLAS • 3

CHIPS • 3

GUACAMOLE • 5

Desserts

TRES LECHES CAKE • 8

CHURROS • 10

HONEY BUTTER CHICHARRON • 12

WITH HORCHATA ICE CREAM

Happy Hour: 4-7 Monday - Friday

\$1 OYSTERS

\$4 TECATE

\$5 MARGARITAS

MONDAY ALL NIGHT \$1 OYSTERS

TUESDAY ALL AMERICAN TACO NIGHT

SATURDAY 12-6 FREE NACHOS WITH EVERY PITCHER

SUNDAY BOTTOMLESS BLOODY MARIA BRUNCH \$25