

Señor Flog's[®]

FT. LAUDERDALE





STARTERS

SHRIMP CEVICHE TRIO

PRETZEL BITES

\$11

Crispy and salty with a soft center served with homemade queso dip

CHICKEN TAQUITOS 4 pcs

\$15

Crunchy flour tortilla with chicken, guacamole, sour cream, pasilla sauce, lettuce, pico de gallo and queso fresco

CHIPS' N SALSA

\$11

Fresh corn tortilla chips with homemade chunky salsa

QUESO DIP

Homemade queso dip, topped with pico de gallo, queso fresco with corn tortilla chips

TO CHOOSE:

- Original
- Chorizo

\$12

\$13

MEXICAN STREET CORN

\$11

OFF THE COB with mayo, queso fresco, spicy Tajin® and lime

JALAPEÑO POPPERS

\$14

Crispy jalapeños stuffed with cream cheese, served with ranch dressing

QUESADILLAS

Flour tortilla filled with our 3 cheese blend. With pico de gallo, sour cream and guacamole

TO CHOOSE:

- Cheese
- Pulled Chicken (Upgrade to grilled chicken for \$2)
- Carne asada
- Shrimp

\$14

\$16

\$19

\$20

NACHOS

Our fun way to serve nachos in a can, with refried beans, homemade queso, sour cream, pico de gallo, pickled jalapeños, queso fresco and guacamole

TO CHOOSE:

- Cheese
- Pulled chicken (Upgrade to grilled chicken for \$2)
- Carne asada
- Shrimp

\$14

\$16

\$20

\$21

SHRIMP CEVICHE TRIO*

\$30

With fresh corn tortilla and plantain chips

HOUSE: Red onion, tomato, cilantro and house special lime sauce

TROPICAL: Fresh mango sauce, red onion, cilantro and house special lime sauce

AGUACHILE: Red onion, jalapeños, cucumber, cilantro and house special lime sauce

GUACAMOLE

\$15

Homemade with garlic and lime, topped with pico de gallo and fresh corn tortilla chips

SAMPLER APPETIZER

\$40

Mix of cheese quesadillas (4 pcs), chicken taquitos (4 pcs), wings (8 pcs with sauce of your choice: BBQ or buffalo) and jalapeño poppers (4 pcs). With carrots, celery sticks and homemade ranch dressing



SAMPLER APPETIZER

WINGS

With carrots, celery sticks and ranch dressing
ADD SIDE OF POTATO WEDGES FOR \$5

- WINGS \$18
 - BONELESS \$18
 - CAULIFLOWER WINGS \$18
- SAUCE OF YOUR CHOICE:**



WINGS



BBQ



HONEY MUSTARD



BUFFALO



MANGO HABANERO



ENCHILADAS & FAJITAS



FAJITAS

ENCHILADAS 3 pcs \$21

Corn tortillas stuffed with pulled chicken. With 3 cheese blend, sour cream, queso fresco, rice and refried beans

TOPPED WITH YOUR FAVORITE SAUCE:

- Red
- Green
- Mole sauce (Dried chilli, nuts, seeds and chocolate)

FAJITAS

Guacamole, mixed onions and peppers, pico de gallo, sour cream, refried beans, Mexican rice and corn tortillas

ADD CHEESE FOR \$4
CHANGE TO FLOUR TORTILLAS FOR \$1

TO CHOOSE:

- Mix of veggies \$20
- Chicken \$21
- Carne asada \$23
- Shrimp \$25
- Trio \$28

SOUP & SALADS

CHICKEN TORTILLA SOUP \$11

Soup base with rice, pulled chicken, tortilla strips, with pico de gallo, queso fresco and avocado, topped with toasted pasilla chili strips. With a side of sour cream and lime

FIESTA TACO SALAD \$15

Crispy flour tortilla, beans, rice, lettuce, pico de gallo, guacamole, queso fresco and chipotle dressing

ADD: • Grilled chicken \$18 • Carne asada \$20

CAESAR SALAD* \$15

Lettuce, parmesan cheese, croutons and Caesar dressing

ADD: • Grilled chicken \$18 • Shrimp \$20

TROPICAL MANGO SALAD \$15

Lettuce, cucumbers, mango, red pepper, cilantro, sweet pecans, served with a side of mango dressing

ADD: • Grilled chicken \$18 • Shrimp \$20

TACOS



GRILLED SHRIMP

In corn tortillas 3 pcs

VEGGIE \$16

Guacamole, mix of mushrooms, poblano chilies, onion and corn. With pico de gallo, queso fresco and lime

CARNITAS \$18

Marinated pork with guacamole, pico de gallo and lime

PULLED CHICKEN \$18

Shredded chicken with pico de gallo and lime (Upgrade to grilled chicken for \$2)

MAHI-MAHI \$20

Fish tacos with guacamole, chipotle dressing, cabbage, pico de gallo and lime

GRILLED SHRIMP \$20

Seasoned shrimp with guacamole, chipotle dressing, cabbage, pico de gallo and lime

CARNE ASADA \$18

Grilled carne asada with guacamole, cilantro, onions and lime

QUESA-BIRRIA TACOS \$21

Famous Mexican tacos filled with 3 cheese blend, homemade beef birria, served with cilantro, onions, lime and a cup of beef broth

BURGERS



Served in a brioche bun. With potato wedges. Add an extra patty for \$7

SURF & TURF \$25

Juicy beef patty, 3 cheese blend, bacon, grilled seasoned shrimp, lettuce, onion, tomato and chipotle sauce

BACON CHEESE \$21

Juicy beef patty, 3 cheese blend, bacon, lettuce, onion, and tomato

SPICY CHICKEN \$21

Breaded or Grilled Chicken Breast dipped in buffalo sauce, blue cheese, lettuce, onion and tomato

MAC & CHEESE \$25

Juicy beef patty, 3 cheese blend, topped with creamy mac & cheese and fresh marinara sauce

BBQ PULLED PORK BURGER \$25

Juicy beef patty, 3 cheese blend, bacon, pulled pork topped with crispy onions and homemade sweet BBQ sauce, served with a side of coleslaw

PASTRAMI \$25

Juicy beef patty, 3 cheese blend, bacon, fresh sliced pastrami, lettuce, onion, tomato and honey mustard sauce

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies. We're afraid we cannot always guarantee meeting your needs. Prior to placing your order. Please inform the manager if you have a food allergy or special dietary needs. A 20% service charge will be added to your bill. No substitutions on the menu. Prices in US Dollars. | FRT060625

BOWLS

Refried beans, 3 cheese blend, pico de gallo, guacamole, queso fresco and chipotle-ranch dressing

VEGGIE

With Mexican rice

\$18

PULLED CHICKEN

With Mexican rice
(Upgrade to grilled chicken for \$2)

\$20

CARNITAS

With Mexican rice

\$20

CARNE ASADA

With Mexican rice

\$20

SHRIMP

With white rice

\$21



BREADED FISH

SANDWICHES

With potato chips

CARNE ASADA

Grilled carne asada, with guacamole, refried beans, pico de gallo, served in ciabatta bread with a side of jalapeños

\$20

CARNITAS

Slow braised pork, refried beans, guacamole, pico de gallo, served in a ciabatta bread with a side of jalapeños

\$20

BREADED FISH

Topped with fresh tomatoes, slaw and chili mayo, served in ciabatta bread

\$21

BREADED SHRIMP

Topped with fresh tomatoes, slaw and chili mayo, served in ciabatta bread

\$21

BURRITOS

Flour tortilla, 3 cheese blend, guacamole, refried beans, rice and pico de gallo. With morita sauce and potato chips

VEGGIE

With Mexican rice and a mix of mushrooms, poblano chilis, onion and corn

\$18

CARNITAS

With Mexican rice

\$20

PULLED CHICKEN

With Mexican rice
(Upgrade to grilled chicken for \$2)

\$20

CARNE ASADA

With Mexican rice

\$20

SHRIMP

With white rice and chipotle ranch

\$21

BBQ

With coleslaw, grilled corn and potato wedges

RIBS

Tender pork ribs, glazed in homemade sweet BBQ sauce

\$28

CHICKEN

Half chicken glazed in homemade sweet BBQ sauce

\$25

COMBO

Tender pork ribs, roasted chicken and grilled shrimp, glazed in homemade sweet BBQ sauce

\$30



COMBO

MAIN ENTRÉES



GRILLED CEDAR SALMON

CARNITAS PLATE

\$23

Pork carnitas with Mexican rice, refried beans, queso fresco, guacamole, pico de gallo, jalapeños and corn tortillas

CARNE ASADA PLATE

\$25

Grilled carne asada with refried beans, queso fresco, Mexican rice, guacamole, pico de gallo, grilled onions and peppers, with corn tortillas

CHIPOTLE CHICKEN

\$23

Grilled chicken mixed with bell peppers, onions and covered in our chipotle cream sauce. With Mexican rice, refried beans and corn tortillas

GRILLED CEDAR SALMON

\$27

Cooked on a cedar plank. With white rice, vegetables and chipotle honey sauce

CILANTRO GARLIC SHRIMP

\$25

Sautéed in butter sauce, garlic and cilantro. With white rice, fresh cut veggies and lime

A LA DIABLA SHRIMP

\$25

Sautéed in butter sauce, garlic and chipotle. With white rice, fresh cut veggies and lime

MANGO TROPICAL MAHI-MAHI

\$25

With special mango sauce, peppers, cilantro and mango. With white rice and lime

FETTUCCINE ALFREDO

\$18

In creamy Alfredo, garlic bread and parmesan cheese

ADD:

- Chicken
- Shrimp

\$20

\$21



MARDI GRAS PASTA

SPECIALS

CORN RIBS

\$11

Strips of corn, tossed in our homemade chipotle ranch, topped with queso fresco, Tajin® and cilantro, served with lime wedges and a side of chipotle ranch

BLACKENED MAHI-MAHI TACOS

\$20

Served in a flour tortilla, topped with chipotle ranch, fresh slaw, and corn mix, served with lime wedges and morita sauce

MARDI GRAS PASTA

Penne pasta, Cajun sauce mixed with bell peppers, onion, garlic and Parmesan cheese, served with toasted crostinis

ADD:

- Chicken
- Shrimp

\$21

\$23

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KIDS

10 years old and under

CHEESE QUESADILLAS

With potato chips

\$11

CHICKEN TAQUITOS 3 pcs

With lettuce, sour cream and queso fresco, with potato chips

\$11

BEANS & CHEESE BURRITO

With potato chips

\$11

CHEESE BURGER

With potato wedges

\$11



CHEESE QUESADILLAS

DESSERTS

Sweet deal 2x \$20

KEY LIME PIE

Homemade creamy key lime pie made with graham cookies. Topped with whip cream and lime

\$11

NEW YORK STYLE CHEESECAKE

Topped with whip cream, fresh berries and mint

\$11

CHOCOLATE MOUSSE

With whipped cream, Ferrero Rocher®, marzipan, rum and waffle cookie straws

\$11

CHURROS

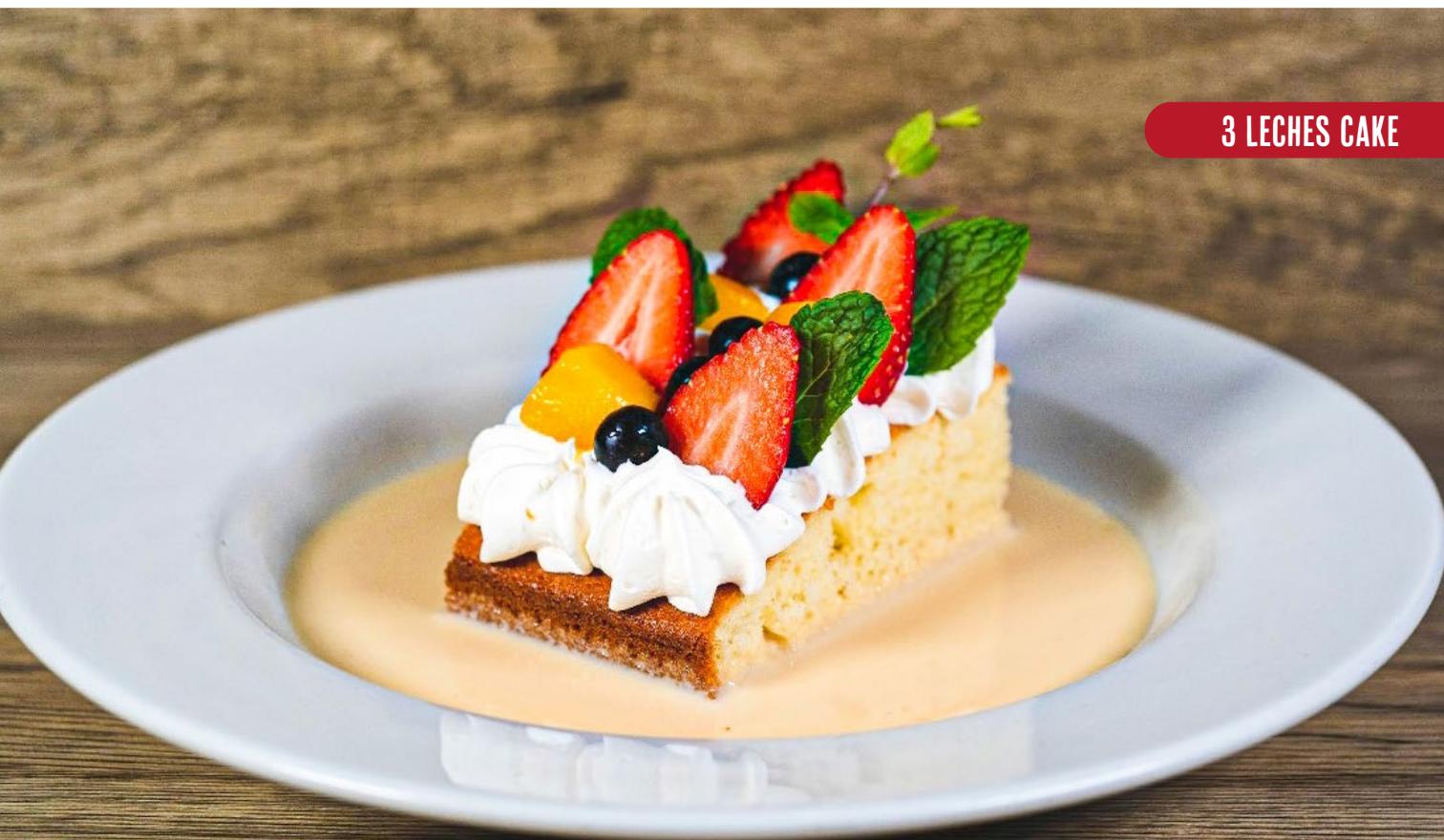
With sugar and cinnamon, homemade chocolate sauce and caramel

\$11

3 LECHEs CAKE

Homemade vanilla cake with tres leches milk and rum. Topped with whipped cream and freshly cut fruit

\$11



3 LECHEs CAKE



MEXICO

Cancun
Vallarta

PLAYA DEL CARMEN:
5ta, 8va

COZUMEL:
Downtown, Pier

LOS CABOS:
Party Zone, Pier

SCAN ME



USA

Myrtle Beach
Orlando
Panama City Beach
Fort Lauderdale
Pensacola Beach
Hollywood Beach

BAHAMAS

Freeport
Nassau

COMING SOON:
Daytona Beach

GRUPO
ANDERSON'S
EST. 1963