

Señor Frog's®

ARUBA

STARTERS

CHIPS' N SALSA \$ 9

Fresh corn tortilla chips with homemade chunky salsa

JALAPEÑO POPPERS \$ 12

Crispy jalapeños stuffed with cream cheese, served with ranch dressing

CHEESE STICKS \$ 17

Tomato sauce and basil

ONION RINGS \$ 16

With mayonnaise and sweet chili sauce

DIP CHEESE

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

OPTIONS

Original \$ 12

Chorizo \$ 12

CORN RIBS \$ 12

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

GUACAMOLE \$ 12

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

SAMPLER APPETIZER \$ 32

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

WINGS

With carrots, celery sticks and ranch dressing (add side of potato wedges for \$5)

WINGS \$16 BONELESS \$16

SAUCE OF YOUR CHOICE:



SALADS

CAESAR SALAD

Lettuce, parmesan cheese, croutons and homemade caesar dressing

PLAIN \$ 14 CHICKEN \$ 16 BEEF \$ 18

CEVICHE TRIO \$ 22

With fresh corn chips 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

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

OPTIONS:

Cheese \$ 18

Pulled Chicken (upgrade to grilled chicken for \$2) \$ 21

Carne Asada \$ 24

Shrimp \$ 29

CHICKEN TAQUITOS (4 PCS) \$ 16

Homemade sauce and corn tortilla. with chicken, guacamole, sour cream, pasilla sauce, lettuce, pico de gallo and queso fresco

QUESADILLAS

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

OPTIONS:

Cheese \$ 15

Pulled Chicken (upgrade to grilled chicken for \$2) \$ 18

Carne Asada \$ 22

Shrimp \$ 23



WINGS

PLAIN \$ 14 CHICKEN \$ 16 BEEF \$ 18

TROPICAL MANGO SALAD

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

PLAIN \$ 14 CHICKEN \$ 16 BEEF \$ 18

ENCHILADAS & FAJITAS

GREEN ENCHILADAS (3 PCS)

\$ 25

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

FAJITAS

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

OPTIONS:

Chicken	\$ 22
Carne asada	\$ 24
Shrimp	\$ 25
Trio	\$ 27
Mix of veggies	\$ 20

Notes: Add cheese; change to flour tortillas



FAJITAS



TACOS

CARNE ASADA

\$ 20

Grilled carne asada with guacamole, cilantro, onions and lime

GRILLED SHRIMP

\$ 22

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

SURF AND TURF

\$ 24

Cheese crust, guacamole, grilled steak, shrimp, chipotle ranch dressing, onion, cilantro, queso fresco, bacon, lime wedges, and morita salsa

QUESA-BIRRIA

\$ 26

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

BURGERS

BACON CHEESE

\$ 23

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

BBQ BURGER

\$ 24

Beef patty, cheese blend, fried onion rings, and BBQ sauce

MAC & CHEESE

\$ 22

Juicy beef, 3 cheese blend, topped with creamy mac & cheese and fresh marinara sauce. Served on a brioche bun

SPICY CHICKEN

\$ 20

Breaded or grilled chicken breast dipped in buffalo sauce, blue cheese, lettuce, onion and tomato

SANDWICH

PO'BOY SANDWICH

\$ 19

Crispy breaded shrimp, pickle, and chipotle dressing, lettuce, and tomatoes

PHILLY STEAK SANDWICH

\$ 21

Steak, peppers, caramelized onion, cheese, and garlic mayo



BURRITOS

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

PULLED CHICKEN \$ 20

with Mexican rice;
upgrade to grilled chicken for \$2

CARNE ASADA \$ 21

with Mexican rice;

VEGGIE \$ 18

with Mexican rice; mix of mushrooms, poblano chilis, onion and corn

SHRIMP \$ 23

with white rice and chipotle ranch

BOWLS

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

CARNE ASADA \$ 27

with Mexican rice

PULLED CHICKEN \$ 25

with Mexican rice;
upgrade to grilled chicken for \$2

VEGGIE \$ 19

with Mexican rice

SHRIMP \$ 29

with white rice

ENTRÉES

A LA DIABLA SHRIMP \$ 29

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

CILANTRO GARLIC SHRIMP \$ 29

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

GRILLED CEDAR SALMON \$ 33

Grilled salmon, With white rice, vegetables and chipotle honey sauce

RED SNAPPER \$ 00

FETUCCINI ALFREDO

In creamy Alfredo, garlic bread and parmesan cheese

Plain \$ 19

Chicken \$ 25

Shrimp \$ 27

MARDI GRAS PASTA

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

Add: Plain \$ 23

Chicken \$ 27

Shrimp \$ 29



BBQ

(Served with coleslaw, grilled corn and potato wedges)

RIBS \$ 30

Tender pork ribs, glazed in homemade sweet BBQ sauce

COMBO \$ 38

A feast that has it all. Juicy BBQ-glazed ribs, golden wings, and grilled shrimp glazed with our homemade BBQ sauce. Perfect for sharing. Frog's style.

COMBO

3 LECHE CAKE



DESSERTS

3 LECHE CAKE

\$ 15

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

CHURROS

\$ 15

With sugar and cinnamon, homemade chocolate sauce and caramel

CHEESECAKE

\$ 19

Creamy classic cheesecake with a smooth texture and rich flavor.



KIDS QUESADILLA

KIDS

MAC & CHEESE

\$ 12

Cheddar cheese sauce, parmesan cheese au gratin and baguette bread

KID BURGER

\$ 12

Juicy beef patty served on a soft bun with melted cheese

KID QUESADILLA

\$ 12

A warm flour tortilla filled with melted cheese, grilled until golden and crispy