

APERITIVOS

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| SALSA ROJA GF V charred tomato salsa served with house fried chips | 4 |
| LACO SALSA FLIGHT GF V taster of our house salsas: charred tomato salsa, charred tomatillo salsa, pineapple habanero salsa | 8 |
| GUACAMOLE GF V hass avocados, red onion, jalapeño, lime juice, cilantro | 12 |
| 30A STYLE 14 pepitas, pomegranate, cotija cheese | |
| QUESO DIP GF mild or hot with roasted mexican peppers, green chiles | 10 |
| LACO STYLE 13 grass-fed beef, jalapeño, red onion | |
| SUBSTITUTE SLICED VEGGIES FOR CHIPS WITH ANY DIP 6 | |
| BRUSSELS SPROUTS pasilla, chili roasted pepitas, cotija cheese | 10 |
| CALAMARI crispy panko-fried domestic calamari, serrano, habanero soy sauce | 16 |
| NACHOS house chips, cheese blend, queso, cotija cheese, black bean purée, pico de gallo, pickled onions, pickled jalapeños, cilantro, crema chicken 18 seasoned grass-fed beef 19 steak or shrimp 20 | 14 |
| ACHIOTE FRIED WINGS achiote marinated chicken wings, arbol ranch | 15 |
| CRAB TAQUITOS crispy corn tortillas, lump crab, house cheese blend, pickled cabbage, charred avocado salsa, pasilla, house slaw, cotija cheese | 23 |

ENSALADAS Y CEVICHE

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| TRADITIONAL TACO SALAD blend of iceberg and spring mix, cheese blend, pico de gallo, black beans, charred corn, radish, crema, arbol ranch served in a crispy tortilla bowl or without bowl veggie 16 chicken 18 grass-fed beef 19 shrimp 20 | 14 |
| CHOPPED KALE SALAD GF kale, carrot, chili-toasted pepitas, pomegranate seeds, heirloom cherry tomatoes, cotija cheese, avocado tossed with a lime vinaigrette veggie 16 chicken 18 shrimp 20 | 14 |
| SEACREST CEVICHE* GF gulf shrimp, lime-chili broth, avocado, cucumber, tomato, guajillo oil, cilantro, pickled onion | 16 |
| SALMON TIRADITO* GF mezcal and citrus cured salmon, soy habanero, avocado, jicama, cucumber | 16 |
| TUNA TLAYUDA* GF sesame-seared ahi tuna, arugula, whipped avocado, crema, pickled cabbage, serrano peppers, charred pineapple, bacon on a crispy flour tortilla | 18 |



PLATOS

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| RIBEYE ASADO GF 8-ounce barrel-cut ribeye, grilled medium rare with red chimichurri, green chili whipped potatoes, cotija cheese, roasted baby carrots, green beans | 35 |
| COCONUT SNAPPER GF grilled snapper, coconut milk and calabaza squash rice, arugula salad, avocado, glaze of pineapple, orange and champagne | 36 |
| MAHI TOSTADAS blackened mahi mahi, butternut squash slaw, tomatoes, onions and peppers, crispy flour tortillas, glaze of mango, pineapple and champagne | 32 |

LITTLE AMIGOS

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| choice of french fries, or rice and beans 12 and under | |
| CHICKEN QUESADILLA | 11 |
| LACO TACO choice of beef or chicken | 11 |
| GULF FISH BITES fried or grilled | 13 |
| CHICKEN TENDERS | 11 |
| FROZEN RITA strawberry or piña colada | 7 |

LOS CLASICOS

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|--|----|
| BURRITO burrito, burrito bowl or chimichanga style smothered "divorciado style" with guajillo, salsa verde, stuffed with chicken, rice, black beans, house cheese blend, topped with house slaw, pico de gallo, cotija cheese, crema steak 19 shrimp 20 | 18 |
| QUESADILLA grilled flour tortilla stuffed with chicken and house cheese blend, topped with pico de gallo, pasilla sauce, crema, cotija cheese and cilantro steak 19 shrimp 20 | 18 |
| TRADITIONAL FAJITAS GF chicken, onions, peppers, pico de gallo, cheese, crema, rice, charro beans, corn or flour tortillas steak 27 shrimp 28 | 25 |
| ENCHILADAS GF chicken, salsa verde, crema, house slaw, cotija cheese steak with guajillo sauce 18 | 16 |
| LOBSTER QUESADILLA blend of lobster & gulf shrimp, house cheese blend, chipotle tortilla, red chili aioli, charred pineapple jicama salsa | 25 |

TACOS

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| served on a corn tortilla | |
| PORK BELLY achiote fried pork belly, pasilla bbq sauce, pineapple jicama salsa | 6.5 |
| SHRIMP GF gulf shrimp fried or grilled, kale slaw, pickled red onions, roasted arbol remoulade | 7.5 |
| VEGGIE GF adobo roasted shiitake mushrooms, grilled peppers & onions, cotija cheese, charred corn, kale slaw, salsa macha, radish | 6.5 |
| STEAK GF grilled skirt steak, grilled peppers & onions, salsa macha, cotija cheese, cilantro | 7 |
| CHICKEN GF braised shredded chicken, house slaw, crispy bacon, arbol ranch, pico de gallo | 6.5 |
| FISH GF seasonal gulf fish fried or grilled, house slaw, red chili aioli, pineapple jicama salsa | 11 |
| "THE THROWBACK" GF grass-fed ground beef, shredded cheese, lettuce, tomato in crunchy corn tortilla | 6.5 |
| LOBSTER GF poached lobster, charred corn relish, red chili aioli | 12 |

SIDES

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|--------------------------|---|--|---|
| SPANISH RICE GF V | 4 | CHARRO BEANS GF | 6 |
| BLACK BEANS GF V | 4 | MEXICAN STREET CORN GF | 8 |
| CHILE TOREADOS | 4 | grilled corn, red chili aioli, cotija cheese, grilled lime | |



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POSTRES

Desserts from sister restaurant La Crema Tapas & Chocolate

CHOCOLATE FONDUE  **16**
milk chocolate with bananas, strawberries, pound cake, marshmallows

no substitutions

OMG  **11**
whipped espresso cream sandwiched between two warm triple chocolate chip cookies

CLASSIC COOKIES  **11**
three warm and gooey chocolate chip cookies, milk shooter

MOCKTAILS

non-alcoholic cocktails

AGUAS FRESCA **9**
topo chico sparkling mineral water, fresh lime juice, and choice of strawberry basil or cucumber lime

STRAWBERRY LIMEADE **9**
strawberry, lime, sparkling mineral water

SEACREST SUNSET **9**
mango, blood orange, grapefruit, sparkling mineral water

BEVERAGES

COKE, DIET COKE, SPRITE, MR. PIBB, **3.5**
COKE ZERO, HI-C FRUIT PUNCH, LEMONADE,
TEA, COFFEE, BOTTLED WATER

SAN PELLEGRINO **7**

TOPO CHICO **6**

MARGARITAS

Ask your server about making your margarita top shelf.

HOUSE MARGARITA **12**
silver tequila, agave, fresh lime juice

SEASONAL MARGARITA **13**
silver tequila, agave, fresh lime juice, seasonal flavor

LACO RITA **13**
house margarita with a swirl of red sangria

STRAWBERRY BASIL MARGARITA **14**
house margarita with muddled basil leaves and fresh strawberries

CALIENTE MARGARITA **13**
jalapeño infused silver tequila, triple sec, lime juice, agave

LACO PALOMA **13**
tres agaves blanco, grapefruit juice, fresh lime juice

SKINNY MARGARITA **14**
silver tequila, fresh lime juice, sparkling water

CRAFT COCKTAILS

OLD CUBAN **13**
bacardi rum, fresh lime juice, fresh mint, orange bitters, champagne

CAIPIRINHA **13**
cachaça, fresh orange, lemon, lime juice

LATIN FASHION **14**
milagro reposado, ancho reyes, smoked chili, orange bitters

MOJITO **13**
silver rum, mint, lime, agave, soda

CUCUMBER FRESCO **13**
cucumber vodka, st. germain, cucumber, agave, lime

SANGRIA

made in house

SEASONAL WHITE SANGRIA **13**

SEASONAL RED SANGRIA **13**

FROZE-ROSÉ WINE SLUSHY **13**

TEQUILA

blanco/silver

reposado

| | | | |
|-------------|----|-------------------|----|
| ESPOLON | 11 | MILAGRO | 12 |
| HERRADURA | 11 | TRES AGAVES | 13 |
| HORNITOS | 11 | DON JULIO | 14 |
| MILAGRO | 11 | PATRON | 14 |
| PATRON | 12 | TEREMANA | 15 |
| TRES AGAVES | 12 | CASAMIGOS | 16 |
| CABO WABO | 12 | KOMOS ROSA | 26 |
| CORRALEJO | 12 | CLASE AZUL | 36 |
| DON JULIO | 13 | | |
| CASAMIGOS | 13 | anejo | |
| TEREMANA | 13 | TRES AGAVES | 14 |
| CINCORO | 14 | PATRON | 15 |
| CLASE AZUL | 29 | DON JULIO | 15 |
| | | KOMOS CRISTALINO | 29 |
| SOMBRA | 13 | DON JULIO 1942 | 36 |
| CLASE AZUL | 68 | KOMOS EXTRA ANEJO | 78 |
| | | CLASE AZUL | 89 |

mezcal

VODKA

TITO'S 12
KETEL ONE 13
GREY GOOSE 14

WHISKEY

JACK DANIEL'S 10
BULLEIT 11
CROWN 11
MAKER'S MARK 12
JAMESON 13
WOODFORD 13

RUM

BACARDI 10
MALIBU 10
CAPTAIN MORGAN 10
ZAYA 13

GIN

BOMBAY SAPPHIRE 11
HENDRICK'S 12
TANQUERAY 12

FLOATERS

COINTREAU 3
GRAND MARNIER 4

BOTTLED BEER

Ask about our seasonal seltzers & beers.

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|-----------------|-----|---------------------|-----|
| BUD LIGHT | 6 | STELLA ARTOIS | 6.5 |
| MILLER LITE | 6 | GRAYTON 30A | 6.5 |
| MICHELOB ULTRA | 6 | BEACH BLONDE | |
| DOS EQUIS AMBER | 6.5 | GRAYTON 30A IPA | 6.5 |
| DOS EQUIS LAGER | 6.5 | GRAYTON FISHWHISTLE | 6.5 |
| CORONA | 7 | IPA | |
| CORONA LIGHT | 7 | IDYLL HOUNDS GHOST | 7.5 |
| CORONA PREMIER | 7 | CRAB PILSNA' | |
| PACIFICO | 7 | CIGAR CITY JAI ALAI | 7.5 |
| MODELO ESPECIAL | 7 | IDYLL HOUNDS DIVIDE | 8 |
| NEGRA MODELO | 7 | AND CONCH'R | |

WINE

| | | | |
|---------------------------------|-------|-----------------------------------|----------------|
| VEUVE DU VERNAY BRUT NV (187ML) | 11 | france | glass / bottle |
| BORSAO ROSÉ | 9/32 | aragon, spain | |
| SANTA JULIA PINOT GRIGIO | 10/36 | mendoza, argentina | |
| DECOY SAUVIGNON BLANC | 12/44 | napa valley, california | |
| MER SOLEIL CHARDONNAY | 13/48 | santa lucia highlands, california | |
| CONUNDRUM RED BLEND | 11/40 | monterey, california | |
| BÖEN PINOT NOIR | 13/48 | california | |
| CATENA VISTA FLORES MALBEC | 12/44 | mendoza, argentina | |
| BONANZA CABERNET SAUVIGNON | 12/44 | california | |

VISIT OUR SISTER RESTAURANTS



ROSEMARY BEACH, FL



PANAMA CITY BEACH, FL



INLET BEACH, FL



ALYS BEACH, FL



INLET BEACH, FL



ROSEMARY BEACH, FL



MEMPHIS, TN



MEMPHIS, TN

GF - Gluten free V - Vegan

Please alert us immediately if you have food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All checks paid by credit card are subject to a 3% non-cash adjustment fee. Please pay in cash to receive the stated menu price.

Menu and price subject to change | 2024