

# Jungle Fish Beach Club Menu

+52 984 127 8506

77776 Tulum, Quintana Roo, Mexico

## ❖ Menu Tops

Grilled Seafood	\$
Cheese and Veggie Quesadilla	\$
Coconut Shrimp	\$
Beer	\$
Tacos Shrimps Tempura	\$
Seafood Botanero	\$
Pulpo Con Ajo Y Mantequilla Con Camarones Extra	\$
Chicken Fingers	\$
Grilled Octopus	\$
Blue Hawaiian	\$
Fish of the Day	\$
Garlic Shrimp w Rice and Mixed Vegetables	\$
Tacos de Pescado	\$
Enchiladas With Mole	\$
Sarandeadado With Garlic	\$
Pescora	\$
Taco de Chuck	\$
Corona	\$
Modelo Especial	\$
Passion Fruit Margarita	\$

Stepping into **Jungle Fish Beach Club** at 77776 Tulum, Quintana Roo, I felt the tropical breeze mingling with sea salt as I scanned the menu - and what a menu it is. The **Jungle Fish Beach Club menu** is a vibrant celebration of coastal flavors,

blending fresh seafood, Mexican classics, and creative twists that make each dish feel like a mini escape. Below is a friendly, on-the-ground peek at what to expect, what to watch out for, and which dishes I couldn't stop thinking about.

## **A Taste of the Menu: What Hits the Table**

From the start, the menu leans heavily into seafood - not surprisingly for a beach club - but with enough variety to please non-seafood lovers too. You'll find **Grilled Seafood**, a signature that promises smoky, charred goodness; plate after plate is built around fresh local catches. On a lighter note, there's a **Cheese and Veggie Quesadilla** - a satisfying option if you're in the mood for something meat-light but still flavorful.

If you like crispy and tropical combinations, the **Coconut Shrimp** caught my attention right away. Sweet coconut crust, juicy shrimp inside - it's both indulgent and beachy. Another highlight: **Tacos Shrimps Tempura**, where shrimp gets the tempura treatment then nests in soft tortillas. For those who want to sample a bit of everything, the **Seafood Botanero** is a sharable assortment of seafood bites - think calamari, shrimp, and small fried delights with dips.

For more ambitious plates, **Pulpo Con Ajo Y Mantequilla Con Camarones Extra** is a standout: grilled octopus in garlic and butter, served alongside extra shrimp - a surf & turf of ocean flavors. The **Grilled Octopus** by itself was also delightfully tender, charred just right, with hints of smoke and salt. **Garlic Shrimp with Rice and Mixed Vegetables** is another hearty favorite, where the shrimp are generous, the garlic punch is clear but not overwhelming, and the sides round out the plate well.

On the lighter, more casual side, **Tacos de Pescado** (fish tacos) deliver fresh, crisp fish tucked into tortillas with salsa and slaw - simple, bright, and satisfying. If you want a more traditional Mexican flavor, **Enchiladas With Mole** delivered richness and depth, pairing well with a side of rice. **Sarandeado With Garlic** was another intriguing option - the sarandeado style (a popular coastal Mexican grilling technique) amplifies char and flavor.

The menu also lists **Pescora**, **Taco de Chuck**, and rotating **Fish of the Day**, so you'll want to ask your server what's fresh that day. For the non-seafood fans or younger diners, **Chicken Fingers** are on offer - a reliable fallback.

To soak up all those flavors, the bar section doesn't disappoint: **Blue Hawaiian** and **Passion Fruit Margarita** are among the standout cocktails - colorful, tropical, and perfectly suited to the beachside setting. Beer lovers will appreciate **Corona** and **Modelo Especial** to keep things simple and refreshing.

## **What Makes the Jungle Fish Beach Club Menu Special**

One thing that struck me: the **emphasis on freshness**. Many dishes respond to what's in season or available locally - hence the rotating **Fish of the Day**. Seafood is the hero, and it's treated with care so each flavor shines through rather than being masked.

Another strength is **balance**. Even though the menu leans into seafood, there are options for different diets and moods: vegetarian quesadillas, familiar chicken fingers, and mole enchiladas create inclusive appeal. For people who want to graze and share, the Botanero and tapas-style items make it easy to try many dishes in one visit.

Portions felt generous yet not overwhelming. A grilled octopus plate didn't feel stingy; the tacos were filling without being oversized. Our table could sample multiple dishes without feeling weighed down.

Service cues also complement the menu. Servers were happy to walk us through what's fresh, recommend pairings (e.g. shrimp plus Blue Hawaiian), and help adjust spice levels. It made navigating the menu less daunting, especially on first visit.

### **What to Try (My Recommendations)**

If I were to pick must-orders, here's what I'd flag:

**Pulpo Con Ajo Y Mantequilla Con Camarones Extra** - indulgent and rich, with both octopus and shrimp.

**Coconut Shrimp** - sweet, crispy, fun, and totally beachflox.

**Tacos Shrimps Tempura** or **Tacos de Pescado** - for that casual, handheld enjoyment.

**Seafood Botanero** - ideal for sampling several flavors in one go.

**Enchiladas With Mole** - for a deeper Mexican touch.

**Blue Hawaiian** or **Passion Fruit Margarita** - for sipping between bites of salt and lime.

If you arrive earlier in the day, check what the **Fish of the Day** is - that's often a chance to taste something special that the chef wants to showcase.

### **A Snapshot Summary of the Jungle Fish Beach Club Menu**

**Cuisine Focus:** Seafood-forward with Mexican coastal influence, plus flexible options for vegetarians or non-seafood eaters

**Must-try highlights:** Grilled Seafood, Pulpo Con Ajo Y Mantequilla with extra shrimp, Coconut Shrimp, Tacos Shrimps Tempura, Seafood Botanero

**Supporting dishes:** Cheese & Veggie Quesadilla, Enchiladas with Mole, Garlic Shrimp w/ Rice & Mixed Vegetables, Chicken Fingers

**Daily specials:** Fish of the Day, rotating “Pescora,” etc.

**Drinks to pair:** Blue Hawaiian, Passion Fruit Margarita, Corona, Modelo Especial

**Style & portions:** Casual but refined; generous enough for sharing without feeling heavy

**Menu advantage:** Fresh ingredients, local catches, good balance between signature seafood and crowd-pleasing classics

Dining at Jungle Fish Beach Club becomes more than just a meal - it's a sensory stroll through the flavors of coastal Mexico. As you sip a Passion Fruit Margarita, listen to the waves, and bite into a garlic-butter shrimp or tender octopus, the menu becomes your companion to the ambiance. For anyone seeking one part beachfront calm, one part culinary delight, the **Jungle Fish Beach Club menu** delivers - and those standout dishes will stick in your mind long after you leave.