



Señor Frog's | Myrtle Beach

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Corn Ribs Tossed in our home made chipotle ranch, topped with queso fresco, tajin and coriander, served with lime wedges.	\$13.00
Queso Dip House melted 3 cheese blend, topped with fresh pico de gallo, served with corn tortilla chips.	\$13.00
Fajitas Sautéed bell peppers and onions, served with fresh pico de gallo, homemade guacamole, sour cream, refried beans, and Mex...	\$21.00
Quesadillas Flour tortilla filled with our 3 cheese blend, served with fresh pico de gallo, sour cream and homemade guacamole.	\$17.00
Fettuccine Alfredo Creamy homemade alfredo sauce with Parmesan cheese and garlic bread.	\$19.00
Enchiladas 3 Pieces Corn tortillas stuffed with pulled chicken, topped with 3 cheese blend, sour cream and queso fresco, served with rice an...	\$19.50
Carne Asada 3 Pieces Corn tortilla, homemade guacamole, carne asada topped with cilantro, onions, and lime.	\$19.00
House Salsa Crunchy corn tortilla chips accompanied with our homemade chunky salsa.	\$12.00
Chocolate Mousse Special cake with homemade chocolate mousse, topped with whipped cream, Mazapan, ferrero Rocher chocolate and waffle str...	\$11.00
Nachos Homemade corn tortilla chips topped with refried beans, 3 cheese blend, queso fresco, sour cream, jalapeños, fresh guaca...	\$17.00
Mardi Gras Pasta Cajun sauce with bell peppers, onion and garlic, penne pasta, topped with Parmesan cheese and garlic bread.	\$23.00
Chicken Warm flour tortilla, 3 cheese blend, homemade guacamole, Mexican rice, refried beans, pulled chicken and fresh pico de g...	\$19.00
Starters	
ITEM	PRICE
Corn Ribs (Starters) Tossed in our home made chipotle ranch, topped with queso fresco, tajin and coriander, served with lime wedges.	\$13.00
Nachos (Starters) Homemade corn tortilla chips topped with refried beans, 3 cheese blend, queso fresco, sour cream, jalapeños, fresh guaca...	\$17.00
Jalapeño Poppers Golden brown crispy jalapeños stuffed with cheese, served with ranch dressing.	\$13.00
Chicken Taquitos 5 Pieces Crunchy corn tortilla, filled with chicken, fresh guacamole, topped with sour cream, pasilla sauce, shredded lettuce, fr...	\$16.00
Wings Chicken wings with choice of BBQ, honey mustard, buffalo, or mango habanero sauce.	\$18.00
Boneless Wings Boneless chicken wings, choice of BBQ, honey mustard, buffalo, or mango habanero sauce.	\$18.00
Queso Dip (Starters) House melted 3 cheese blend, topped with fresh pico de gallo, served with corn tortilla chips.	\$13.00
Quesadillas (Starters) Flour tortilla filled with our 3 cheese blend, served with fresh pico de gallo, sour cream and homemade guacamole.	\$17.00

ITEM	PRICE
House Salsa (Starters) Crunchy corn tortilla chips accompanied with our homemade chunky salsa.	\$12.00
Guacamole Traditional Mexican recipe, avocado, tomatoes, onion, cilantro, garlic & lime juice, served with our homemade corn tortilla chips.	\$15.00
Soup & Salads	
Wedge Salad Romaine wedges topped with tomatoes, bacon, queso fresco, blue cheese crumbles, red onion, and homemade blue cheese dressing.	\$16.00
Tropical Mango Salad Romaine lettuce, sliced cucumbers, topped with our fresh mango mix and candied pecans, served with mango habanero dressing.	\$16.00
Chicken Tortilla Soup Traditional Mexican recipe rice, pulled chicken, topped with chili-lime, tortilla strips, fresh avocado, pico de gallo, and cheese.	\$12.00
Caesar Salad Fresh cut romaine lettuce, parmesan cheese, croutons and homemade Caesar dressing.	\$16.00
Appetizer Sampler	
Appetizer Sampler Delicious mix of 4 cheese quesadillas, 4 chicken taquitos, 8 buffalo or BBQ wings and 4 jalapeño poppers, served with cashew chips.	\$34.00
Enchiladas & Fajitas	
Fajitas (Enchiladas & Fajitas) Sautéed bell peppers and onions, served with fresh pico de gallo, homemade guacamole, sour cream, refried beans, and Mexican rice.	\$21.00
Enchiladas 3 Pieces (Enchiladas & Fajitas) Corn tortillas stuffed with pulled chicken, topped with 3 cheese blend, sour cream and queso fresco, served with rice and beans.	\$19.50
Tacos	
Pulled Chicken 3 Pieces Corn tortillas, pulled chicken tinga, topped with fresh pico de gallo and lime. Grilled chicken option for an additional \$2.00.	\$17.00
Blackened Mahi Tacos 3 Pieces Served in a flour tortilla, topped with chipotle ranch, fresh slaw, corn mix with lime wedges and morita salsa.	\$21.00
Carne Asada 3 Pieces (Tacos) Corn tortilla, homemade guacamole, carne asada topped with cilantro, onions, and lime.	\$19.00
Mahi Mahi 3 Pieces Corn tortilla, grilled mahi-mahi, homemade guacamole, chipotle ancho dressing, cabbage, pico de gallo and lime.	\$21.00
Grilled Shrimp 3 Pieces Corn tortilla, blackened grilled shrimp, homemade guacamole, chipotle ancho dressing cabbage, pico de gallo and lime.	\$21.00
Cochinita Pibil 3 Pieces Corn tortillas, traditional Mexican slow roasted pork dish from Yucatán, with pickled onion and lime.	\$18.00
Veggie 3 Pieces Corn tortillas, fresh guacamole, grilled mix of poblano peppers, mushrooms, onion and corn, topped with pico de gallo, cheese and sour cream.	\$17.00

ITEM	PRICE
Carnitas 3 Pieces	\$18.00
Corn tortillas, slow braised pork, homemade guacamole topped with fresh pico de gallo and lime.	
Burgers	
ITEM	PRICE
BBQ Pulled Pork	\$19.00
Tender BBQ pulled pork topped with fresh crispy onions and a side of homemade coleslaw served in a brioche bun.	
Fajita Burger	\$20.50
Juicy beef, 3 cheese blend, homemade guacamole, grilled fajita veggies and chipotle-ancho dressing served in a brioche b...	
Spicy Chicken Blue	\$19.00
Crispy chicken smothered in our homemade buffalo sauce, topped with blue cheese crumbles, lettuce, onion, and tomato ser...	
Mac and Cheese	\$19.50
Juicy beef, 3 cheese blend, topped with creamy mac & cheese and fresh marinara sauce, served in a brioche bun.	
Surf and Turf	\$24.00
Juicy beef, 3 cheese blend, bacon, grilled seasoning shrimp, lettuce, onion, tomato and chipotle sauce, served in a brio...	
Bacon Cheeseburger	\$21.00
Juicy beef, 3 cheese blend, topped with bacon, lettuce, onion, and tomato served in a brioche bun.	
Tortas	
ITEM	PRICE
Cochinita Pibil	\$19.00
Mexican slow roasted pork dish from Yucatán, refried beans, citrus red onions, served in a ciabatta bread and accompanie...	
Carne Asada	\$19.00
Citrus marinated, refried beans, homemade guacamole and fresh pico de gallo with a side of pickled jalapeños, served in...	
Carnitas	\$19.00
Slow braised pork, refried beans, homemade guacamole and fresh pico de gallo with a side of pickled jalapeños served in...	
Burritos	
ITEM	PRICE
Mahi Mahi	\$21.00
Warm flour tortilla, 3 cheese blend, homemade guacamole, white rice, refried beans, blackened mahi, pico de gallo and ch...	
Chicken (Burritos)	\$19.00
Warm flour tortilla, 3 cheese blend, homemade guacamole, Mexican rice, refried beans, pulled chicken and fresh pico de g...	
Veggie	\$18.50
Vegetarian. Warm flour tortilla, 3 cheese blend, homemade guacamole, Mexican rice, refried beans, citrus grilled veggies...	
Shrimp	\$21.00
Warm flour tortilla, 3 cheese blend, homemade guacamole, white rice, refried beans, grilled shrimp, pico de gallo and ch...	
Carne Asada (Burritos)	\$20.00
Warm flour tortilla, 3 cheese blend, homemade guacamole, Mexican rice, refried beans, citrus marinated Carne asada and f...	
Carnitas (Burritos)	\$19.00
Warm flour tortilla, 3 cheese blend, homemade guacamole, Mexican rice, refried beans slow braised pork and fresh pico de...	
Main Entrées	
ITEM	PRICE

Cochinita Pibil (Main Entrées) Mexican slow roasted pork dish from Yucatán, topped with citrus red onion served with Mexican rice, refried beans and co...	\$24.00
Carne Asada (Main Entrées) Citrus marinated, served with Mexican rice, refried beans, homemade guacamole, fresh pico de gallo, grilled jalapeños, o...	\$24.00
Carnitas (Main Entrées) Slow braised pork, served with Mexican rice, refried beans, homemade guacamole fresh pico de gallo, pickled jalapeños an...	\$24.00
BBQ	
ITEM	PRICE
Shrimp (BBQ) Gulf shrimp, glazed with our homemade BBQ sauce, served with grilled corn, slaw and potatoes wedges.	\$28.00
Combo Tender pork ribs, roasted chicken and grilled shrimp, glazed with our homemade BBQ sauce, served with grilled corn, slaw...	\$33.00
Ribs Tender pork ribs, glazed with our homemade BBQ sauce, served with grilled corn, slaw and potatoes wedges.	\$31.00
Chicken (BBQ) Oven roasted chicken, glazed with our homemade BBQ sauce, served with grilled corn, slaw and potatoes wedges.	\$26.00
Seafood & Pasta	
ITEM	PRICE
Mango Tropical Mahi Mahi Chargrilled blackened mahi, topped with our fresh made mango mix, fresh cut veggies, served white rice and lime.	\$30.00
Grilled Cedar Salmon Cedar wood grilled salmon, cooked to perfection, accompanied with fresh cut veggies, white rice and special chipotle hon...	\$29.00
Mardi Gras Pasta (Seafood & Pasta) Cajun sauce with bell peppers, onion and garlic, penne pasta, topped with Parmesan cheese and garlic bread.	\$23.00
Fettuccine Alfredo (Seafood & Pasta) Creamy homemade alfredo sauce with Parmesan cheese and garlic bread.	\$19.00
Cilantro Garlic Shrimp Fresh garlic, cilantro and butter, gulf shrimp, served with fresh cut veggies, white rice and lime.	\$29.00
Camarones a La Diabla Gulf shrimp with our spicy chipotle butter, served with fresh cut veggies, white rice and lime.	\$29.00
Bowls	
ITEM	PRICE
Chicken (Bowls) Mexican rice, refried beans, 3 cheese blends, grilled chicken, fresh pico de gallo, homemade guacamole, queso fresco and...	\$19.50
Veggie (Bowls) Mexican rice, refried beans, 3 cheese blend, grilled veggies, fresh pico de gallo, homemade guacamole, queso fresco and...	\$19.50
Shrimp (Bowls) White rice, beans, 3 cheese blends, blackened grilled shrimp, fresh pico de gallo, homemade guacamole, queso fresco and...	\$21.00
Carne Asada (Bowls) Mexican rice, refried beans, 3 cheese blend, carne asada, fresh pico de gallo, homemade guacamole, queso fresco and side...	\$20.50
Carnitas (Bowls) Mexican rice, refried beans, 3 cheese blend, braised pork, fresh pico de gallo, homemade guacamole, queso fresco and a s...	\$20.00

Desserts

ITEM	PRICE
Churros Golden brown deep-fried crispy churros, coated in cinnamon sugar, served with traditional Mexican chocolate sauce and ca...	\$12.00
Chocolate Mousse (Desserts) Special cake with homemade chocolate mousse, topped with whipped cream, Mazapan, ferrero Rocher chocolate and waffle str...	\$11.00