



Appetizers

Bacon Wrapped Jumbo Shrimp 17
Stuffed with cream cheese and jalapeño peppers

Beef Empanadas (3) 17
Stuff with shredded beef adobo, carrots and potatoes

Camarones Enchilados 17
Crispy shrimp tossed in a sweet and spicy mango sauce with toasted red chile de árbol

Chicharron de Pargo 36
Fried fish nuggets

Pulpo a Las Brasas 27
Charbroiled octopus with our own Zarandeado sauce.

Shrimp "Miguelito's" 25
Spicy grilled shrimp. Peeled Shrimp +\$4

Camarones Cucaracha 22
Spicy unpeeled fried shrimp. Peeled Shrimp +\$4

Calamar Frito 17
Lightly breaded fried calamari strips

Surf 'n' Turf Quesadilla 16
Rib Eye Steak, grilled shrimp and cheese in a flour tortilla served with guacamole and sour cream.

Taquitos 17
Crispy fried taquitos with your choice of shrimp or chicken rolled in a flour tortilla with cheese, bell peppers, onions and red roasted peppers. Served with guacamole and sour cream.

Molcajete Especial 24
Grilled chicken, carnitas, chorizo, nopal (cactus), queso panela in a green tomatillo sauce. Served in a traditional molcajete (volcanic rock). Your choice of corn or flour tortillas

Molcajete Tradicional 24
Melted cheese with shrimp, chicken, mushrooms & Rib Eye steak

Karina's Guacamole 13

Frescos

Seared Sesame Ahi Tuna 17
On a bed of spinach served with a ginger & jalapeño soy sauce.

Aguacates Rellenos (Stuffed Avocados) 19
Avocados stuffed with boiled shrimp, onions, tomato, cilantro, cucumber in a sweet tomato sauce.

Mango Jalapeno Tuna Sashimi 17
Sliced mango and ahi tuna drizzled with a sweet mango sauce and served with spicy jalapeño soy sauce.

Aguachile de Camaron 25
Shrimp marinated and cooked in a lime and chile serrano sauce with red onions and avocado. Topped with cilantro & cucumbers.

Oysters Rockefeller 16
Three half shells baked with shiitake mushrooms, spinach, parmesan cheese and cream sauce.

Oysters on the Half Shell
1/2 Dozen (6) 18 **Dozen (12)** 33
Freshly shucked raw oysters served on the half shells.

Hamachi Serrano 21
Hamachi tuna sashimi, sliced toasted garlic, serrano peppers, avocado, ponzu sauce, roe.

Campechana 22
Shrimp, octopus, scallops & oyster.

Coctel de Camaron 20
Mexican style shrimp cocktail

Callo de Hacha MP
Scallops marinated in lime juice with your choice of red or green aguachile sauce

World Famous Ceviches

Ceviche Karina's Plate 24 | Tostada 8
Our signature ceviche with chopped shrimp, cucumber, avocado & cilantro in Karina's spicy chile serrano sauce.

Pescado Plate 20 | Tostada 7
Chopped white fish, onion, tomato, cilantro, carrots & serrano pepper marinated in lime juice.

Ceviche Costeño Plate 24 | Tostada 8
Lime marinated shrimp ceviche with red onion, cilantro, cucumber, red asado pepper & topped off with a spicy clam sauce.

Camaron Cocido Plate 24 | Tostada 8
Cooked shrimp, onion, tomato, cilantro & cucumber in a sweet tomato sauce.

Ceviche Dona Ines Plate 24 | Tostada 8
Cooked shrimp in lime juice with mango, jicama, pepino and toasted red chile de árbol.

Ahi Poke Tostadas Two Tostadas for 16
Sushi-grade ahi tuna, sesame oil, sesame seeds and red chili flakes served on tostada shell with crispy onions, pickled red onions, cilantro and spicy mayo.

Ceviche Trio Plate 26
Sampler with Ceviche Karina's, Pescado Ceviche and Ceviche Dona Ines

Fiesta Platters *Each platter serves 4*

Fried Seafood Platter Breaded Shrimp, Fish Nuggets and Calamari Strips, 6 Beer Battered Oysters, tartar and cocktail sauces, red roasted chile de árbol sauce and guacamole. 57

Taco Platter Rib Eye Steak, Carnitas, Camarones Enchiladas, Marlin and Gobernador Tacos (3 of each). 57

Loxter Fiesta 4 Puerto Nuevo style lobsters served with family style salad, rice, beans & tortillas. 199 | Add garlic sauce \$6

Seafood Tower Fresh crab legs, boiled shrimp, lobster and oysters on the half shell served with cocktail sauce and red wine vinaigrette. Half 130 | Full 260

Seafood Specialties

Langostino a La Plancha 40
Grilled prawns. Served with salad, rice, beans & tortillas. Add garlic sauce \$3

Langosta Puerto Nuevo 65
Lobster Puerto Nuevo style. Served with salad, rice, beans & tortillas. Add garlic sauce \$3

Camarones en Salsa 24
Shrimp sautéed in your choice of Karina's signature spicy chile poblano sauce, Salsa de Ajo or a La Diabla style and served with rice, salad and tortillas (a La Diabla served with rice, beans and tortillas).

Pescado Filete en Salsa 23
Fish filete sautéed in your choice of Zarandeado, Karina's signature spicy chile poblano sauce, Salsa de Ajo or a La Diabla style and served with rice, salad and tortillas (a La Diabla served with rice, beans and tortillas).

Camarones Empanizados 23
Breaded shrimp served with rice, salad & tortillas.

Grilled Salmon 26
Grilled salmon with a butter caper sauce. Served with rice & steamed seasonal vegetables.

Lonja de Pargo 27
Charbroiled fish filete served with sautéed vegetables, rice, salad and tortillas. Add Grilled Shrimp \$13

Pescado Frito 15 per lb. 2 lb minimum per fish.
Fried whole red snapper. Served with rice, salad & tortillas. Prices vary according to weight.

Seafood Enchiladas 24
Corn tortillas topped with our signature spicy Karina's sauce and filled with crab & shrimp. Served with rice & beans.

Angus Steaks

Rib Eye Steak 45
16 oz Angus Rib Eye Steak served with mashed potatoes, sautéed vegetables and Mexican style corn.

Surf 'N' Turf Shrimp 57 | Lobster 67
Grilled Angus Rib Eye Steak with your choice of 8 oz lobster tail or 4 jumbo grilled shrimp. Served with guacamole, rice, beans & drum butter.

Mexican Favoritos

Carne Asada 25
Grilled Rib Eye Steak thinly sliced and topped with guacamole, cilantro, onions & beans. Served with flour tortillas.

Cielo, Mar Y Tierra (Sky, Sea & Land) 30
Grilled chicken, Rib Eye Steak & 4 jumbo shrimp. Served with beans & guacamole.

Enchiladas Verdes 23
Two shredded chicken or cheese enchiladas with green tomatillo sauce. Served with rice & beans.

Carnitas Plate 20
Seasoned braised pork accompanied by guacamole, salsa aside, rice & beans.

Tampiqueña 28
Grilled Rib Eye Steak topped with grilled onions accompanied by a cheese enchilada, beans, guacamole & tortillas.

Combination Plate 27
Enchilada Verde (Shredded Chicken or Cheese), Crispy Chicken Taco and Chile Relleno. Served with rice & beans.

Fajitas
Tomatoes, onions & green bell pepper sautéed with your choice of the below topped with Zarandeado sauce. Served with rice, beans & tortillas.

Chicken 26

Rib Eye Steak 27
Rib Eye Steak, Shrimp & Chicken 30

Shrimp 27

Rib Eye Steak & Shrimp 27
Veggies Only 24

Tacos *Add Rice & Beans to any 2 Tacos \$6*

Camaron or Pulpo Enchilado Two for 14 | 7.5 each
Corn tortilla with shrimp or octopus, red chile sauce and cheese topped with tomato, spicy mayo, cilantro & cabbage

Bacon Wrapped Shrimp Two for 15 | 8 each
Grilled shrimp, cream cheese and serrano peppers wrapped in bacon. Topped with spicy mango and zarandeados sauces in a flour tortilla

Surf 'n' Turf Two for 14 | 7.5 each
Grilled shrimp, rib eye steak, cabbage, diced tomato, crispy onions, cilantro and avocado wrapped in a flour tortilla

Rib Eye Steak Two for 14 | 7.5 each
Thin sliced rib eye steak topped with guacamole, cilantro & onions in a flour tortilla

Pescado Two for 13 | 7 each
Corn tortilla with beer battered fish Baja style

Burritos *Add Rice & Beans to any Burrito \$6*

Camaron 15
Beer Battered Baja Style

Pescado 13
Beer Battered Baja Style

Soups & Salads

Clam Chowder Bowl 11 | Cup 8

Seafood Soup Cup 8

Siete Mares 23
Seven seas soup, a rich seafood broth served with freshly cooked shrimp, octopus, squid, fish, scallops, crab, mussels, clams & vegetables.

Camaron Two for 14 | 7.5 each
Corn tortilla with beer battered shrimp Baja style

Gobernador Two for 14 | 7.5 each
Shrimp & melted cheese in ranchero sauce

Langosta Two for 16 | 8.5 each
Grilled lobster, cheese, bell peppers and cream sauce in a corn tortilla

Marlin Two for 13 | 7 each
Grilled in a corn tortilla with cheese, spicy cream sauce

Carnitas Two for 12 | 6.5 each
Seasoned braised pork, corn tortilla, guacamole and pico de gallo

Tia Nacha Two for 11 | 6 each
Grilled tacos with beans, marlin & cheese.

Rib Eye Steak 15

Bean & Cheese 9

Surf "n" Turf 17
Rib Eye Steak & Shrimp

Caesar Salad 14
Add Chicken \$8 | Add Shrimp or Seared Ahi \$14

Ensalada de Mercado 13
Black beans, romaine lettuce, corn, salsa fresca, avocado, cotija cheese, creamy cilantro dressing.
Add Chicken \$8 | Add Shrimp or Seared Ahi \$14



Karina's

Mexican Seafood Cuisine

Draft Beers \$8 each

Negra Modelo
Modelo Especial
Corona
XX Equis Lager
Pacifico
Coors Light
Karina's Blonde
Michelob Ultra
Blue Moon
Alesmith Pale Ale .394
Ballast Point Sculpin +.50
Firestone Walker 805

Bottled Beers \$7 each

Negra Modelo
Modelo Especial
Corona
Victoria
Pacifico
Budweiser
Bud Light
Heineken 0.0% Non-Alcoholic Brew

Michelada Your beer of choice +\$3.5

Your choice of beer with clamato juice, soy sauce, salt, pepper, Tobasco sauce, Worcestershire sauce, lime and chili or salt rim

Micheluca Your beer of choice +\$7

Your choice of beer with crushed ice, Tajin, lime juice, chamoy and chili rim

Cans \$7 each

White Claw Black Cherry
White Claw Watermelon
White Claw Mango

Ask About Our Tequila Flight Specials!

Tequilas

Blancos

These "Silver" Tequilas are aged less than 60 days and maintain most of the original purity and freshness.

El Jimador 10 • **Patron** 13 • **Don Julio** 13 • **Maestro Dobel** 13 • **Herradura** 9 • **Cuervo Traditional** 11 • **Moët Hennessy Volcan** 14 • **Corralejo** 11 • **Hornitos** 10 • **Tres Generaciones** 12 • **Clase Azul** 18 • **Casa Dragones** 22 • **Casamigos** 14

Reposados

These "Rested" Tequilas are aged 2 to 9 months for a smoother taste.

Cuervo Tradicional 12 • **Herradura** 11 • **El Jimador** 11 • **Patron** 14 • **Hornitos** 11 • **Don Julio** 14 • **Cazadores** 11 • **Corralejo** 11 • **Clase Azul** 24 • **Olmea Altos** 14 • **Gran Centenario** 12 • **1800** 12 • **Casamigos** 16 • **Tres Generaciones** 14 • **Maestro Dobel** 14

Anejos

Aged in oak barrels no less than 1 year. These are the smoothest and most mellow of all tequilas.

Patron 15 • **Herradura** 14 • **Sauza Tres Geraciones** 14 • **Don Julio** 15 • **Corralejo** 13 • **Herradura Legend** 16 • **Cazadores** 11 • **Gran Centenario** 14 • **1800** 13 • **Casamigos** 18 • **Maestro Dobel** 15

Specialty Tequilas & Mezcal

For people who truly savor an exceptional taste sensation with complex flavors and aromas.

1800 Cristalino 15 • **Herradura "Ultra"** 16 • **Clase Azul Mezcal** 25 • **Don Julio 33** • **Don Julio 70th Anniversary** 25 • **Jose Cuervo Reserva de La Familia** 28 • **Maestro Dobel 50 Extra Añejo** 20 • **Clase Azul Extra Añejo** 195 • **El Silencio Mezcal** 12 • **Xicaru Mezcal** 9 • **Casamigos Mezcal** 16

Margaritas

Karina's 14

House, Strawberry or Mango
Jose Cuervo, triple sec, sweet-n-sour

Cadillac 16

Herradura Silver, Cointreau Noir, fresh lime juice, agave nectar

Karina's Signature Skinny 14

Herradura Silver, fresh lime juice, agave nectar, soda water

Cucumber Jalapeño 14

21 Seeds Cucumber Jalapeño Infused Tequila, cucumber, lime juice, simple syrup

Tamarindo 14

Jose Cuervo, triple sec, sweet-n-sour, house-made tamarindo purée

Spicy Watermelon 14

21 Seeds Cucumber Jalapeño Infused Tequila, watermelon puree, lime juice, agave nectar

Chile Mango 14

Corralejo Silver, mango chili puree, agave nectar, tajin rim, chili stick

Margarita Flight \$25

Mango, Strawberry, Watermelon and Tamarindo 4 oz margarita samplers

Cocktails

Tamarindo Martini 14

Tito's Handmade Vodka, sweet-n-sour, house-made tamarindo purée

Cucumber Martini 14

Three Olives Citrus Vodka, cucumber, mint, lime juice, simple syrup

Cantarito 14

Olmea Altos Reposado Tequila, Agave Nectar, lime juice, grapefruit juice, orange juice, grapefruit soda, pinch of salt

Passion Fruit Mexican Mojito 14

Cuervo Traditional, passion fruit puree, lime juice, mint leaves, soda water, agave nectar

Tradicional Paloma 14

Jose Cuervo, grapefruit juice, lime, soda water

Mexican Mule 14

Olmea Altos Reposado, agave nectar, fresh lime, ginger beer

Mezcal Passion 14

Passion Fruit, El Silencio Mezcal, Ancho Chile Liqueur, lemon juice, agave nectar, candied blood orange

Paloma Negra 14

Cuervo Tradicional Tequila, lime juice, grapefruit soda, charcoal powder, Himalayan salt

UNA + Amour 14

UNA Vodka, agave, lime juice, lemon juice, lemon peel, rose petals, mint

El Pepe 15

UNA Vodka, prickly pear, agave, pineapple juice, lime juice, lemon wedge, rosemary, mint

Sangria

Red Sangria 12

Red wine, vodka, fresh fruit and fruit juice

White Sangria 12

White wine, sparkling wine, vodka, fresh fruit and fruit juice

Wines

Sparkling

Prosecco Zonin, Veneto 10 g / 32 btl

White / Rose

Rose, Bieler, Provence 10 g / 32 btl

Pinot Grigio Tenuta Ca' Bolani, Veneto 8 g

Chardonnay Frontera, Chile 10 g

Moscato Menage A Trois, California 9 g

Agua Frescas

Horchata (Rice Water) 4

Jamaica (Hibiscus Flower Water) 4

Tamarindo 4

Freshly Squeezed Lemonade 4

Red

Pinot Noir Angeline, California 10 g / 32 btl

Merlot Bogle, California 9 g

Cabernet Sauvignon Frontera, Chile 10 g

Drinks

Bottled Water 4

Fountain Drinks (Free refills) 4

Coca-Cola Mexican Bottle 4.25

Sangria Señoral Bottle 4.25

Iced Tea (Free refills) 4

Sparkling Water 4

Red Bull 4

Desserts

Tres Leches Cake 10

Layers of sponge cake soaked in a melange of milk spiked with cinnamon and filled with tequila lime custard.

Flan 10

A luxurious baked custard, with a hint of canela-Mexican cinnamon and a rich caramelized topping

Guayaba Cheesecake 10

Creamy cheesecake with guava

Chocolate Abuelita Cake 10

Layers of decadent chocolate cake and chocolate mousse

Cheesecake 8

Classic Cheesecake

Happy Hour

3-6pm Tuesday - Sunday & ALL DAY Monday

Incredible Food & Drink Specials in the Bar.

Let's Get Social!



@karinasseafood