



## Appetizers

**Bacon Wrapped Jumbo Shrimp** 18  
Stuffed with cream cheese and jalapeño peppers

**Beef Empanadas (3)** 18  
Stuff with shredded beef adobo, carrots and potatoes

**Camarones Enchilados** 18  
Crispy shrimp tossed in a sweet and spicy mango sauce with toasted red chile de árbol

**Chicharron de Pargo** 37  
Fried fish nuggets

**Pulpo a Las Brasas** 30  
Charbroiled octopus with our own Zarandeado sauce.

**Shrimp "Miguelito's"** 26  
Spicy grilled shrimp. Peeled Shrimp +\$4

**Camarones Cucaracha** 23  
Spicy unpeeled fried shrimp. Peeled Shrimp +\$4

**Calamar Frito** 18  
Lightly breaded fried calamari strips

**Taquitos** 18  
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** 25  
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** 25  
Melted cheese with shrimp, chicken, mushrooms & Rib Eye steak

**Karina's Guacamole** 14

**Chips & Salsa** 4

### Tableside Guacamole \$25

Made-to-order tableside with fresh Roma tomatoes, onions, cilantro, serrano chiles and spices. Customize your guac with this unique, fun and delicious experience!

## World Famous Ceviches

**Ceviche Karina's** Plate 25 | Tostada 9  
Our signature ceviche with chopped shrimp, cucumber, avocado & cilantro in Karina's spicy chile serrano sauce.

**Pescado** Plate 21 | Tostada 8  
Chopped white fish, onion, tomato, cilantro, carrots & serrano pepper marinated in lime juice.

**Ceviche Costeño** Plate 25 | Tostada 9  
Lime marinated shrimp ceviche with red onion, cilantro, cucumber, red asado pepper & topped off with a spicy clam sauce.

**Camaron Cocido** Plate 25 | Tostada 9  
Cooked shrimp, onion, tomato, cilantro & cucumber in a sweet tomato sauce.

**Ceviche Doña Ines** Plate 25 | Tostada 9  
Cooked shrimp in lime juice with mango, jicama, pepino and toasted red chile de árbol.

**Ahi Poke Tostadas** Two Tostadas for 18  
Sushi-grade ahi tuna, sesame oil, sesame seeds and red chili flakes served on a tostada shell with crispy onions, pickled red onions, cilantro and spicy mayo.

**Ceviche Trio** Plate 27  
Sampler with Ceviche Karina's, Pescado Ceviche and Ceviche Doña Ines

## Frescos

**Seared Sesame Ahi Tuna** 18  
On a bed of spinach served with a ginger & jalapeño soy sauce.

**Aguacates Rellenos (Stuffed Avocados)** 20  
Avocados stuffed with boiled shrimp, onions, tomato, cilantro, & cucumber in a sweet tomato sauce.

**Mango Jalapeno Tuna Sashimi** 18  
Sliced mango and ahi tuna drizzled with a sweet mango sauce and served with spicy jalapeño soy sauce.

**Aguachile de Camaron** 26  
Shrimp marinated in a lime and chile serrano sauce with red onions and avocado. Topped with cilantro & cucumbers.

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

**Campechana** 23  
Shrimp, octopus, scallops & oyster.

**Coctel de Camaron** 21  
Mexican style shrimp cocktail

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

18% service charge automatically added to checks of parties of 8 or more  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness please notify us of any food allergies

## 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. 58

**Taco Platter** Rib Eye Steak, Carnitas, Camarones Enchiladas, Marlin and Gobernador Tacos (3 of each) 58

**Lobster Fiesta** 4 Puerto Nuevo style lobsters served with family style salad, rice, beans & tortillas 225 | 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 135 | Full 270

## Seafood Specialties

**Langostino a La Plancha** 42  
Grilled prawns. Served with salad, rice, beans & tortillas. Add garlic sauce \$3

**Langosta Puerto Nuevo** 67  
Lobster Puerto Nuevo style. Served with salad, rice, beans & tortillas. Add garlic sauce \$3

**Camarones en Salsa** 25  
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).

**Camarones Empanizados** 25  
Breaded shrimp served with rice, salad & tortillas.

**Grilled Salmon** 27  
Grilled salmon with a butter caper sauce. Served with rice & steamed seasonal vegetables.

**Lonja de Pargo** 28  
Charbroiled fish filet served with sautéed vegetables, rice, salad and tortillas. Add Grilled Shrimp \$13

**Pescado Frito** 16 per lb. 2 lb minimum per fish.  
Fried whole red snapper. Served with rice, salad & tortillas. Prices vary according to weight.

**Seafood Enchiladas** 25  
Corn tortillas topped with our signature spicy Karina's sauce and filled with crab & shrimp. Served with rice & beans.

## Angus Steaks

**Rib Eye Steak** 46  
16 oz Angus Rib Eye Steak served with mashed potatoes, sautéed vegetables and Mexican style corn.

**Surf 'N' Turf** Shrimp 58 | Lobster 68  
Grilled 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** 26  
Grilled Rib Eye Steak thinly sliced and topped with guacamole, cilantro, onions & beans. Served with flour tortillas.

**Cielo, Mar Y Tierra (Sky, Sea & Land)** 32  
Grilled chicken, Rib Eye Steak & 4 jumbo shrimp. Served with beans & guacamole.

**Enchiladas Verdes** 24  
Two shredded chicken or cheese enchiladas with green tomatillo sauce. Served with rice & beans.

**Carnitas Plate** 22  
Seasoned braised pork accompanied by guacamole, salsa asada, rice & beans.

**Tampiqueña** 29  
Grilled Rib Eye Steak topped with grilled onions accompanied by a cheese enchilada, beans, guacamole & tortillas.

**Combination Plate** 28  
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** 27    **Rib Eye Steak** 28    **Shrimp** 28    **Rib Eye Steak & Shrimp** 28  
**Rib Eye Steak, Shrimp & Chicken** 32    **Veggies Only** 25

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

**Camaron or Pulpo Enchilado** Two for 15 | 8 each  
Corn tortilla with shrimp or octopus, red chile sauce and cheese topped with tomato, spicy mayo, cilantro & cabbage

**Bacon Wrapped Shrimp** Two for 16 | 8.5 each  
Grilled shrimp, cream cheese and serrano peppers wrapped in bacon. Topped with spicy mango and zarandeado sauces in a flour tortilla

**Surf 'n' Turf** Two for 15 | 8 each  
Grilled shrimp, rib eye steak, cabbage, diced tomato, crispy onions, cilantro and avocado wrapped in a flour tortilla

**Rib Eye Steak** Two for 15 | 8 each  
Thin sliced rib eye steak topped with guacamole, cilantro & onions in a flour tortilla

**Pescado** Two for 14 | 7.5 each  
Corn tortilla with beer battered fish Baja style

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

**Camaron** 16  
Beer Battered Baja Style

**Pescado** 14  
Beer Battered Baja Style

## Soups & Salads

**Clam Chowder** Bowl 12 | Cup 9

**Caesar Salad** 15  
Add Chicken \$8 | Add Shrimp or Seared Ahi \$14

**Camaron** Two for 15 | 8 each  
Corn tortilla with beer battered shrimp Baja style

**Gobernador** Two for 15 | 8 each  
Shrimp & melted cheese in rancho sauce

**Langosta** Two for 17 | 9 each  
Grilled lobster, cheese, bell peppers and cream sauce in a corn tortilla

**Marlin** Two for 15 | 8 each  
Grilled in a corn tortilla with cheese, spicy cream sauce

**Al Pastor** Two for 13 | 7 each  
Marinated pork, corn tortilla, grilled pineapple, cilantro, spicy mayo, guacamole and onion

**Carnitas** Two for 13 | 7 each  
Seasoned braised pork, corn tortilla, guacamole and pico de gallo

**Rib Eye Steak** 16

**Bean & Cheese** 10

**Surf & Turf** 18  
Rib Eye Steak & Shrimp

**Ensalada de Mercado** 14

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

# Karina's Cantina

~ Since 1981 ~

## Draft Beers \$8 each

Negra Modelo  
Modelo Especial  
Corona  
XX Equis Lager  
Pacifico  
Coors Light  
Karina's Lager  
Firestone Walker 805  
Modern Times Hazy IPA  
Blue Moon  
Ballast Point Sculpin  
Alesmith .394 Pale Ale

## Bottled Beers \$7 each

Tecate Lite  
Negra Modelo  
Modelo Especial  
Corona  
Michelob Ultra  
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 Mango  
White Claw Watermelon

Ask About Our Weekly 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** 11 • **Cuervo Tradicional** 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"** 18 • **Clase Azul Mezcal** 25 • **Don Julio 33** • **Don Julio 70th Anniversary** 25 • **Jose Cuervo Reserva de La Familia** 28 • **Maestro Dobel 50 Extra Añejo** 28 • **Clase Azul Extra Añejo** 195 • **El Silencio Mezcal** 12 • **Xicaru Mezcal** 11 • **Casamigos Mezcal** 18

## Happy Hour

Daily 3-6pm Tuesday - Sunday & ALL DAY Monday  
Incredible Food & Drink Specials in the Bar.

## Margaritas

**Karina's** 14.5  
House, Strawberry or Mango  
Jose Cuervo, triple sec, sweet-n-sour

**Cadillac** 16.5  
Herradura Silver, Cointreau Noir, fresh lime juice, agave nectar

**Karina's Signature Skinny** 14.5  
Herradura Silver, fresh lime juice, agave nectar, soda water

**Cucumber Jalapeño** 14.5  
21 Seeds Cucumber Jalapeño Infused Tequila, cucumber, lime juice, simple syrup

**Tamarindo** 14.5  
Jose Cuervo, triple sec, sweet-n-sour, house-made tamarindo purée

**Spicy Watermelon** 14.5  
21 Seeds Cucumber Jalapeño Infused Tequila, watermelon puree, lime juice, agave nectar

**Chile Mango** 18.5  
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** 15.5  
Tito's Handmade Vodka, sweet-n-sour, house-made tamarindo purée

**Cucumber Martini** 15.5  
Three Olives Citrus Vodka, cucumber, mint, lime juice, simple syrup

**Cantarito** 15.5  
Olmea Altos Reposado Tequila, Agave Nectar, Lime Juice, Grapefruit Juice, Orange Juice, Grapefruit Soda, Pinch of Salt

**Passion Fruit Mexican Mojito** 15.5  
Cuervo Traditional, passion fruit puree, lime juice, mint leaves, soda water, agave nectar

**Tradicional Paloma** 15.5  
El Jimador Silver, Grapefruit juice, lime, soda water

**In the Clouds** 15.5  
Hendricks Gin, Coconut Water, Coconut Cream, Lime Juice, Prickly Pear, Cotton Candy

**Mezcal Passion** 15.5  
Passion Fruit, El Silencio Mezcal, Ancho Chile Liqueur, Lemon Juice, Agave Nectar, Candied Blood Orange

**Paloma Negra** 15.5  
Cuervo Tradicional Tequila, Lime Juice, Grapefruit Soda, Charcoal Powder, Himalayan Salt

**Espresso Martini** 15.5  
Stoli Vanil Vodka, coffee liqueur and espresso

**Martini de Pera** 15.5  
Absolut Pear Vodka, Cointreau Noir, pear nectar

**UNA + Amour** 15.5  
UNA Vodka, agave, lime juice, lemon juice, lemon peel, rose petals, mint

**El Pepe** 16  
UNA Vodka, prickly pear, agave, pineapple juice, lime juice, lemon wedge, rosemary, mint

## Sangria

**Red Sangria** 13  
Red wine, vodka, fresh fruit and fruit juice

**White Sangria** 13  
White wine, sparkling wine, vodka, fresh fruit and fruit juice

## Wines

### Sparkling

**Prosecco** Torressella by Santa Margherita, Veneto 12 g / 40 btl  
**Brut** Taittinger "Brut la Francaise", Champagne 80 btl  
**Brut** Luc Belaire "Gold Label", France 50 btl  
**Brut Rose** Luc Belaire "Rare", France 70 btl

### White / Rose

**Pinot Grigio** Banfi "San Angelo", Tuscany 12 g / 36 btl  
**Sauvignon Blanc** Robert Hall, Central Coast 11 g / 33 btl  
**Chardonnay** St. Francis, Sonoma 13 g / 42 btl  
**Chardonnay** Sonoma Cutrer, "Russian River Ranches" 14 g / 43 btl  
**Chardonnay** Cakebread, Napa Valley 92 btl  
**Moscato** Allegro, California 10 g / 32 btl

### Louis XIII

A blend of up to 1200 Eaux-De-Vie, 100% from Cognac Grande Champagne. One Half Ounce 120 | One Ounce 240 | Two Ounces 480

## Agua Frescas

Horchata (Rice Water) 4  
Jamaica (Hibiscus Flower Water) 4  
Tamarindo 4  
Freshly Squeezed Lemonade 4

### Red

**Pinot Noir** Folly of the Beast, Central Coast 13 g / 42 btl  
**Rioja** Finca Nueva, Spain 13 g / 42 btl  
**Cabernet Sauvignon** Sterling Vineyards, California 12 g / 36 btl  
**Cabernet Sauvignon** Daou, Paso Robles 15 g / 45 btl  
**Cabernet Sauvignon** Caymus, Napa Valley 180 btl  
**Petit Sirah** Caymus Suisun "Grand Durif", Suisun Valley 16 g / 60 btl

## Drinks

Bottled Water 4  
Fountain Drinks (Free refills) 4  
Coca-Cola Mexican Bottle 5.5  
Sangria Señoral Bottle 4.25  
Iced Tea (Free refills) 4  
Sparkling Water 4  
Red Bull 4

## Desserts

**Tres Leches Cake** 14  
Layers of sponge cake soaked in a melange of milk spiked with cinnamon and lemon and filled with tequila lime custard.

### Flan

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

### Guayaba Cheesecake

Creamy cheesecake with guava

### Chocolate Abuelita Cake

Layers of decadent chocolate cake and chocolate mousse

### Cheesecake

Classic Cheesecake

Let's Get Social!



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