



## Appetizers

### Bacon Wrapped Jumbo Shrimp 18

Stuffed with cream cheese and jalapeño peppers

### Beef Empanadas (3) 18

Stuffed 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

### Surf 'n' Turf Quesadilla 17

Rib Eye Steak, grilled shrimp and cheese in a flour tortilla served with guacamole and sour cream.

### 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!

## 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 and cooked 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.

## 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

## 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).

### Pescado Filete en Salsa 24

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 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 filete 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 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 26

Grilled Rib Eye Steak thinly sliced and topped with guacamole, cilantro, onions & beans. Served with 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, 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  
Rib Eye Steak, Shrimp & Chicken 32

Shrimp 28

Rib Eye Steak & Shrimp 28  
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 zarandeados 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

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

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

**Camaron** 16  
Beer Battered Baja Style

**Pescado** 14  
Beer Battered Baja Style

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

**Tia Nacha** Two for 12 | 6.5 each  
Grilled tacos with beans, marlin & cheese.

**Rib Eye Steak** 16

**Bean & Cheese** 10

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

### Caesar Salad 15

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

### 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

## Mexican Seafood

### 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** 11 • **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"** 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

### 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 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** 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