



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

Chicharrón de Pargo 37
Fried fish nuggets

Pulpo a Las Brasas 30
Charbroiled octopus with our own Zarandeadó 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.

Taquito's 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 45
Half pound of scallops marinated in lime juice with 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

Loxter 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 Zarandeadó, 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 Zarandeadó 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
Pacífico
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
Pacífico
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

Mocktails \$11 each

Spiced Mango Mojito Serrano pepper, mango puree, lemon juice, simple syrup, mint, ginger beer

Guava Margarita Guava puree, lemon juice, simple syrup, soda water

Lychee Martini Lychee puree, Lemon juice, ginger beer

Passionfruit Mule Passion fruit puree, lemon juice, simple syrup, ginger beer

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

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

Non-Alcoholic

Sparkling Brut Giesen, New Zealand 12 g / 35 btl

Chardonnay Relax Zero 12 g / 35 btl

Cabernet Sauvignon Hand to Heart, California 12 g / 35 btl

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 Cake 10

Layers of decadent chocolate cake and chocolate mousse topped with ganache icing

Cheesecake 8

Classic Cheesecake

Happy Hour

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

Let's Get Social!

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