

APPETIZERS

\$14

SPICY CRISPY SHRIMP

Fried shrimp tossed in a spicy mango sauce.

*MANGO TUNA JALAPEÑO SASHIMI

Sliced mango and Ahi Tuna drizzled with a sweet mango sauce and served with spicy jalapeño soy sauce.

SHRIMP TAQUITOS

Shrimp, cheese, bell peppers, onions and red roasted peppers rolled and deep fried in a flour tortilla. Served with guacamole and sour cream.

TACOS

FISH

Grilled or Baja Style

\$5.25

CARNITAS

ROTISSERIE CHICKEN

AL PASTOR

SURF & TURF

Steak & Shrimp

\$7.5

SHRIMP

Grilled or Baja Style

\$6.25

RIB EYE

MARLÍN

CAMARÓN ENCHILADO

PULPO ENCHILADO

GOBERNADOR

BACON WRAPPED SHRIMP +2.5

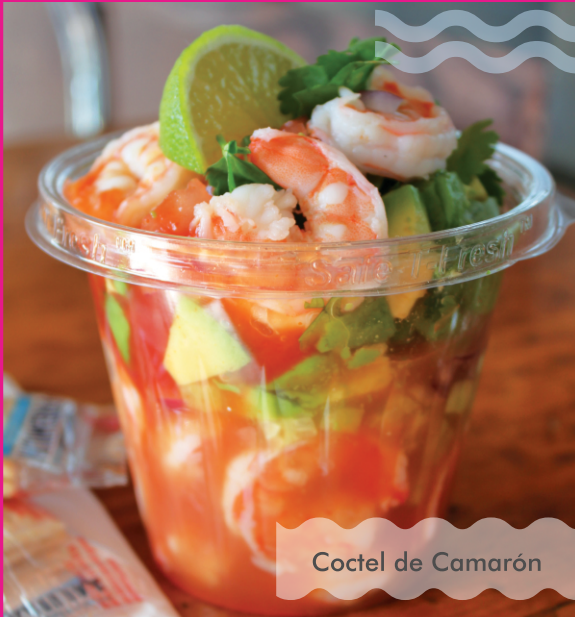
*SEARED AHI TUNA

DEL MAR

Octopus, scallops & shrimp



Surf & Turf Taco



Coctel de Camarón

SEAFOOD COCKTAILS

\$15.5

CAMPECHANA

Combination of shrimp, octopus & scallops

COCTEL DE CAMARÓN

Shrimp Cocktail



Birria Taco

BIRRIA

BIRRIA BURRITO

\$16

BIRRIA TACO

\$7

QUESO BIRRIA TACO

Served with flour tortilla

\$8

SOUPS & SIDES

CLAM CHOWDER CUP

\$7.5

CHIPS & SALSA

\$4

GUACAMOLE

SM\$4 LG\$8

RICE

\$3.5

BEANS

\$3.5

BEERS TO GO

\$6

CLAMATO MIX

\$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

CEVICHES

\$16
PLATE

\$7.25
TOSTADA

*CEVICHE KARINA'S
Shrimp, cucumber & avocado in Karina's signature green chile sauce.

*CAMARÓN COCIDO
Shrimp, onion, tomato, cilantro, cucumber & Serrano peppers marinated in lime juice.

MARINA MIXTO
Cooked shrimp, octopus, bay scallops, onions, tomatoes, cilantro, cucumber & Serrano peppers in lime juice.

*COSTEÑO
Lime marinated shrimp ceviche with red onions, cilantro, cucumbers and red asado peppers in a spicy clam sauce.

*PESCADO
Fish, onion, tomato, cilantro, cucumber & Serrano peppers marinated in lime juice.

\$15.5
PLATE

\$6
TOSTADA

*AHI TUNA
Fresh Ahi tuna in lime juice with red onions, Serrano peppers, cilantro, cucumber & ginger tossed with sesame oil.

\$7.5
TOSTADA

*AHI POKE (Tostada Only)
Ahi tuna tossed with sesame oil, sesame seeds and red chili flakes topped with crispy onions, pickled red onions, cilantro and spicy mayo.

\$7.5
TOSTADA

*AGUACHILE DE CAMARON (Plate only)
Shrimp cooked in lime juice, chilies and salt. Topped with cilantro & cucumbers.

\$18
PLATE



Ceviches Karina's



Ahi Poke Tostada

BURRITOS

ROTISSERIE CHICKEN

CARNITAS

AL PASTOR

\$14.5

FISH

Grilled or Baja Style

VEGGIE

Grilled peppers & onions, rice, beans and cheese

\$13.5

SHRIMP

Grilled or Baja Style

\$16

CALIFORNIA BURRITO

RIB EYE

SURF & TURF

Steak & Shrimp

\$17

FAJITAS

SURF & TURF

\$19.5

Shrimp and Rib Eye
Steak sautéed with tomatoes, onions & bell pepper.
Served over rice and with tortillas.



Surf & Turf Fajitas

DRINKS

\$5.5

COCA COLA

JARRITOS TAMARINDO

JARRITOS MANDARIN

DIET COKE

HORCHATA

JAMAICA