



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

Tablesides 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 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

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

