



As seen on:



... **APPETIZERS** ...

- Ceviche Mix** \$18
Mouth Watering King Bassa Fish, Shrimp and seasoned pico de gallo drenched in lime juice and served with or homemade chips.
- Ceviche De Camaron** \$20
- Super Nachos** \$13
Crispy tortilla chips topped with beans, gooey mozzarella cheese, lettuce, fresh pico de gallo, Mexican sour cream, salsa, avocado and served with your choice of meat:

- Asada Picado Marinated Pollo Al Pastor
- add \$4 for Shrimp add \$3.50 for Birria

- Super Quesadilla** \$13
Gooey Mozzarella Cheese in Flour Tortilla, side of sour creme and choice of protein option above.
- Botana De Camaron** \$15
Camarones al estilo Miche Marlin
- Canasta de Camarones** \$14
A basket of crispy shrimp, battered and deep fried to golden perfection.
- Pepino Con Naranja** \$7
Fresh Sliced cucumbers and oranges soaked in lemon, salt, and a tangy chile seasoning.
- Frijol con Queso** \$7
Homestyle refried beans cooked in our local ground chorizo and topped with gooey mozzarella cheese and a side of our crunchy tortilla chips.
- Guacamole** \$10
Fresh avocado mashed in a mixture of fresh seasoned pico de gallo.



LA COSTA AZUL

Signature DISHES



Moljacete Mixto \$24
Grilled Steak, Chicken and Shrimp smothered in our special house sauce, Mexican cheese, seasoned cactus and topped with a slice of fresh avocado.

Alvaro's Caldo 7 Mares \$24
Alvaro's Soup of the 7 seas; Shrimp, King Basa Fish, Ceab leg, seafood mix, green Mussels all served in a mouthwatering citrus cilantro broth. Served with our always freshhand-made tortillas.



The Michelada Mariscada \$30

A seafood variety that will bring paradise to your mouth. A mixture of marinated tangy Crab legs, Mussels, Octopus, sliced oranges, cucumbers and grilled Shrimp tossed and seasoned in our famous Michelada De Jalisco sauce.

Molcajete Marino \$30
Seafood mix served in a sizzling ceramic stone bowl and topped with our special red sauce. Served with rice, salad, and hand-made tortillas.



Mixed Fajitas \$22
Juicy Steak, grilled Chicken and tangy Shrimp tossed in fresh bell peppers, tomatoes, onions and garlic smothered in our special house sauce and served on a sizzling hot skillet. Served with rice, beans, salad and hand-made tortillas.

HOUSE SPECIALS

- Cielo Mar y Tierra** \$19
Grilled Steak, Chicken and Buttery Shrimp soaked in our herbs and our spicy house sauce.
- Mixed Plate** \$18
Grilled juicy steak topped with tangy Shrimp, served with rice, beans, salad, and hand-made tortillas.
- Fajitas** \$16
Your choice of Steak or Chicken grilled and tossed in fresh bell peppers, tomatoes, onions, garlic and smothered in our special house sauce. Served with rice, beans, salad and hand-made tortillas.
- Carne Asada** \$16
Grilled juicy marinated Steak served with rice, beans, salad and hand-made tortillas.

CALDOS

- Birria** \$17
This Beef stew is a classic Jalisco favorite! Served with side of cilantro, chopped onions, our delicious spicy house birria sauce and fresh hand-made tortillas.
- Menudo** \$14
A traditional Mexican soup made with red chili broth and Beef Tripe. Soup is served with a side of diced onions, cilantro, oregano, fried chili peppers and lime.

TOSTADAS

- Tostada Camaron \$8
- Tostada Ceviche Pescado \$7

COCTELS

- Levantamueertos** \$26
(Corpse Reviver). This large Shrimp cocktail is a La Costa Azul favorite and said to be hangover remedy...to revive you from the meanest beach party hangover. Made in fresh tomato... de gallo, tender sliced Octopus, diced Crab, Clams (Mussels), (3) Oysters and complemented with a side of saltine crackers.
- Agua Chile** \$18
Mouthwatering Shrimp, sliced cucumbers, pico de gallo, chile powder, red onions, clamato and all marinated in lime juice.
- Coctel De Camaron** \$18
Shrimp Cocktail submerged with a rich mixture of lemon juice, ketchup, fresh pico de gallo, sliced avocado and served with a side of saltine crackers.



- \$10** Single
- \$18** Double
- \$17** Single del Rey (6 shrimp)
- \$25** Double del Rey (6 shrimp)

Michelada:

- \$15** 16 oz bottle (Makes 5 Micheladas)
- \$28** 32 oz bottle (Makes 10 Micheladas)

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PLATOS DE CAMARON

Camarones A la Momia \$20

Shrimp and mozzarella cheese wrapped in bacon. This dish is served with Authentic Jalisco Mexican rice, beans, salad and Grandma Lupita's freshly hand-made tortillas.

Camarones Empanizados \$20

Juicy Shrimp, buttered, battered and deep fried to golden perfection. This dish is served with our Authentic Jalisco Mexican rice, beans, salad and Grandma Lupita's freshly hand-made tortillas.

Camarones A la Diabla \$20

Sweet and Spicy Shrimp sizzled with flavorful fajitas and our special tangy tomato sauce. This dish is served with authentic Jalisco Mexican rice, beans, salad and Grandma Lupita's freshly hand-made tortillas.

Camarones Rancheros \$20

Shrimp and fajitas sizzled in our spicy red salsa. This dish is served with Authentic Jalisco Mexican rice, beans, salad and Grandma Lupita's freshly hand-made tortillas.

Filette de Pescado \$19

A tender King Basa Fillet tossed in flour and fried to golden perfection. The fillet is served with rice, beans, salad, homemade tartar sauce and served with Grandma Lupita's freshly hand-made tortillas.

Tilapia Frita \$19

Fried Tilapia served with rice, beans, and salad.

add \$4 for Salsa Roja

Aguas Frescas



Horchata
Strawberry
Pepino
Pineapple
Jamaica
Tamarindo
Sandia / Watermelon
Melon / Cantaloupe

Based on seasonal availability



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SIGNATURE BURRITOS

Eric's Famous Surf & Turf Burrito \$18

Grilled chicken, marinated Streak and tangy Shrimp smothered over a layer of rice, beans, pico de gallo, lettuce, sour cream and La Costa Baja Sauce.

Super Chimichanga \$14

Burrito with (Choice of Meat) wrapped in rice, beans, cheese and deep fried to golden brown. Topped with crema, pico de gallo and sliced avocado.

Super Burrito \$12

Wrapped in rice, beans, cheese, crema and pico de gallo.

Choice of Meat:

Asada Picado Marinated Pollo Al Pastor

add \$4 for Shrimp add \$3.50 for Birria

Extras for Burrito:

\$1.00 Extra Queso on Burrito \$6.00 Extra Meat
 \$1.00 Extra Sour Creme \$1.00 Add Avocado

Vegetarian Burrito \$10

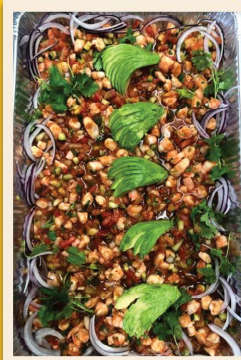
Rice, beans, lettuce, pico de gallo, salsa, cheese and sour cream all wrapped in a flour tortilla.

- JARRITOS \$3.50 -

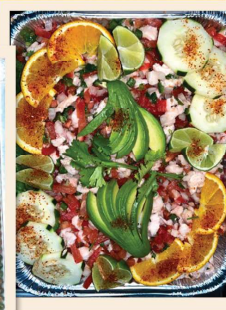
\$ 6.00 Beer \$ 4.75 Medio Litro
\$ 32 Bucket (6) \$ 2.75 Can COKE
\$ 3.75 MEX COKE

PARTY TRAYS

Shrimp Ceviche Tray



Fish Ceviche Tray



Mariscada Tray



SIGNATURE TACOS

QuesaBirria Tacos (3) \$16

A set of three quesabirria stuffed with melted cheese, beef birria, onions, and cilantro. Served with dipping sauce.

La Costa Crispy Shrimp Grilled Tacos (3) \$17

Crispy corn tortilla stuffed with cheese, lettuce and topped with Parmesan cheese.

Crispy Grilled Tacos (3) \$14

Crispy corn tortilla stuffed with cheese, lettuce, choice of meat, and topped with Parmesan cheese.

Fish Tacos (2) \$14

Fish taco served on corn tortilla served with (choice of meat) beans, lettuce, cheese, crema, pico de gallo and sliced avocado.

Soft Tacos \$3

Regular street taco served with cilantro, onions and red salsa.

Choice of Meat:

Asada Picado Marinated Pollo Al Pastor

add \$4 for Shrimp add \$3.50 for Birria

Extras for Taco:

.25 Cheese Per Taco .50 Sour Creme per taco

Taco Salad \$13

(Choice of Meat) Served on fried flour tortilla shell, layered in beans, rice, lettuce, cheese, pico de gallo, crema and topped with avocado.

Extras:

2 for \$1.00 Tomatillo Sauce

\$1.00 Baja Sauce

Mariscada Tray (5 Mariscadas X \$30) 10 SERVINGS \$150

Levantamueertos Party Bowl (\$10 X 26) 16-20 SERVINGS \$260

½ Levantamueertos Party Bowl (\$5 X 26) 8-10 SERVINGS \$130

Shrimp Coctel Party Bowl (10 X \$18) 10-15 SERVINGS \$180

½ Shrimp Coctel Party Bowl (10 X \$18) 5-7 SERVINGS \$90

Ceviche Camaron Tray (30 Tostadas) 10-13 SERVINGS \$240

½ Ceviche Camaron Tray (15 Tostadas) 5-7 SERVINGS \$120

Ceviche Pescado Tray (30 Tostadas) 10-13 SERVINGS \$210

½ Ceviche Pescado Tray (15 Tostadas) 5-7 SERVINGS \$105

Agua Chile Party Tray (10 X \$20) 10-15 SERVINGS \$200

½ Agua Chile Party Tray (5 X \$20) 5-7 SERVINGS \$100

QuesaBirria Party Tray (30 QuesaBirrias) 10-14 SERVINGS \$160

½ QuesaBirria Party Tray (15 QuesaBirrias) 5-7 SERVINGS \$80

Agua Fresca Grande \$70

Large Rice Tray 50-60 SERVINGS \$60

Small Rice Tray 23-30 SERVINGS \$40

Large Bean Tray 50-60 SERVINGS \$60

Small Bean Tray 23-30 SERVINGS \$40