

Botanas

APPETIZERS

QUESO FUNDIDO5.95
Melted Jack-Cheese with chorizo or roasted strips of pasilla chile.

QUESADILLAS

Cheese..... 4.95
Chicken..... 7.50
Carne Asada 9.95
Shrimp 11.95

NACHOS MEXICANOS6.95

Layered tortilla chips, beans with Jack cheese topped with Jalapeños, tomato & onion.
Add Chicken..... 9.95
Add Beef 12.95

NEW PANUCHOS YUCATAN.....8.95

1/2 dozen corn tartlets filled with beans, avocado, cheese, chorizo topped with salsa & red onions.

CALAMARES FRITOS.....8.50

Fried squid served with cocktail sauce.

CARACOLES 1/2 DOCENA8.95

Escargot in the classic French tradition. Served with a roll.

TOSTADAS

Ceviche (Marinated Fish)..... 4.95
Camaron (Tender Shrimp) 6.25

OSTIONES EN SU 1/2 CONCHA 1/2 DOCENA 10.25

1/2 dozen fresh Chesapeake oysters served in their half shell over ice.

Cocteles de Mariscos

SEAFOOD COCKTAILS

Prepared in tomato, onion, cucumber, and cilantro sauce.

CEVICHE DE PESCADO **Reg 7.95 Double 12.95**
Diced Halibut marinated in lemon juice.



CAMARON 7.95 12.95
Tender shrimp

VUELVE A LA VIDA 12.75
A medley of tender shrimp, octopus, squid, scallops, diced fish and a crowning oyster!

CAMARON EN SUPREMO9.75
Shrimp in supreme served with cocktail sauce.

CAMARONES AGUA CHILE 1/2 DOCENA..... 14.50

Raw shrimp, cucumbers, jalapeños, cilantro, and onions marinated in lime juice.

OSTIONES ROCKEFELLER 1/2 DOCENA..... 13.95

Fresh Chesapeake oysters broiled with spinach, white cream sauce and pernod liquor.
*Requires 20 minutes cooking time.

BOTANA LA COSTA..... 12.95

Tender shrimp, octopus, scallops, fish, abalone-type, cucumber, tomato and onions marinated in La Costa's Italian dressing and served with 2 fresh oysters. Serves two.



BOTANA MAZATLECA..... 21.95

Seafood platter of scallops, shrimp, squid, fish and octopus grilled in garlic butter, mushrooms, onions, tomato & paprika. Serves two.

Ensaladas SALADS

PARADISE SALMON SALAD 16.25

Romaine lettuce tossed with cilantro dressing, sliced mango, tomato & topped with Grilled Salmon.

ENSALADA DE ATUN9.95

Tuna salad, with boiled eggs, tomato & avocado. Served with a roll.

ENSALADA VERDE CON PECHUGA DE POLLO ASADO O CAMARONES A LA PLANCHA 9.95

Romaine Lettuce, sliced eggs and tomatoes topped with grilled chicken breast
with Grilled Shrimp 10.95

Side Orders

GUACAMOLE.....6.50

A full avocado mixed with tomato and cilantro.

Half-order 3.75

CHILES TOREADOS.....1.50

Jalapeños deep-fried and marinated with lime juice. Watch out, they're hot!

HONGOS FRESCOS PREPARADOS...2.95

Fresh mushrooms sautéed in butter and sherry wine.

PLATANOS MACHOS2.95

Fried Plantains served with cream.

PAN CON AJO2.00

Garlic toast.



Mariscos are a mixture of zesty, colorful and spicy seafood dishes as prepared in many coastal towns of Latin America for generations. Our entrées are inspired by the Baja Coast, Mexican Riviera and the Gulf of Mexico. One taste and you'll experience more than you'd expect from the sea...



FISH AND CRUSTACEAN DISHES

*Served with rice or potatoes, vegetables, tortillas or bread.
(All entrées served with house salad or soup)*

FILETE DE HALIBUT 12.95

A tasty thick fillet grilled to perfection.

FILETE LA COSTA..... 13.95

Our popular Halibut Fillet sautéed in either Ranchero or Veracruz, mild or spicy tomato sauce, with onions and green bell peppers.

FILETE DE SOL..... 11.50

A tender fillet sautéed in butter, wine and lemon with mushrooms.

“PLATILLO DURANGO”

TRUCHA DE RIO 12.50

Boneless Rainbow Trout sautéed in wine mushroom and lemon.

HUACHINANGO FRITO ENTERO

Imported Red Snapper Fried Whole
Medium 12.95 / Large 15.95

MOJARRA TILAPIA FRITA ENTERA

Fresh Water Tilapia Fried Whole
Medium 8.95 / Large 10.50 / Small (2x ord)
10.95

CAMARONES A LA DIABLA..... 14.95

Sautéed shrimp in red chili sauce spiced up with Japanese crushed chili pepper.

CAMARONES VERACRUZANOS

O RANCHEROS 12.95

Tender shrimp in either Ranchero or Veracruz, spicy or mild tomato sauce, with onions and green bell peppers.

CAMARONES AL MOJO DE AJO 13.95

Shrimp grilled with shell on in our signature garlic butter sauce.

PEZ ESPADA..... 15.50

Swordfish steak grilled with garlic butter.

SALMON CON ALMENDRAS..... 17.95

Alaskan Salmon sautéed in butter and topped with toasted almonds.



“ARRIBA SONORA” BAQUETA CORVINA..... 14.95

Mexican Seabass sautéed with fresh mushrooms, green olives and wine.

“VIVA MAZATLAN” EN SALSA PORTENA..... 15.95

Seafood sampler of shrimp, halibut, abalone type, octopus, clams and scallops in a delightful tomato, herb and wine sauce.

CAMARON COSTA AZUL 17.95

Shrimp stuffed with crab meat and cheese, wrapped in bacon and broiled.

CAMARONES SUPER GIGANTES.... 20.95

Mammoth Tiger Shrimp in Italian garlic and wine sauce.

BROCHETA “PUERTO VALLARTA” DE CAMARONES..... 14.50

Shrimp wrapped in bacon, deep fried on a skewer with bell peppers and onions.

LANGOSTA AL MOJO DE AJO, RANCHERA O VERACRUZANO.....**MARKET PRICE**

Half Pacific Lobster grilled in garlic butter or with your choice of either mild or spicy tomato, onion and bell pepper sauce.

PARRILLADA DE MARISCOS

“BARCA DE GUAYMAS 47.95

Our deluxe platter of Lobster, Shrimp, Scallops, Halibut, Calamar and Octopus Grilled with garlic butter.

Serves two.

Caldos SOUPS & STEWS



CREMA DE ALMEJA.....7.95

Boston Clam Chowder.

CALDO DE PESCADO.....9.95

Halibut soup with vegetables.

CALDO DE CAMARON 10.25

Shrimp soup with vegetables.

SIETE MARES 13.25

“Seven Seas” Shrimp, clam, mussel, scallops, crab meat, halibut and abalone type chunks.

ALBONDIGAS 7.95

Mexican meatball stew. Served with vegetables.

CALDO DE POLLO 6.95

Whole leg of chicken in broth with diced vegetables and rice.

COCIDO DE RES..... 7.95

Beef shank stew with sliced vegetables, corn on the cobb.

Platillos Mexicanos

MEXICAN DISHES

Served with rice, beans, tortillas or bread, house soup or salad.

CHILE RELLENO 9.50
Pasilla chili filled with melted cheese and grilled in fluffy egg batter.

ENCHILADAS
Our signature Chile Pasilla sauce adds a lot of flavor with just enough spice!
Cheese..... 8.50
Chicken..... 9.50

MEXICAN COMBO..... 10.95
Enchilada and Chile Relleno.

CARNITAS DE PUERCO 8.95
Traditional Fried Pork.

CHILE VERDE..... 9.75
Pork stewed in a zesty green chili sauce.



COCHINITA PIBIL 12.25
Tender Pork marinated of annatto seed and spices crowned with sweet red onions and avocado with a side of golden plantains. A Yucatan Classic!

POLLO EN MOLE 9.50
A whole leg of chicken covered in a sweet red chili sauce made with sesame seed, peanuts and cocoa. The pride of Puebla!

FAJITAS DE POLLO..... 11.25
Strips of chicken, lightly tossed in flour and grilled with onions, bell peppers and tomato.

PECHUGA DE POLLO ASADA 9.95
Tasty grilled chicken breast topped with a slice of grilled onion.

TACOS DE CARNE ASADA 9.50
Soft tacos with diced grilled top sirloin topped with cilantro, tomatoes and onions.

CARNE ASADA 11.25
Ranch Style Grilled Top Sirloin Plate.

CHILE COLORADO 10.50
Beef stewed in red chili sauce.

TACOS DE PESCADO ESTILO ENSENADA 9.95
Fish Tacos topped with, lettuce, onion, tomato, cilantro, mayonnaise and served with French Fries.

Carnes y Combinaciones

STEAKS AND COMBOS

Served with potatoes or rice & beans or vegetables, house soup or salad.



CARNE ASADA AZTECA..... 14.95
Grilled sirloin topped with onions, bell peppers & pasilla chili peppers, served with cheese enchilada and a side of guacamole for a combination that is absolutely delicious!

CARNE ASADA Y CAMARONES AL MOJO DE AJO 19.95
Grilled Top Sirloin & Shrimp in garlic butter.

NEW YORK STEAK..... 20.95
10 oz. cut of pure flavor served with grilled tomato and garlic potatoes.

SABANA DE INVIERNO COMBO.... 21.50
Tantalize your taste buds with this! Grilled Top Sirloin blanketed with a layer of our famous refried beans, green chile sauce and topped with melted cheese and a serving of shrimp sautéed in red chili sauce spiced up with crushed japanese chili.

FILET MIGNON..... 21.95
The finest cut of beef prepared with an exquisite mushroom bordelaise sauce.

RIB EYE STEAK..... 23.95 
Served with sauteed vegetables and garlic potatoes.

Menu de Niños

CHILDREN'S MENU

Served with your choice of french fries, fruit or veggies.

TACO DE RES..... 6.25
Soft grilled beef taco.

TAQUITO DE POLLO 4.75
Crispy chicken taco with guacamole.

ENCHILADA O BURRITO DE FRIJOLAS CON QUESO 5.25
Cheese enchilada or bean & cheese burrito.

POLLO EMPANIZADO 6.25
Breaded chicken breast strips.

FILETE DE PESCADO O CAMARONES 7.25
Halibut fish fillet or tender shrimp, breaded or grilled.

*Handmade Tortillas
Saturdays & Sundays!*

La Cantina



WINES, SPIRITS & BEER

LA COSTA'S FAMOUS MARGARITAS!

Made with our house tequila, triple sec and your choice of fruit flavor.

- Classic Lime
- Strawberry
- Mango

THE CADILLAC MARGARITA

Cuervo 1800 Tequila, Grand Marnier, & lime juice, rimmed with salt. Shaken on the rocks!

MICHELADA

Mexican beer mixed with our own spicy tomato sauce mix, 1 fresh squeezed lime, salt on the rim, served on ice.

PIÑA COLADA

Real cream of coconut, Rum, pineapple fruit, Pineapple juice, Carnation milk, blended.

SEVILLA SANGRIA

Red wine, Presidente Brandy, Jules Pecard Triple Sec, and orange juice.

BLOODY MARY

Made with Vodka, our own spicy tomato sauce mix, fresh squeezed lime, salt on the rim, served on ice.

HOLLYWOOD ICE TEA

Chambord, Rum, Vodka, Gin, Tequilla, sweet & sour, 1 splash of lime soda, lime wedge

VINOS POR COPA / WINE BY THE GLASS

- | | |
|-----------------|--------------------|
| Chardonnay | Merlot |
| White Zinfandel | Cabernet Sauvignon |
| Pinot Grigio | |

Please ask the server for our complete wine list.

TEQUILA

- Cazadores
- Cuervo
- Don Julio
- El Jimador
- Herradura
- Milagro
- Patron
- Sauza Hornitos
- Tres Generaciones

VODKA

- Absolut
- Belvedere
- Grey Goose
- Stolichnaya

RUM

- Bacardi Añejo
- Bacardi Light
- Bacardi 1873 Sal
- Captain Morgan
- Malibu
- Meyers

WHISKEYS/ SCOTCH

- Canadian Club
- Cutty Shark
- Glenlivet
- J&B
- Jack Daniels
- Jameson
- Johnny Walker
- Marker's Mark
- Seagram's 7
- Buchanan's
- Chivas Regal
- Crown Royal



CERVEZAS

- Bohemia
- Corona
- Corona Light
- Modelo Negra
- Pacifico
- Tecate

BEER

- Budweiser
- Bud Light
- Heineken
- Miller Genuine Draft
- Miller Lite

DRAFT

- DOS XX Lager
- New Castle Brown Ale
- Widmer Hefeweizen
- Modelo Especial

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

Bebidas

BEVERAGES

FOUNTAIN DRINKS

Coke, Diet Coke, Sprite, Orange, Lemonade 2.50
(Free Refills)

JUICE

Orange, Grapefruit, Cranberry, Pineapple, Tomato
Small 2.25
Large 2.95

CONGA 3.95

A tropical juice blend in a tall glass.

PERRIER 2.25

BOTTLED WATER 2.75

MILK 1.95

HOT COCOA 2.50

CAFÉ DE HOYA 3.50

Cafés



COFFEES

Coffee 2.50
Cappuccino 3.50
Café Latte 3.50
Espresso 2.25

Teas



Herbal (caffeine free) 2.75
Lipton 2.25
Iced Tea (free refills) 2.25

Postres



DESSERTS

FLAN 3.95
Our very own house recipe of the classic Mexican Caramel Custard.

NEW YORK STYLE CHEESECAKE 4.50
With strawberry topping 4.95
With guava topping 5.95

CHOCOLATE LAVA CAKE 5.95
A la mode 6.25

TIRAMISU 4.95
Moist cake layered with coffee and cheesecake.

MILE HIGH CARROT CAKE 4.95

GUAYAVAS (SEASONAL) 3.50
Guavas in their natural syrup
A la Mode 5.75

CAPPUCCINO ICE CREAM 3.95

VANILLA OR STRAWBERRY
ICE CREAM 3.00

