



PLATILLOS DINNER PLATES

(Todos los platillos van acompañados con papas fritas, arroz, ensalada y pan) Served with french fries, rice, salad and garlic bread.

Camarones (Al estilo Nayarit, empanizados, diabla, ajo, ajillo, plancha, mantequilla, rancheros, o fajitas) Shrimp cooked in your choice of our famous Nayarit style sauce, spicy, garlic, butter, red ranchero sauce, or in fajitas. **\$27**

Filete de Pescado (Al estilo Nayarit, empanizado, diabla, ajo, ajillo, plancha, mantequilla, al limon, o ranchero) Fish fillet cooked in your choice of our famous Nayarit style sauce, spicy, garlic, butter, or red ranchero sauce. **\$23**

***Pescado Huachinango** (Al estilo Nayarit, diabla, ajo, ajillo, mantequilla, ranchero, o frito) Whole Red Snapper, deep fried and covered in your choice of our famous Nayarit style-house sauce, spicy, garlic, butter, or red ranchero sauce. **\$45**

Langostinos (Al estilo Nayarit, diabla, ajo, ajillo, mantequilla, o ranchero) Prawn shrimp cooked in your choice of our famous Nayarit style-house sauce, spicy, garlic, butter, or red ranchero sauce. **Market Price**

***Pescado Mojarra** (Al estilo Nayarit, diabla, ajo, ajillo, mantequilla, ranchero, o frito) Whole Tilapia, deep fried and covered in your choice of our famous Nayarit style-house sauce, spicy, garlic, butter, or red ranchero sauce. **\$22**

Pulpo (Al estilo Nayarit, diabla, ajo, ajillo, mantequilla, o ranchero) Chopped Octopus cooked in your choice of our famous Nayarit style-house sauce, spicy, garlic, butter, or red ranchero sauce. **\$32**

Camarones Momias Crispy deep fried Jumbo shrimp, stuffed with cheese and wrapped in bacon. **\$32**



COLA DE LANGOSTA



COCO RELLENO



HUACHINANGO FRITO

CALDOS SOUPS

7 Mares Crab legs, mussels, clam, octopus, shelled shrimp, fish, and scallops. **\$27**

Langostino Prawn shrimp **Market Price**

Pescado Fish **\$19**

Camarón Shrimp **\$23**

Camarón y Pulpo Shrimp and Octopus **\$27**

ESPECIALIDADES SPECIALTIES

(Algunos de los platillos van acompañados con papas fritas, arroz, ensalada y pan) Some of these items are served with french fries, rice, salad and garlic bread.

Piña La Costa Crab legs, mussels, clam, shelled shrimp, octopus, scallop, crab meat, and pineapple chunks, cooked in a spicy red sauce. Served in a pineapple half. **\$35**

Coco Relleno Shrimp, crab meat, scallops, octopus and chopped clam cooked in a creamy coconut, mushroom and bell pepper sauce, served in a coconut shell, topped with melted cheese. **\$30**

Piña Rellena (Se puede pedir al estilo Nayarit) Shrimp, crab meat, scallops, chopped clam, and octopus, cooked in a creamy pineapple, mushroom and bell pepper sauce, topped with melted cheese. Also available in our famous Nayarit style sauce. **\$35**

Cola de Langosta (Se puede pedir al estilo Nayarit) Lobster Tail stuffed with shrimp, octopus, chopped clam, crab meat, scallop and oyster, cooked in a creamy mushroom and bell pepper sauce. Also available in our famous Nayarit style sauce. **Market Price**

Langosta Rellena (Se puede pedir al estilo Nayarit) Whole lobster stuffed with shrimp, octopus, chopped clam, crab meat, scallop and oyster, cooked in a creamy mushroom and bell pepper sauce. Also available in our famous Nayarit style sauce. **Market Price**

Filete Gratinado Filet of fish stuffed with shrimp, octopus, crab meat, scallop and chopped clam cooked with bell peppers and topped with melted cheese. **\$30**

Filete a la Crema (Se puede pedir al estilo Nayarit) Filet of fish stuffed with shrimp, octopus, crab meat, scallops, and chopped clam, cooked in a creamy mushroom and bell pepper sauce. Also available in our famous Nayarit style sauce **\$30**

Filete Perla Filet of fish stuffed with shrimp, octopus, crab meat, scallop, and chopped clam, topped with bell peppers, onions, mushroom, and cilantro, steamed inside a sealed foil pouch. **\$30**

Molcajete Fabuloso Crab legs, mussels, shelled shrimp, octopus, scallop, crab meat, and chopped clam, cooked in a spicy red sauce and served in a searing hot volcanic rock molcajete bowl. (Does not include sides) **\$45**

Molcajete Mar y Tierra Skirt steak, Butterflied Shrimp, and Chorizo, topped with seasoned pinto beans, braised spring onions, whole jalapeños, and melting blocks of cheese served in a searing hot volcanic rock molacjete bowl. (Does not include sides) **\$45**

***Salmon** Salmon filet, lightly seasoned and cooked on the griddle. **\$30**

Pasta La Costa Linguine pasta cooked with shrimp, mussels, clams, tossed in a creamy green spicy mushroom and bell pepper sauce. **\$25**



PIÑA RELLENA



PESCADO ZARANDEADO



PATAS DE JAIBA

DE LA PARILLA FROM THE GRILL

***Pescado Zarandeado** Whole, fileted Red Snapper, marinated and grilled in a tangy, spicy red sauce. Served with a side of rice. **Market Price**

***Camarones Zarandeados** Butterflied Jumbo Shrimp coated and grilled in a tangy and spicy red sauce. Served on a bed of salad, with a side of rice. **Market Price**

***Pulpo Zarandeado** Whole Octopus marinated and grilled in a tangy and spicy red sauce. **Market Price**

***Pulpo Asado** Whole Grilled Octopus. **Market Price**



PULPO ZARANDEADO

CARNE STEAK

(Todos van acompañados con cebollitas, arroz y tortillas) Served with braised spring onion, rice, and tortillas.

***La Costa** Grilled Seasoned Skirt Steak with a side of spiced pinto beans, quesadilla and chorizo. **\$30**

***Asada** Grilled seasoned Skirt Steak. **\$28**

***Tampiqueña** Grilled seasoned Skirt Steak served with a red enchilada. **\$29**

***Mar y Tierra El Compadre** Grilled seasoned Skirt Steak served with 4 Camarones Zarandeados. **\$35**

LaCostaChicago.com

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 **@lacosta_chi**

Prices do not include tax and may change without notice. 18% service charge will be added to groups of 6 or more.
We will NOT split checks for parties of 6 or more people. Valid ID required when paying with Credit Card



APERITIVOS FRIOS COLD APPETIZERS

Guacamole \$8

***Ceviche de Camarón Crudo**

Raw Shrimp marinated in fresh lime juice. **\$21 med. \$36 lg.**

***Ceviche de Pescado**

Raw fish marinated in fresh lime juice. **\$15 med. \$25 lg.**

***Ceviche Mixto** (½ pescado, ½ camarón) **\$19 med. \$35 lg.**

***Tostada de Ceviche**

(de camarón o pescado) Shrimp or Fish Ceviche. **\$8**

Tostada de Camarón Cosido o Pulpo

Cooked shrimp or octopus. **\$13 or Octopus \$17**

***Tostada Mixta** Tostada topped with a marinated seafood medley consisting of fish ceviche, imitation crab meat, octopus, scallops, chopped clams, shrimp, and oysters. **\$24**

***Aguachiles Verdes, Rojos o Mixtos** Whole raw shrimp marinated in fresh lime juice, and your choice of spicy Red, or Green sauce. **\$21**

***Ostiones** Oysters on the half Shell. **\$15 half doz. \$29 doz.**

***Ostiones La Costa** Oysters on the half shell topped with shrimp and octopus ceviche. **\$24 half doz. \$40 doz.**

***Ostiones Especiales** Oysters on the half shell topped with cooked shrimp, octopus, tomato, onions and cucumber. **\$24 half doz. \$40 doz.**

***Pepinos La Costa** Cucumbers stuffed with fish or shrimp ceviche. **\$15 fish \$16 Shrimp**

Aguacate Fabuloso Avocado shell stuffed with whipped avocado and chopped cooked shrimp. **\$13**

COCTELES COCKTAILS

(Servido frio o caliente, en copa o cazuela) Served hot or cold in a glass or clay pot

Coco Loco Shrimp, octopus, chopped clams and scallops mixed in our house cocktail sauce, served in a coconut shell. **\$27**

***Vuelve a la Vida** Mixture of shrimp, octopus, crab, scallops, chopped clams, oyster, and fish ceviche. **\$32**

***Camarón** Shrimp cocktail **\$17 med. \$25 lg.**

Pulpo Octopus cocktail **\$22 med. \$35 lg.**

***Ostión** Oyster cocktail **\$33 lg.**

***La Costa** Mixture of shrimp, octopus, crab, scallops, chopped clams, oyster, fish ceviche and crab claws. **\$33 lg.**

BOTANAS SHARED PLATES

Charola o jumbo / Full tray or jumbo tray

Langostinos (Estilo Nayarit, Diabla, ajo, ajillo, mantequilla, o cucaracha) Prawn shrimp cooked in your choice of our famous Nayarit style sauce, spicy, garlic, or butter. (Also available in half tray.) **Market price**

Camarones (Huichol, cucarachas, o coras) Shelled shrimp cooked in your choice of huichol sauce. **\$36/ \$67 Upcharge for shell-less shrimp**

Patatas de Jaiba (Nayarit, diabla, ajo, ajillo, mantequilla o cucaracha) Crab legs cooked in your choice of our famous Nayarit style sauce, spicy, garlic, butter or deep fried. **Market Price**

Charola La Costa Prawn shrimp and octopus cooked in our famous Nayarit style sauce. **Market Price**

Charola Mixta Crab legs, mussels, clams, prawn shrimp, and shelled shrimp cooked in a spicy citrus red sauce. **Market Price**

Levanta Muertos Crab legs, crab meat, shelled shrimp, clams, mussels, octopus, scallops, cooked in a spicy red sauce. **Market Price**

Chapuzón Shrimp, Octopus, and oyster cooked in a spicy red sauce. **\$44 / \$80**

Chicharrón de Pescado Lightly battered, seasoned and deep fried crunchy fish chunks. **\$23 / \$45**

Chicharrón de Camaron Lightly battered, seasoned and deep fried shrimp. **\$31 / \$55**

Mussels Cooked in cucaracha style sauce. **\$30 / \$55**

Pulpo Al estilo, diabla, especial, o cucaracha. Octopus chunks cooked in your choice of our house, Nayarit style, Diabla, Salsa Especial, or Cucaracha sauce. **Market Price**

APERITIVOS CALIENTE HOT APPETIZERS

Mendigo Seafood broth **\$6 med. \$10 lg.**

Mendigo Especial Seafood broth with mixed, diced seafood. **\$9 med. \$18 lg.**

Empanadas de Camarón Shrimp and cheese empanadas **\$15 4 pcs. \$30 8 pcs.**

Taco de Pescado o Camarón Corn tortilla, fish or shrimp taco, topped with lettuce, tomato, cilantro, onion. **\$5**

Ostiones Gratinados Oysters on the half shell, with shrimp, octopus, scallop, imitation crab, mushroom, bell peppers, topped with melted shredded cheese. **\$24 half doz \$40 doz.**

ENSALADAS SALADS

La Costa Lettuce mix with green pepper, topped with grilled shrimp and shredded cheese. **\$20**

***Mixta** Marinated seafood medley consisting of fish ceviche, imitation crab meat, octopus, scallops, chopped clams, shrimp, and oysters. **\$35 med. \$70 lg.**

EXTRAS

Sides: Arroz, Frijoles, Pan, Papas fritas, Salad, Tortillas **\$4 each.**

Specialty Sauces: Salsa Cora, Salsa Cucaracha, Salsa Especial, Mushroom and bell pepper cream sauce. **\$5**

SUBSTITUTIONS: for cooked and/or peeled shrimp. **\$5/\$10**

REFRESCOS SOFT DRINKS

Fountain; Coke, Diet Coke, Sprite \$3 Free refills.

Refrescos Mexicanos Coca de botella, Jarritos, Cidral, Sangria, Agua Mineral. **\$4**

Limonada fresca Mineral o Natural. **\$3 \$5**

Aguas Frescas Jamaica, Horchata. **\$3 \$5**

Fruit Smoothies Strawberry, Mango. **\$6**

Cafe \$2



LANGOSTINOS



CHAPUZÓN



CAMARONES CUCARACHAS



CHICHARRÓN DE CAMARÓN



CHAROLA MIXTA



MOLCAJETE MAR Y TIERRA

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* The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

*Ceviche and Oysters are served raw.

*Steak is cooked to order.

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