



Las Costas

Nayaritas

Mexican Seafood Bar & Grill



El Comandante del Sabor
En El Corazón
de Georgia



1555 Pleasant Hill Rd, Duluth Ga 30096
678-788-8888 | www.lascostasnayaritas.com

Appetizers

CAMARONES CUCARACHA Chico \$20.99 Grande \$40.99

Fried Shrimp w/ house spicy sauce
Camarones fritos en salsa picosa de la casa

CAMARONES COSTEÑOS \$9.99

Popcorn shrimp

CAMARONES CORAS Chico \$23.99 Grande \$43.99

Fried shrimp in Spicy Sauce
Camaron frito en Salsa Picante

CAMARONES HUICHOLAS Chico \$29.99 Grande \$50.99

Whole shrimp sauteed in spicy special sauce

Camarones enteros salteados en una salsa especial picosa

ANTOJITOS DEL MAR \$54.99

4 empanadas, 4 prawn shrimps, 10 cora shrimps, 10 cucaracha shrimps, chicharron (breaded crispy tilapia) alongside with a ceviche tropical.

4 empanadas, 4 langostinos, 10 coras, 10 cucarachas, chicharron de pescado, y ceviche tropical.

ANTOJITOS COSTEÑOS \$23.99

5 Empanadas, 5 Breaded Shrimps, and 5 Momia shrimp w/green sauce

5 Empanadas, 5 Camarones empanizados y 5 Camarones Momia con salsa verde

CHAPUZON COSTEÑO Chico \$25.99 Grande \$49.99

Octopus, shrimp, oysters served in house sauce

Pulpo, camarones y ostiones servido en salsa de la casa.



Empanadas de Camarón

AGUACHILES (RAW) Chico \$16.99 Grande \$30.99

Shrimp cooked in lime juice (Green or Red Sauce)
Camarones cocidos en jugo de limon (Salsa Verde o Roja).

EMPANADAS DE CAMARON \$8.99

Empanadas with shrimp and cheese
Empanadas de camaron con queso

OSTIONES EN SU CONCHA 1/2 DOZEN \$13.99

1/2 DOZEN/ DOZEN (RAW) DOZEN \$22.99
Oysters in a half shell
Ostiones en su concha

OSTIONES COSTEÑOS Market Price

1/2 DOZEN/ DOZEN
Oyster with shrimp & octopus, onions, cucumbers, tomatoes
Ostiones con camaron y pulpo, cebolla, pepino, tomate

OSTIONES GRATINADOS Market Price

1/2 DOZEN/ DOZEN
Oyster with costeno mix with melted cheese
Ostiones con costeno mix y queso gratinado

CHICHARRÓN DE PESCADO \$11.99

Fried breaded fish chunks, served with mexican guacamole
Trocitos de pescado empanizados acompañado con guacamole mexicano

CALAMARI A LAS COSTAS Chico \$12.99 Grande \$22.99

Fried calamari in house sauce
Calamari frito en salsa de la casa

CALAMARI FRITO Chico \$11.99 Grande \$21.99

Fried calamari with jalapenos
Calamari frito con jalapeños



Camarones Cucaracha

Aguachiles

Cocktails

COCKTAIL DE CAMARÓN

Chico \$11.99 Grande \$16.99

Shrimp in a cocktail sauce with avocados, onions and tomatoes

COPA COSTEÑA (RAW)

\$18.99

Oyster, Octopus, Scallops, Shrimp, Crab and Marlin in cocktail sauce

Coctel de camarón, pulpo, ostiones, callo de hacha, cangrejo y marlin

COCKTAIL DE PULPO

Market Price

Octopus in a cocktail sauce with avocados, onions and tomatoes

COCKTAIL DE OSTIONES (RAW)

Market Price

Oysters in a cocktail sauce with avocados, onions and tomatoes

PULPO ENAMORADO

Market Price

Octopus, onions, tomatoes, cilantro, and mayonnaise sauce

Pulpo, cebolla, cilantro, tomate y salsa de mayonesa

MENDIGO

Chico \$9.99 Grande \$10.99

Shrimp, octopus, onion, chopped cilantro and jalapeños in broth

Copa de caldo de camarón, pulpo, cebolla, cilantro y jalapeños picado

MENDIGO COSTEÑO

\$17.99

Shrimp, prawns, octopus, onion, cilantro and chopped jalapeño in broth

Copa de caldo de camarones, langostinos, pulpo, cebolla, cilantro y jalapeño picado

TIRITAS DE PESCADO (RAW)

\$12.99

Tilapia strips cooked in lime with onions, jalapeños and cilantro

Tiras de Pescado cocinado en limón con cebolla, jalapeño y cilantro

Ceviche

CEVICHE DE PESCADO (RAW)

Chico \$10.99 Grande \$17.99 X Grande \$26.99

Fish cooked in lime juice, cilantro, onions, tomatoes

CEVICHE DE MARLIN

Chico \$10.99 Grande \$17.99 X Grande \$26.99

Fish Marlin in lime juice, cilantro, onions, tomatoes

CEVICHE DE CAMARÓN (RAW)

Chico \$12.99 Grande \$20.99 X Grande \$32.99

Shrimp cooked in lime juice, cilantro, onions, tomatoes

CEVICHE DE PULPO

Market Price

Octopus in lime juice, cilantro, onions, tomatoes



Caldos

CALDO 7 MARES

Seafood soup mixed with fish, oysters, scallops, mussels, crab legs, octopus and shrimp

Caldo de mariscos, pescado, ostiones, callo de hacha, almejillon, patas de cangrejo, pulpo y camarón

\$19.99

CALDO COSTEÑO

Seafood soup mixed with fish, octopus, shrimp, prawns, jalapeños

Caldo de mariscos, pescado, pulpo, camarón, langostinos y jalapeños

\$21.99

CALDO DE CAMARON

Shrimp soup

\$17.99

CALDO DE PESCADO

Fish Soup

\$15.99

CALDO DE LANGOSTA

Lobster Soup

Market Price

CALDO DE PULPO

Octopus soup

Market Price

CALDO DE JAIBA

Crab Soup

\$16.99

CALDO DE LANGOSTINOS

Prawn Soup

Market Price



7 Mares



Tostada Costeña

TOSTADA DE CEVICHE DE PESCADO (RAW)

Hard shell tortilla with fish cooked in lime juice

\$5.99

TOSTADA DE PULPO

Hard shell tortilla with cooked octopus

Market Price

TOSTADA DE CAMARÓN COCIDO

Hard shell tortilla with cooked shrimp

\$7.49

TOSTADA DE CEVICHE DE CAMARÓN (RAW)

Hard shell tortilla with shrimp cooked in lime juice

\$6.99

TOSTADA COSTEÑA (RAW)

Hard shell tortilla with shrimp, octopus, fish, cooked in lime juice topped with avocado

\$7.99

Testadas

Pastas

PASTA ALFREDO / POLLO

Fettuccine alfredo pasta with grilled chicken
Pasta fettuccine alfredo con pollo asado

\$15.99

PASTA ALFREDO / CAMARÓN

Fettuccine alfredo pasta with shrimp
Pasta fettuccine alfredo con camarón

\$17.99

PASTA DEL CHEF

Fettuccine alfredo pasta with tomato sauce, crab, fish, shrimp chicken, sausage and mushrooms

\$17.99

Pasta alfredo con salsa de tomate, salchicha, cangrejo, pescado, camarón, pollo y champiñones

PASTA PRIMAVERA

Fettuccine alfredo pasta with tomato sauce with a choice of chicken or shrimp. Comes with mushrooms, broccoli and bell peppers.

Pollo
\$15.99

Shrimp
\$17.99

Pasta alfredo con salsa de tomate con pollo o camaron. Acompañada con champiñones, brócoli y pimientos

VEGGIE FETTUCCINE

Fettuccine alfredo pasta with tomato sauce, spinach, broccoli, mushrooms and bell peppers.

\$14.99

Pasta alfredo con salsa de tomate con espinacas, brócoli, champiñones y pimientos



Caesar Salad



Pasta Del Chef

Salads

ENSALADA CESAR CAESAR SALAD

Romaine lettuce topped with croutons, parmesan cheese and caesar dressing

Chicken Pollo \$10.99
Shrimp Camarón \$11.99

ENSALADA DE PULPO Y CAMARÓN

Octopus and shrimp dish

Chico \$28.99

Grande \$47.99

ENSALADA DE CAMARÓN COCIDO

Cooked shrimp dish

Chico \$28.99

Grande \$49.99

ENSALADA COSTEÑA

Marlin and shrimp ceviche, cooked shrimp, octopus, crab, oyster in lime juice topped with avocado

Chico \$28.99

Grande \$48.99

Ceviche marlin, ceviche camarón, camarón cocido, pulpo, jaiva, ostion, en jugo de limon con aguacate



Pasta Primavera De Camarón

Camarones A La Diabla

Main Dishes

Main dishes come with fries, rice, bread, and salad.

CAMARONES A LA DIABLA (MEDIUM OR HOT) **\$17.99**
 Shrimp with spicy house sauce.
 Camarones en salsa de la casa.

CAMARONES AL AJO **\$17.99**
 Shrimp in garlic sauce.

CAMARONES MANTEQUILLA **\$17.99**
 Shrimp in butter sauce.

CAMARONES EMPANIZADOS **\$17.99**
 Breaded Shrimp.

CAMARONES AL AJILLO **\$17.99**
 Shrimp with garlic & guajillo pepper.
 Camarones con ajo y chile guajillo

CAMARONES RANCHEROS **\$17.99**
 Shrimp with onion, tomato, jalapeño and cilantro.
 Camarones con cebolla, tomate, jalapeño y cilantro.

CAMARONES MOMIAS **\$17.99**
 Shrimp wrapped with bacon and cheese.
 Camarones envueltos con tocino y queso

SALMON A LA PARRILA **\$19.99**
 Grilled Salmon.

SALMON EN CREMA DE HONGOS **\$22.99**
 Grilled salmon topped with mushroom sauce
 Salmón a la plancha con crema de champiñones

FILETES

Topped with shrimps

\$19.99

SAUCE CHOICES

DIABLA

MEDIA DIABLA

AJILLO

RANCHERO

MANTEQUILLA

Butter

AJO

Garlic Butter

PLANCHA

Grilled



Piña Rey

Main dishes come with fries, rice, bread, and salad.

PIÑA REY **\$20.99**
 Pineapple stuffed with costena mix topped with mushroom sauce and melted cheese
 Piña rellena de costena mix con crema de champiñones y queso gratinado

PIÑA COSTEÑA **\$20.99**
 Pineapple stuffed with costena mix topped with "al estilo" house sauce and melted cheese
 Piña rellena de costena mix con salsa al estilo y queso gratinado

FILETE DIAMENTE **\$19.99**
 Fish Filet stuffed with octopus, scallops, shrimps, clams, crabs, vegetables. *Steamed cooked*

Filete de pescado rellena con pulpo, cayo de hacha, camarones, almejas, cangrejo, vegetales. *Cocida Al Vapor*

FILETE EMPANIZADO **\$16.99**
 Breaded Fish Filet

MOJARRA FRITA **\$14.99** **HUACHINANGO FRITO** **\$20.99**
 Fried tilapia. Fried Snapper.

MOJARRA **\$16.99** **HUACHINANGO** **Market Price**
 Topped with shrimps. Topped with shrimps

SAUCE CHOICES

DIABLA

MEDIA DIABLA

AJILLO

RANCHERO

AJO

Garlic Butter

AL ESTILO

House Sauce

DIABLA

MEDIA DIABLA

AJILLO

RANCHERO

AJO

Garlic Butter

AL ESTILO

House Sauce



Huachinango Frito

(RAW) *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
 *EL CONSUMO DE ALIMENTOS CRUDOS COMO CARNE, PESCADO Y HUEVO PODRIA AUMENTAR EL RIESGO DE CONTRAER ENFERMEDADES CAUSADAS POR BACTERIAS
 18% gratuity with party of 5 people

Specials

MOJARRA A LA TALLA

\$20.99

Grilled Mojarra in a house sauce.
Mojarra a las brasas con salsa de la casa.

MARISCADA COSTEÑA

Market Price

Comes with 6 sides of rice and 6 garlic bread

Stuffed lobster with costena mix, fried tilapia, fried snapper, jumbo breaded shrimp, breaded fish filete, bacon wrapped shrimp, diabla shrimp, chapuzon costeno

Langosta rellena, mojarra frita, huachinango frito, camarones empanizados, camarones momia, filete empanizado, chapuzon costeño y camarones a la diabla.

ALMEJILLONES

SAUCE CHOICES

DIABLA))

MEDIA DIABLA)

AJILLO)

MANTEQUILLA

Butter

AJO

Garlic Butter

AL ESTILO

House Sauce

Market Price

CAMARONES CANTAMAR

\$29.99

Jumbo shrimp stuffed with cheese, costeña mix & bell peppers

Camarones jumbo rellenos con queso, costeña mix y pimentos

CHAROLA DE LANGOSTINOS

Market Price

Prawn tray

Charola De Langostinos



Salsas & Sides

All Salsas comes with Shrimps

MANTEQUILLA

Butter

\$5.49

AL AJO

Garlic Butter.

\$5.49

DIABLA

Spicy Sauce

\$5.49

MEDIA DIABLA

Mild Sauce

\$5.49

CREMA DE CHAMPINONES

Mushroom Sauce

\$5.49

AL AJILLO

Garlic Butter & Guajillo pepper

\$5.49

GUACAMOLE MEXICANO

\$7.49

ORDEN DE PAN

Side of bread.

\$3.49

ORDEN DE ARROZ

Side of rice.

\$3.49

ORDEN DE PAPAS

Side of fries.

\$3.49

ORDEN DE FRIJOLES

Side of beans.

\$3.49

ORDEN DE AGUACATE

Side of avocado.

\$4.49

ORDEN DE SALSA

Side of salsa.

\$0.99

TORTILLAS (4)

\$2.49

ENSALADA VERDE O DE PEPINOS

Green lettuce or cucumber salad.

\$5.49

Mariscada Costeña



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Specials

CANGREJO RELLENO

Crab stuffed with costena mix and estilo sauce
Cangrejo relleno con costeña mix y salsa al estilo

Market
Price

COLA EN CREMA DE HONGOS

Lobster tail with costeña mix and mushroom sauce
Cola de langosta rellena de costeña mix, crema y champiñones

Market
Price

MOLCAJETE DE MARISCOS

Fried tilapia, octopus, crablegs, shrimp, cactus, grilled cheese in house sauce
Mojarra, camarones, pulpo, patas de cangrejo, nopales, queso asado en salsa de la casa

\$41.99

LANGOSTA RELLENA EN CREMA DE HONGOS

Lobster filled with costeña mix and mushroom sauce
Langosta rellena de costeña mix y crema de champiñones

Market
Price

LANGOSTA AL ESTILO

Lobster filled with costena mix and estilo sauce
Langosta rellena de costeña mix y salsa al estilo

Market
Price

PULPO COSTEÑO

Fried Octopus in a house spicy sauce
Pulpo frito en salsa picosa de la casa

Market
Price

CAMARONES ZARANDEADOS

Grilled shrimps with house sauce
Camarones a la brasas con salsa de la casa

\$21.99

Molcajete de Mariscos

Cangrejo Relleno

Langosta en Crema de Hongos

PATAS DE CANGREJO

CRAB LEGS

SAUCE CHOICES

DIABLA))
MEDIA DIABLA)
MANTEQUILLA
Butter

AJO
Garlic Butter
AL ESTILO
House Sauce

Market
Price

FILETE RELLENO

Fish filete stuffed with octopus, shrimp, crab, mushroom, bell peppers and melted cheese

Filete pescado relleno con pulpo, camarón, jaiva, champiñones, pimientos y queso gratinado

\$20.99

FILETE EN CREMA DE HONGOS

Fish filete stuffed with octopus, shrimp, crab, mushroom, bell peppers, mushroom sauce and melted cheese

Filete pescado relleno con pulpo, camarón, jaiva, champiñones, pimientos, crema de champiñón y queso gratinado

\$21.99

CHAROLA SUPREMA

Tray with two options

Langostinos

Prawn Shrimp

Camarones Cucarachas

Cucarachas Shrimp

)) Camarones Cora

Cora Shrimp

Almejillones

Mussels

Patas de Cangrejo

Crab Leg

Market
Price

CHAROLA BOTANERA

2 Crab Legs, 10 Cucarachas Shrimps, 10 Coras Shrimps, 10 Prawn Shrimp, 4 Empanadas, 3 Breaded Shrimps, 3 Momias Shrimps, Diabla Shrimp, Shrimp Ranchero, Chapuzón Costeño, Shrimp Cocktail, Shrimp Ceviche, and Fried Calamari

2 Patas de Cangrejo, 10 Cucarachas, 10 Coras, 10 Langostinos, 4 Empanadas, 3 Empanizados, 3 Momias, Camarones Diabla, Camarones Rancheros, Chapuzón Costeño, Coctel de Camarón, Ceviche de Camarón y Calamari Frito

Market
Price

MEGA CHAROLA

Tray with four options

Langostinos

Prawn Shrimp

Camarones Cucarachas

Cucarachas Shrimp

)) Camarones Cora

Cora Shrimp

Almejillones

Mussels

Patas de Cangrejo

Crab Leg

Market
Price

HUACHINANGO ZARANDEADO

Grilled Red Snapper smothered in special house sauce. Served with salad, rice and garlic bread.

Huachinango a las brasas en salsa especial de la casa. Servido con ensalada, arroz y pan de ajo

Market
Price

HUACHINANGO A LA PLANCHA

Grilled Red Snapper served with salad, rice and garlic bread

Market
Price

Specials



Filete Relleno en crema



Huachinando Zarandeado



Charola Botanera

Patas de Cangrejo

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Off The Grill

PARRILLADA COSTEÑA

Served with rice, beans and tortillas
Servido con arroz, frijoles, y tortillas

Stuffed lobster with costena mix, fried tilapia, fried snapper, jumbo breaded shrimp, breaded fish filete, bacon wrapped shrimp, steak and chicken.

Langosta rellena, mojarra frita, huachinango frito, camarones empanizados, camarones momia, filete empanizado, carne y pollo

Market
Price

FAJITAS DE CARNE

Steak fajitas with vegetables and a side of rice, salad, beans and tortillas

\$16.99

FAJITAS DE POLLO

Chicken fajitas with vegetables and a side of rice, salad, beans and tortillas

\$15.99

FAJITAS DE CAMARÓN O TEXANAS

Shrimp or combo fajitas with vegetables and a side of rice, salad, beans and tortillas

\$17.99

FAJITAS VEGETARIANAS

Vegetable fajitas with vegetables and a side of rice, salad, beans and tortillas

\$12.99

CARNE ASADA

Grilled steak with vegetables and a side of rice and beans

\$17.99

TACOS DE ASADA O POLLO

Steak or chicken Tacos
ORDEN DE 3 (Order of 3)

\$11.99

TACOS DE PESCADO

Fish tacos
ORDEN DE 3 (Order of 3)

\$11.99

POLLO A LA PLANCHA

Grilled Chicken with vegetables and a side of rice, salad, beans and tortillas

\$13.99

POLLO GRATINADO

Cheesy Chicken (Grilled chicken breast topped with melted cheese) with a side of vegetables rice and beans

\$15.99



BROCHETA DE CARNE O POLLO

Kabob Steak or chicken skewers with bell peppers and a side of rice, beans, salad and tortillas

(1) \$12.99

BROCHETA DE CAMARON

Shrimp skewers w/bell pepers , and a side of rice, salad and fries

(1) \$14.99

BURRITO LA BANDERITA

Choice of Steak or chicken with vegetables topped with red, green, cheese sauce and a side of rice and beans
ADD SHRIMP FOR \$1.00

\$12.99

QUESADILLA CARNE O POLLO

Steak or chicken, folded flour tortilla with cheese and choice of protein | ADD SHRIMP FOR \$1.00

\$12.99

TACO SALAD (CARNE O POLLO)

Hard shell bowl with steak or chicken, lettuce, sour cream, cheese, tomatoes and guacamole
ADD SHRIMP FOR \$1.00

\$11.99

ALITAS DE POLLO

10 Chicken wings with celery and carrots
Flavors: BBQ, Lemon Pepper, Butter, Hot and Mild
ADD FRIES FOR \$1.00

\$11.99



Bebidas

Alcohólicas

AGUAS NATURALES

Limon, Naranja, Piña, Jamaica, Horchata, Mango, Tamarindo.

Chico
\$4.49

Grande
\$5.99

MINERAGUA PREPARADA

Prepared mineral beverage.

\$5.99

Fountain
Soda
\$2.99

Bottle
\$3.49



Sangría

DOMESTIC BEER

\$5.00



IMPORTED BEER

\$6.00



PIÑA COLADA

CANTARITO

SCARFACE

FISH BOWLS

CAGUAMA CORONA

MICHELADA DE CAGUAMA

MICHELADA

MICHELADA COSTEÑA

SPARKLING WINE

RED WINE

WHITE WINE

HOUSE WINE

BEER-RITA

Vampiro

Piña Colada en La Piña

Scarface

Cantarito

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Las Costas
Nayaritas
Mexican Seafood Bar
& Grill



The Costas Concept was created with the people of Atlanta Georgia in mind. The food for Las Costas originates from the Mexican state of Nayarit. Nayarit is located on the southern west end of Mexico. The Pacific Ocean provides all the fresh seafood that Nayarit people eat daily.

The food of Nayarit has flavors bursting from every bite! With all this great food comes our very own Mariachi and Nortena Groupos. These authentic musicians create a fun loving authentic Mexican experience. We will transport you to Mexico for a short time with exceptional food, authentic music and a little imagination.

We are a family owned business. Our family is made up of Mexican, Mexican American and American decendants. We represent a modern Mexcian American family that believes in core values and a strong family support system. We at every available opportunity give back to the people who have supported us throughout the years both locally and abroad.

All staff members are valued team members and treated as such. We value all team members as family. Without such valued well trained team members the Costas concept would not be the same as it is today.

Please sit back and allow us to serve you a Mexican experience filled with fun flavored food that you have been looking for, "Costas Style"!

**La Casa De las Estrellas!
At Las Costas everyone is a star!**

