



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 \$23.99 Grande \$46.99

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

CAMARONES COSTEÑOS \$10.99

Popcorn shrimp

CAMARONES CORAS Chico \$25.99 Grande \$47.99

Fried shrimp in Spicy Sauce
Camaron frito en Salsa Picante

Chico \$23.99 Grande \$49.99

CAMARONES HUICHOLAS

Whole shrimp sauteed in spicy special sauce
Camarones enteros salteados en una salsa especial picante

ANTOJITOS DEL MAR \$57.99

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 \$25.99

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 \$26.99 Grande \$50.99

Octopus, shrimp, 2 oysters served in house sauce

Pulpo, camarones y 2 ostiones servido en salsa de la casa.



ANTOJITOS DEL MAR

AGUACHILES (RAW) Chico \$17.99 Grande \$31.99

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

EMPANADAS DE CAMARON \$9.99

Empanadas with shrimp and cheese
Empanadas de camarón con queso

OSTIONES EN SU CONCHA 1/2 DOZEN Market Price

1/2 DOZEN/ DOZEN (RAW) Market Price
Oysters in a half shell DOZEN Market Price
Ostiones en su concha

OSTIONES COSTEÑOS (RAW) Market Price

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

OSTIONES GRATINADOS Market Price

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

CHICHARRÓN DE PESCADO \$13.99

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

CALAMARI A LAS COSTAS Chico \$13.99 Grande \$23.99

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

CALAMARI FRITO Chico \$12.99 Grande \$22.99

Fried calamari with jalapenos
Calamar frito con jalapeños



Camarones Cucaracha

Aguachiles

Cocktails

COCKTAIL DE CAMARÓN

Chico \$14.99 Grande \$19.99

Shrimp in a cocktail sauce with avocados, onions, cucumbers and tomatoes

Camarón en salsa de cocktail, acompañado con cebolla, pepino tomate y aguacate

COPA COSTEÑA (RAW)

\$21.99

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

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

COCKTAIL DE PULPO

Market Price

Octopus in a cocktail sauce with avocados, onions, cucumbers and tomatoes

Pulpo en salsa de coctel con aguacate, cebolla, pepino y tomate

COCKTAIL DE OSTIONES (RAW)

Market Price

Oysters in a cocktail sauce with avocados, onions, cucumbers and tomatoes

Ostiones en salsa de coctel con aguacate, cebolla, pepino y tomate

PULPO ENAMORADO

Market Price

Octopus, onions, tomatoes, cucumbers, cilantro, and mayonnaise sauce

Pulpo, cebolla, cilantro, tomate, pepino y salsa de mayonesa



Ceviche

CEVICHE DE PESCADO (RAW)

Chico \$13.99 Grande \$20.99 X Grande \$28.99

Fish cooked in lime juice, cilantro, onions, cucumbers, tomatoes
Pescado cocido en jugo de limon, pepino, cilantro, cebolla y tomate

CEVICHE DE MARLIN

Chico \$13.99 Grande \$20.99 X Grande \$28.99

Fish Marlin in lime juice, cilantro, onions, cucumbers, and tomatoes
Pescado Marlin cocido al vapor en jugo de limon, cilantro, pepino, cebolla y tomate

CEVICHE DE CAMARÓN (RAW)

Chico \$15.99 Grande \$23.99 X Grande \$35.99

Shrimp cooked in lime juice, cilantro, cucumbers, onions, and tomatoes
Camaron cocido en jugo de limon, cilantro, pepino, cebolla y tomate

CEVICHE DE PULPO

Market Price Market Price Market Price

Octopus in lime juice, cilantro, onions, cucumbers, and tomatoes
Pulpo con jugo de limon, cilantro, cebolla, pepino y tomate

Caldos

TODOS LOS CALDOS VIENE ACOMPAÑADO CON PAN DE AJO

CALDO 7 MARES

\$22.99

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

CALDO COSTEÑO

\$23.99

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

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

CALDO DE CAMARON

\$20.99

Shrimp soup

CALDO DE PESCADO

\$18.99

Fish Soup

CALDO DE LANGOSTA

Market Price

Lobster soup with shrimp, octopus, cilantro and chile toreado

Con camarón, pulpo, cilantro y chile toreado

CALDO DE PULPO

Market Price

Octopus soup

CALDO DE JAIBA

\$18.99

Crab Soup

CALDO DE LANGOSTINOS

Market Price

Prawn Soup

Tostadas

Las Costas
Nayoritas
Mexican Seafood Bar & Grill



7 Mares



Tostada Costeña

(RAW) TOSTADA DE CEVICHE DE PESCADO \$8.99

Hard shell tortilla with fish cooked in lime juice with cilantro, cucumbers, tomatoes and onions.

Tostada con pescado cocinando en jugo de limon con tomate, pepino, cilantro y cebolla.

TOSTADA DE PULPO Market Price

Hard shell tortilla with cooked octopus with cilantro, avocado, cucumbers, tomatoes and onions

Tostada con pulpo con cilantro, pepino, aguacate, tomate y cebolla

TOSTADA DE CAMARÓN COCIDO \$9.99

Hard shell tortilla with cooked shrimp with cilantro, cucumbers, aguacate, tomatoes and onions

Tostada con pulpo con cilantro, pepino, aguacate, tomate y cebolla

TOSTADA DE CEVICHE DE CAMARÓN (RAW) \$8.99

Hard shell tortilla with shrimp cooked in lime juice, tomatoes, cilantro and cucumbers

Tostada con camarones, pepino, cilantro, tomate y cebolla

TOSTADA COSTEÑA (RAW) \$9.99

Hard shell tortilla with shrimp, marlin ceviche, crab, octopus, avocado, tomatoes, cucumbers and onion

Tostada con camarones, ceviche de marlin, jaiba, pulpo, aguacate, tomate, pepino, y cebolla

(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

PFG Performance Food Group

18% gratuity with party of 5 people

Pastas

****TODAS LAS PASTAS VIENEN CON QUESO PARMESANO Y PAN DE AJO****

PASTA ALFREDO / POLLO

\$18.99

Fettuccine alfredo pasta with grilled chicken and sliced tomato

Pasta fettuccine alfredo con pollo asado y tomate picado

PASTA ALFREDO / CAMARÓN

\$19.99

Fettuccine alfredo pasta with shrimp and chopped tomato

Pasta fettuccine alfredo con camarón y tomate picado

PASTA DEL CHEF

\$21.99

Fettuccine alfredo pasta with tomato sauce, crawfish, shrimp, chicken, pork sausage and mushrooms

Pasta alfredo con salsa de tomate, salchicha de cerdo, crawfish, camarón, pollo y champiñones

PASTA PRIMAVERA

Pollo
\$19.99

Shrimp
\$20.99

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

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

VEGGIE FETTUCCINE

\$16.99

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

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



Ensalada Costena



Pasta Del Chef

Salads

ENSALADA CESAR CAESAR SALAD

Chicken Pollo \$12.99	Shrimp Camarón \$14.99	Steak Carne \$13.99	Salmon \$13.99
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Romaine lettuce topped with croutons, parmesan cheese and caesar dressing

ENSALADA DE PULPO Y CAMARÓN

Chico
\$30.99

Octopus and shrimp dish

Grande
\$49.99

ENSALADA DE CAMARÓN COCIDO

Chico
\$30.99

Cooked shrimp dish

Grande
\$49.99

ENSALADA COSTEÑA

Chico
\$30.99

Grande
\$49.99

Marlin ceviche, cooked shrimp, octopus, crab, oysters, clams, scallops in lemon juice with avocado, tomato, cucumber and onion

Ceviche marlin, camarón cocido, pulpo, jaiba, ostion, almeja, callo de hacha en jugo de limon con aguacate, tomate, pepino y cebolla



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) **\$19.99**
 Shrimp with spicy house sauce
 Camarones en salsa de la casa.

CAMARONES AL AJO **\$19.99**
 Shrimp in garlic butter sauce.

CAMARONES MANTEQUILLA **\$19.99**
 Shrimp in butter sauce.

CAMARONES EMPANIZADOS **\$19.99**
 Breaded Shrimp.

CAMARONES AL AJILLO **\$19.99**
 Shrimp with garlic & guajillo pepper.
 Camarones con ajo y chile guajillo

FILETE CON SALSA **\$21.99**
 Your choice of sauce: Butter, garlic butter, spicy sauce, mild sauce, mushroom sauce or garlic butter & guajillo pepper
 Tu seleccion de salsa: Mantequilla, al ajo, diabla, media diabla, crema de champinones o al ajillo

CAMARONES RANCHEROS **\$19.99**
 Shrimp with onion, tomato, jalapeño and cilantro.
 Camarones con cebolla, tomate, jalapeño y cilantro.

CAMARONES MOMIAS **\$20.99**
 Shrimp wrapped with bacon and cheese.
 Camarones envueltos con tocino y queso

SALMON A LA PARRILA **\$24.99**
 Grilled Salmon.

SALMON EN CREMA DE HONGOS **\$25.99**
 Grilled salmon topped with mushroom sauce
 Salmón a la plancha con crema de champiñones

SALMON RELLENO EN CREMA DE HONGOS **\$27.99**
 Grilled salmon stuffed with octopus, shrimp, crab, mushrooms, bell peppers, mushroom sauce and melted cheese.
 Salmón a la plancha relleno con pulpo, camaron, jaiba, hongos, pimientos, crema de hongos y queso fundido.



Piña Rey

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

PIÑA REY **\$23.99**
 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 **\$23.99**
 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



Huachinango Frito

FILETE DIAMENTE **\$25.99**
 Fish Filete 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 **\$19.99**
 Breaded Fish Filete

MOJARRA FRITA **\$19.99** **HUACHINANGO FRITO** **\$22.99**
 Fried Tilapia. Fried Snapper.

MOJARRA **\$22.99** **HUACHINANGO** **\$25.99**
 Topped with shrimps
 SAUCE CHOICES
 DIABLA)) AJO
 MEDIA DIABLA)) Garlic Butter
 AJILLO)) AL ESTILO
 RANCHERO)) House Sauce

Specials

MOJARRA A LA TALLA

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

\$25.99

CHAROLA DE LANGOSTINOS

Prawn tray

Market Price

Charola De Langostinos



MARISCADA COSTEÑA

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 costeño

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

Market Price

Salsas & Sides

All Salsas comes with Shrimps

ALMEJILLONES

SAUCE CHOICES

DIABLA))

MEDIA DIABLA)

AJILLO)

MANTEQUILLA
Butter

AJO

Garlic Butter

AL ESTILO

House Sauce

Market Price

MANTEQUILLA

Butter

\$5.99

AL AJO

Garlic Butter

\$5.99

DIABLA

Spicy Sauce

\$5.99

MEDIA DIABLA

Mild Sauce

\$5.99

CREMA DE

CHAMPINONES

Mushroom Sauce

\$5.99

AL AJILLO

Garlic Butter & Guajillo pepper

\$5.99

GUACAMOLE MEXICANO

\$8.49

ORDEN DE PAN

Side of bread.

\$3.99

ORDEN DE ARROZ

Side of rice.

\$3.99

ORDEN DE PAPAS

Side of fries.

\$3.99

ORDEN DE FRIJOLES

Side of beans.

\$3.99

ORDEN DE AGUACATE

Side of avocado.

\$6.99

ORDEN DE SALSA

Side of salsa.

\$0.99

TORTILLAS (4)

\$3.49

ENSALADA VERDE O DE PEPINOS

Green lettuce or cucumber salad.

\$6.99

CAMARONES CANTAMAR

Jumbo shrimp stuffed with cheese, costeña mix & bell peppers

Camarones jumbo rellenos con queso, costeña mix y pimientos

\$29.99

Mariscada Costeña



Specials

CANGREJO RELLENO

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

Market Price

COLA RELLENA 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 MIXTO

Shrimp, chicken, steak, cheese, nopal, onions and tortillas
Cámaron, pollo, carne, queso, nopal, cebolla y tortillas

\$40.99

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

\$45.99

Molcajete de Mariscos

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 RELLENA 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

\$24.99



Cangrejo Relleno

Langosta Rellena 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

\$23.99

FILETE EN CREMA DE HONGOS

Fish Filete mushroom cream, rice, potatoes and salad

Filete a la plancha con crema de hongos, arroz, papas y ensalada

\$22.99

FILETE RELLENO 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

\$24.99

CHAROLA SUPREMA

Tray with two options

Market Price

Langostinos

Prawn Shrimp

Camarones Cucarachas

Cucarachas Shrimp

))) Camarones Cora

Cora Shrimp

Almejillones

Mussels

Patatas 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

Patatas 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 brazas 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

Specials



Filete Relleno en crema



Huachinango Zarandeado



Charola Botanera



Patatas de Cangrejo

(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

PFG Performance Food Group

18% gratuity with party of 5 people

Off The Grill

Served with rice, beans and tortillas

Servido con arroz, frijoles, y tortillas

Market Price

PARRILLADA COSTENA

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

\$16.99

FAJITAS DE CARNE

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

\$15.99

FAJITAS DE POLLO

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

\$17.99

FAJITAS DE CAMARÓN O TEXANAS

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

\$12.99

FAJITAS VEGETARIANAS

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

\$17.99

CARNE ASADA

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

\$11.99

TACOS DE ASADA O POLLO

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

TACOS DE CAMARON

Lettuce, pico de gallo and pink sauce
ORDEN DE 3 (Order of 3)

\$12.99

TACOS DE PESCADO

Fish tacos, lettuce, pico de gallo and pink sauce
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 topped with mozzarella melted cheese) with a side of beans, rice, salad and tortillas

\$15.99

MEGA NACHOS

Chicken or Steak | Shrimp Extra \$3
lettuce, pico de gallo, cream, guacamole, cheese dip and beans

\$16.99



Burrito La Banderita



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 \$3.00

\$13.99

QUESADILLA CARNE O POLLO

Steak or chicken, folded flour tortilla with cheese and choice of protein | ADD SHRIMP FOR \$3.00

\$13.99

TACO SALAD (CARNE O POLLO)

Hard shell bowl with steak or chicken, lettuce, sour cream, cheese, orange, cucumber, pico de gallo, tomatoes and guacamole
ADD SHRIMP FOR \$3.00

\$13.99

ALITAS DE POLLO

10 Chicken wings with celery and carrots
Flavors: BBQ, Lemon Pepper, Butter, Hot and Mild

\$13.99



Fajitas De Carne

Kids Menu

ONLY FOR KIDS AGES 12 AND UNDER
SOLO PARA NIÑOS MENORES DE 12 AÑOS

CAMARONES A LA PLANCHA (con papas o arroz) (grilled shrimp served w/fries or rice)	\$7.49
TACO DE CAMARON (con papas o arroz) (shrimp taco served w/fries or rice)	\$6.99
TACO DE PESCADO (con papas o arroz) (fish taco served w/fries or rice)	\$6.99
CHICKEN NUGGETS (con papas o arroz) (fries or rice)	\$5.99
CAMARONCITOS COSTEÑOS (Popcorn shrimp)	\$7.49
NEW Costas Hot Dog w/fries or rice.	\$5.49
NEW Costas Kids Burger w/fries or rice.	\$7.49
NEW Costas Kids Pizza. Add Pepperoni \$1.00 more	\$6.49



Bebidas

AGUAS NATURALES

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

Chico
\$4.49

Grande
\$5.99

MINERAGUA PREPARADA

Prepared mineral beverage.

\$5.99

Fountain
Soda
\$2.99

Bottle
\$3.99



Sangría

Alcohólicas

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

Las Costas
Nayaritas
Mexican Seafood Bar
& Grill

COSTAS TUESDAYS

PLAYING THE BEST OF LATIN, REGGAETON, HIP HOP, EDM AND MORE

WATCH
YOUR
FAVORITE
SPORT

Las Costas
Nayaritas
Mexican Seafood Bar
& Grill



Las Costas
Nayaritas
Mexican Seafood Bar
& Grill

RESERVA TU
PROXIMO
EVENTO

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 descendants. 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!

