



Mariscos Costa Alegre

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizer

ITEM	PRICE
Calamari Pulpo Frito Fried calamari & octopus, carrots, celery, and ranch on the side.	\$24.00
Guacamole and Chips Avocado, pico de gallo, lemon, and chips on the side.	\$12.00
Camarones Michelada 10 grilled jumbo shrimp mixed with chipotle sauce, sliced mango, and cucumber.	\$18.00
Chicken Wings 10 hot buffalo chicken wings, celery and carrots. Choice of buffalo or Costa Alegre sauce	\$18.00
Empanadas De Camaron 3 handmade shrimp empanadas, mozzarella cheese, mix of cabbage, chile habanero, red onions, lemon, and green aguachile s...	\$22.00
Super Nachos Chips, cheddar cheese, jalapeno, avocado, chorizo,beans, pico de gallo, cream and choice of beef or chicken.	\$25.00
Camarones Rocas Fried breaded shrimp with specialty sauce.	\$23.00
Super Fries Fries, cheddar cheese, jalapeno, avocado, chorizo,beans, pico de gallo, cream and choice of beef or chicken.	\$25.00
Mejillones 12 Spicy Mussels.	\$24.00
Chicharron and Guac Crispy fried Chicharron botanero served with guacamole.	\$12.00

Sushis

ITEM	PRICE
Sushi Costero Philadelphia cheese, cucumber, avocado, seaweed, chile Guero and shrimp inside, chipotle dressing, and Tampico mix.	\$20.00
Sushi Roy Philadelphia cheese cucumber avocado, seaweed, sesame seed, and imitation crabmeat inside. Topped with unagi/ chipotle,...	\$26.00
Sushi California Philadelphia cheese, cucumber, avocado, seaweed, sesame seed, and imitation crab meat inside. Side of Tampico.	\$17.00
Sushi Mar Y Tierra Philadelphia cheese, cucumber, avocado, seaweed, sesame seeds, flap meat, and shrimp inside. Topped with grilled onions,...	\$24.00
Sushi Pulpo Philadelphia cheese, avocado, seaweed, sesame seed, cucumber, and imitation crab meat inside. Served with sauteed octopu...	\$24.00
Sushi Pastor Philadelphia cheese, avocado, seaweed, cucumber, sesame seed, unagi/ chipotle/ jalapeno dressing, and shrimp inside. Top...	\$27.00
La Sirena Roll Cream cheese, cucumber, avocado, seaweed, sesame seed, imitation crab. Topped with shrimp in tamarindo sauce. Deep fried...	\$24.00
Sushi Salmon Roll Cream cheese, cucumber, avocado, seaweed, sesame seed imitation crab, jalapeno dressing, grilled salmon with honey chipo...	\$25.00
Sushi Honey Chipotle Philadelphia cheese, cucumber, avocado, seaweed, chile Guero and shrimp inside. Topped with sesame seeds, unagi, chipotl...	\$26.00
Pura Vida Cream cheese, shrimp, cucumber, seaweed, and sesame seed, topped with mango and avocado, unagi sauce, surimi, and chipot...	\$22.00

ITEM	PRICE
Aguachile Roll Fresh seafood roll with a zesty twist.	\$31.00
Drinks	
Horchata (Medium) Sweet, milky drink made with rice, cinnamon, and vanilla.	\$6.00
Horchata (Large) Sweet, milky drink made with rice, cinnamon, and vanilla.	\$7.00
Squirt Preparada Squirt grapefruit soda, prepared to order.	\$10.00
Soda (bottle) Refreshing beverage in a bottle.	\$5.00
Squirt	\$5.00
Jamaica (Medium) Hibiscus drink (agua de Jamaica).	\$6.00
Jamaica (Large) Hibiscus drink (agua de Jamaica).	\$7.00
Jarrito Oz.	\$5.00
Tamarindo (Medium) Coke, diet coke, squirt, or sprite.	\$6.00
Tamarindo (Large) Coke, diet coke, squirt, or sprite.	\$7.00
Sidral Fresh apple-flavored soda.	\$5.00
Agua Mineral Preparada Refreshing sparkling mineral water, prepared and served cold.	\$10.00
Agua Mineral Bottled mineral water.	\$5.00
Sangrias Fruity and refreshing drink perfect for any occasion.	\$5.00
Russa Sparkling lime and salt drink over ice. Non-alcoholic.	\$10.00

Platillos Mexicanos

ITEM	PRICE
CARNITAS MIXTAS Meat, skin, and crop pork with pico de gallo, Marta had a sauce and jalapenos. Served with hand-made tortillas.	\$24.00
Carne Asada Arrachera Flap meat with grilled onions and jalapenos. Served with green salad, pasta macaroni, and hand-made tortillas. Choose gr...	\$28.00
BISTEC RANCHERO Sliced flap meat with red onions, bell pepper, and chipotle pepper. Served with green salad, pasta macaroni, and hand-ma...	\$29.00
BISTEC BRASERO Pork marinated meat with grilled onions and martahada sauce. Served with green salad, pasta macaroni, and hand-made tort...	\$24.00

ITEM	PRICE
Parrillada Pork carnitas, meat, shrimp, grilled chicken, veggie fajitas, jalapenos with rice, beans and nopal. Served with handmade...	\$90.00
Pechuga de Pollo Grilled chicken breast, jalpeno, onion.	\$23.00
Fajitas Trio Shrimp, grilled chicken, meat, and veggie fajitas.	\$32.00
SIDES	
ITEM	PRICE
AVOCADO Fresh and creamy avocado.	\$3.00
Zombie Sample	\$2.00
RICE Side of rice. Choice of white, red, or green.	\$5.00
PASTA MACARONI Macaroni pasta served as a side dish.	\$5.00
BEANS Simple, flavorful legumes.	\$5.00
FRENCH FRIES Crispy, golden sticks served hot.	\$5.00
SOUR CREAM Tangy and creamy accompaniment to your meal.	\$0.75
CHEESE A rich and creamy dairy product.	\$0.75
Pulpo Tender and flavorful octopus.	\$8.00
Callo de Hacha (3oz) 3 oz side portion of callo de hacha (scallops).	\$12.00
Surimi Crab-flavored fish paste, often used in Japanese cuisine.	\$5.00
Molcajete Sauce Spicy and savory sauce inspired by traditional Mexican flavors.	\$5.00
KIDS MENU	
ITEM	PRICE
CAMARONES EMPANIZADOS Mini fried shrimps. Choice of Rice, French Fries, or Fruit with every meal	\$11.00
Quesadillas Kids Mozzarella cheese on fresh tortillas. Choice of Rice, French Fries, or Fruit with every meal	\$10.00
CHEESEBURGER Plain burger with just cheese and beef patty and side of fries. Choice of Rice, French Fries, or Fruit with every meal	\$11.00
CHICKEN NUGGETS Deep fried chicken nuggets. Choice of Rice, French Fries, or Fruit with every meal	\$10.00
Milk Shake Strawberry, Vanilla, or Chocolate - topped with whip cream and a cherry.	\$10.00

ITEM	PRICE
Kids Taco De Asada 2 street tacos with cilantro and onion. Choice of steak or chicken meat. Choice of Rice, French Fries, or Fruit with eve...	\$11.00
Mac N Cheese Home made mac n cheese. Just like home! Choice of Rice, French Fries, or Fruit with every meal	\$11.00
Fish N Chips Fresh fried fish. Choice of Rice, French Fries, or Fruit with every meal	\$11.00
Tostadas & Ceviche	
ITEM	PRICE
Aguachile Raw tanned lemon shrimp, cucumbers, red onions, avocado. Your choice of black, green, or red aguachile sauce. Tostadas o...	\$15.00
BOTI ROCHI Cooked shrimp, octopus, shrimp ceviche, avocado, and homemade chips.	\$27.00
Tostada Clasica Imitation crab meat, cucumber, red onions, lemon, green aguachile sauce, Avocado.	\$14.00
Ceviche de Cameron y Pulpo Shrimp ceviche, octopus, and avocado with black Aguachile Sauce. Also available in green / red aguachile sauce	\$15.00
Mixta Tostada Raw and cooked shrimp, octopus, shrimp ceviche, Mexican scallops, shredded mango, red onions, avocado, and black aguachi...	\$24.00
Ceviche De Pescado Bass fish tanned in lemon, red onions, and diced habanero. Tostadas on the side.	\$14.00
Ceviche de Camaron Raw shrimp tanned in lemon - topped with tomato, cucumber, Avocado, and red onions mixed with house sauce	\$14.00
Tostada de Chipotle Cooked shrimp, mango, cucumber sweet and sour chipotle sauce. Tostadas on the side.	\$15.00
La Guerita Tostada Shrimp cooked in lime, sliced onion, jicama, cucumber, chilipetin, cilantro, chamoy, tajin, house sauce, Avocado.	\$19.00
Callo De Hacha Tostada Sliced callo de hacha (mexican scallops), cucumber, onion, and lemon. Choice of black, green, or red aguachile sauce, Av...	\$24.00
La Morenita Callo de hacha (mexican scallops), shrimp, octopus cooked in lime, avocado, cucumber, orange, pico de gallo, onions, cil...	\$25.00
Tuna La Isla Raw tuna, grilled onion, grilled jalapeno, house sauce. chipotle dressing, avocado, and sesame seeds. Comes with 2 tosta...	\$22.00
Botanas	
ITEM	PRICE
Cevichon De Camaron The mix of cucumber, tomato, red onions, and raw lemon tanned shrimp, is served with tostadas on the side.	\$38.00
Torre Raw. Cooked shrimp, raw shrimp, callo de hacha, bass fish ceviche, raw shrimp ceviche cucumber, red onions, mango, avoca...	\$47.00
Botana De Frutas Pineapple, watermelon, cucumber, mango, cantaloupe, lemon, tajin, and chamoy.	\$17.00
Boti Mango The mix of seafood, raw, Mexican scallops, octopus, cooked and raw shrimp, mango, cucumbers, and red onions, mixed with...	\$38.00
Cevichon De Pescado Raw lemon tanned Bassa fish, habanero slices, red onions, avocado, mango on tap corn tostada on the side.	\$36.00

ITEM	PRICE
Botana De Frutas with Shrimp 8 grill spicy jumbo shrimp with pineapple, watermelon, cucumber, mango, cantaloupe, lemon, tajin, chamoy, and chipotle s...	\$29.00
Molcajete Maleficio Aguchile mix, chiltepin, raw and cooked shrimp, Mexican scallops, octopus, red onions, mango, tomato, and avocado. Tosta...	\$41.00
Botana De Callo De Hacha (Mexican Scallop) Raw Mexican scallops, serve with lemon and house-made black sauce.	\$42.00
CAMPECHANA Octopus, a jumbo shrimp, cilantro, pico de gallo, cucumber, avocado lime, serve cold, hot, or requested.	\$24.00
LEVANTA MUERTOS Raw cooked shrimp, raw shrimp/ octopus, and oyster scallops, raw, lemon, avocado and serve cold, hot, or requested.	\$30.00
COCTEL DE CAMARON Jumbo shrimp, cilantro, pico de gallo, cucumber, avocado lemon, serve hot, cold, or request.	\$23.00
Botana Buena Racha Camarones aguachile, raw and cooked shrimp, octopus, callo de hacha, cucumber, tomato, onions, green, red, and black sal...	\$72.00

Aguachile

ITEM	PRICE
Aguachile (Rojo, Verde O Negro) Raw tanned lemon shrimp cooked mixed with red onion, cucumber, mango, avocado, spicy house red, black, red, or green agu...	\$24.00
Aguachile Tricolor Lemon tanned shrimp, red onions, cucumber, mango, and avocado with black, green, and red aguachile sauces.	\$25.00

Vasilocos

ITEM	PRICE
Vasiloco Ceviche Coctel Raw shrimp cocktail shrimp ceviche, lemon, mango, cucumber, avocado, salsa verde, aguachile red onion tomato. Seafood cu...	\$29.00
Vasiloco Shrimp Ceviche Raw shrimp ceviche, cucumber, tomato, lemon, purple, onion, and chips. Seafood cups.	\$28.00
Vasiloco Mixto Shrimp and fish ceviche, octopus, Mexican scallops, and raw and cooked shrimp with black aguachile sauce. Tostadas on th...	\$32.00
Vasiloco Ceviche Pescado Cucumber, mango, red onion, tomato. cilantro. fish cooked in lime, habanero, avocado	\$28.00
Vasiloco Aguachile Tanned shrimp aguachile, green sauce red or black, cucumber purple onion, tomato and lemon. . Seafood cups.	\$32.00

Barra Caliente

ITEM	PRICE
Botanazo (12 pcs) Grilled head-on shrimp in spicy chipotle sauce served with cucumber and mango.	\$23.00
Camarones Costa Alegre (12 pcs) Grilled head-on shrimp with kora sauce, cucumber, mango, and tomato.	\$23.00
Camarones Costa Alegre (24 pcs) Grilled head-on shrimp with kora sauce, cucumber, mango, and tomato.	\$42.00
Botanazo (24 pcs) Grilled head-on shrimp in spicy chipotle sauce served with cucumber and mango.	\$42.00

ITEM	PRICE
Pescado Frito Tilapia - Fried fish and two grilled head-on shrimp.	\$31.00
Pescado Costero Tilapia - Cut in half grilled in house sauce and two grilled head-on shrimp.	\$31.00
Camarones Dona Cuca (12 pcs) Grilled head-on shrimp with cucaracha sauce, cucumber, oranges, and red onions.	\$23.00
Camarones Dona Cuca (24 pcs) Grilled head-on shrimp with cucaracha sauce, cucumber, oranges, and red onions.	\$42.00
Mariscada Caliente (full) Mix of sautéed crab legs, octopus, fish filet, green mussels, peeled and head-on shrimp with red onions, bell peppers an...	\$120.00
Filete Empanizado Breaded bass filet.	\$25.00
Filete de Pescado Grilled bass flet.	\$23.00
Filete Relleno Steamed bass filet and six jumbo shrimp. Onion, bell pepper, tomato, cilantro, garlic, octopus	\$32.00
Pulpo a la Diabla Sautéed grilled octopus in choice of diablo sauce. Add 5 shrimp for \$8	\$25.00
Salmon Plate Eight oz grilled salmon.	\$26.00
Pulpo al Mojo de Ajo Sautéed octopus in garlic. Add 5 shrimp for \$8	\$25.00
Camarones Volcan (12 pcs) Grilled head-on shrimp in sweet and sour sauce with cucumber.	\$23.00
Camarones Volcan (24 pcs) Grilled head-on shrimp in sweet and sour sauce with cucumber.	\$42.00
Platillo Costa Alegre 9 grilled head-on shrimp with kora sauce, rice (red, green, or white), green salad, and macaroni salad. Served handmade...	\$24.00
Platillo Don Cuca 9 grilled head-on shrimp with cucaracha sauce, rice (red, green, or white), green salad, and macaroni salad. Served with...	\$24.00
Mariscada Caliente (half) Mix of sautéed crab legs, octopus, fish filet, green mussels, peeled and head-on shrimp with red onions, bell peppers an...	\$60.00
Dungeness Crab (Half) Dungeness crab Al mojo de ajo, botanazo o bombazo salsa.	\$30.00
Dungeness Crab (Full) Dungeness crab Al mojo de ajo, botanazo o bombazo salsa.	\$60.00

Camarones

ITEM	PRICE
Camarones Crema 9 jumbo shrimp in a chipotle cream sauce	\$25.00
Camarones Ala Diabla 9 jumbo shrimp in spicy diablo sauce. In choice of diablo sauce.	\$25.00
Camarones Al Ajo 9 jumbo shrimp grilled in garlic.	\$25.00
Rebozo 7 jumbo shrimp wrapped in bacon, cheddar cheese, and jalapeno.	\$32.00

ITEM	PRICE
Breaded Shrimp (Empanizado) 9 breaded jumbo shrimp.	\$25.00
Camarones Rancheros Nine jumbo shrimp, bell peppers, and onions in ranchero and chipotle chili sauce	\$26.00
Diabla Trio 21 jumbo shrimp - Diabla Honey, Toxica, and Clasica. Choose green, red, or white rice and hand made tortillas or tostada...	\$40.00
Trebol Costero 3 shrimp dishes in one, Diabla, Chipotle Cream and Bacon Wraps. Choose green, red, or white rice and hand made tortillas...	\$42.00
Molcajetes	
ITEM	PRICE
Molcajete Costa Alegre Mixed seafood. Headed shrimp, peeled shrimp, octopus, tilapia fish silent, green mussels mixed with house special chipot...	\$41.00
Molcajete Mixto Mixed flab meat, grilled chicken, peeled shrimp, headed shrimp, cilantro, jalapeno, and cactus mixed with house cream ch...	\$44.00
Soups - Caldos	
ITEM	PRICE
POZOLE Pork meat soup with hominy, serve with lemon, cabbage, yellow onions, oregano, spicy oil chili sauce, and tostadas on th...	\$23.00
Caldo 7 Mares Spicy seafood soup with mussels, octopus, head-on and peeled shrimp, bass filet, crab legs, bell peppers, and carrots	\$30.00
Caldo De Pescado Soup with Bass filet, carrots, and bell peppers	\$22.00
MENUDO Serve with lemon, onion, and cilantro, on the side and hand made corn tortillas.	\$23.00
Caldo Zombie (Large) Soup with peeled jumbo shrimp and imitation crab	\$22.00
Caldo De Camaron Hot shrimp soup, head on shrimps, bell pepper, carrots, served with corn tortillas, lemon, onions, and cilantro on the s...	\$23.00
Shrimp Alfredo Pasta alfredo, shrimp mixed with carrots, broccoli, cauliflower, and a side of garlic bread.	\$24.00
Caldo Zombie (Medium) Soup with peeled jumbo shrimp and imitation crab	\$12.00
Birria de Chivo y Res Goat meat soup, served with hand made tortillas, cilantro, onions, and salsa on the side.	\$23.00
Chicken Alfredo Pasta alfredo grilled chicken mixed with carrots, broccoli, cauliflower, and a side of garlic bread.	\$26.00
Salmon Alfredo Pasta alfredo, wild salmon, mixed with carrots, broccoli, cauliflower, and a side of garlic bread.	\$26.00
Caldo de Res Beef soup with corn, potatoes, carrots, squash, pumpkin. Served with a side of rice and handmade tortillas.	\$23.00
Taqueria	
ITEM	PRICE

TACOS	\$5.00
Served with Cilantro, onion, and choice of fresh salsa on the side. Asada, Chicken, Al Pastor, Brazero Birria (\$4.50)	
Tacos Gobernador	\$20.00
3 crispy shrimp tacos with mozzarella cheese, avocado, lettuce, pico de gallo, and chipotle mayo.	
Tacos Marlin	\$22.00
3 grilled Marlin fish tacos with cabbage, pico de gallo, mozzarella cheese, sour cream, and chipotle sauce. Smokey favor...	
Tacos Capeados (Shrimp)	\$22.00
3 tacos of beer battered shrimp or fish with mozzarella cheese, cabbage, pico de gallo, chipotle mayo, and guacamole sa...	
Tacos Capeados (Fish)	\$21.00
3 tacos of beer battered shrimp or fish with mozzarella cheese, cabbage, pico de gallo, chipotle mayo, and guacamole sa...	
Burritos	\$19.00
Meat, cheese, beans, rice (red, green, or white), sour cream and agaucate sauce. Asada, Chicken, Al Pastor, Carnitas, Br...	
Quesadilla	\$16.00
Flour tortilla with mozzarella cheese and your choice of meat. Asada, Chicken, Al Pastor, Carnitas, Brazero. Fish(+ \$1),...	
Quesabirrias	\$22.00
2 quesabirrias . Handmade tortillas. Comes with a side of consome, cilantro and onion. Choice of beef or goat meat	
Tacos Presidenciales	\$20.00
3 grilled shrimp tacos with mozzarella cheese, pico de gallo, chipotle mayo, lettuce, and aguacate sauce	
Burrito Mar Y Tierra	\$22.00
Asada and Shrimp, cheese, sour cream, agaucate sauce, and chipotle mayo sauce. Beans available on request.	

Desserts	
ITEM	PRICE
Flan	\$6.00
Creamy custard dessert topped with caramel.	
Cheesecake	\$6.00
Specialty vanilla cheesecake drizzled with chocolate.	