



[f](#) La costa mexican cantina

[@](#) lacostamexicancantina

(904)-516-4469

14333 beach Blvd Ste 39
Jacksonville beach FL, 32250

APETIZERS

CARNE ASADA FRIES.....\$14.99

French fries topped with carne asada, queso dip, pico de gallo, sour cream, and guacamole.

CEVICHE ACAPULCO.....\$18.99

Shrimo, fish, octopus marinated in fresh lime juice mixed with tomatoes, onions, cilantro, cucumber, avocado topped huichol salsa

SHRIMP CEVICHE.....\$12.99

Fresh shrimp marinated in lime juice. Mixed with cucumber, tomatoes, onions, cilantro, and slices of avocado.

FRIED CALAMARI.....\$12.99

CHICHARRÓN.....\$12.99

Come whit chimichurri.

QUESO FUNDIDO.....\$9.99

Mozzarella cheese with chorizo. Served with flour tortillas.

QUESO DIP.....\$8.99 Small.....\$4.99

GUACAMOLE DIP.....\$9.99 Small.....\$5.99

NACHOS SUPREME.....\$13.99

Nachos topped with ground beef, shredded chicken, beans, lettuce, tomatoes, sour cream, guacamole, pickled jalapeños, and queso dip.



QUESADILLAS

LA COSTA QUESADILLA.....\$14.99

Large flour tortilla stuffed with cheese, grilled chicken, chorizo, steak, and shrimp. Served with rice and beans.

LA COSTEÑA.....\$14.99

A flour tortilla stuffed with cheese, Steak, shrimp, siracha ranch, and avocado slices. Served with fries.

CLASSIC QUESADILLA.....\$10.99

Large flour tortilla stuffed with cheese and grilled chicken.

Served with lettuce, guacamole, sour cream, and pico de gallo.

SUB STEAK, SHRIMP, OR CHORIZO FOR.....\$2.99

OPEN FACE QUESADILLA.....\$13.99

Grilled chicken, mozzarella cheese, cilantro, onions, cheese, dip mayonnaise, maya sauce and chimichurri.

PIZZA BIRRIA.....\$15.99

Large flour tortilla stuffed with cheese, birria, onion, and cilantro. Served with a side of a savory beef consome.



SEAFOOD

MOLCAJETE MARINERO.....\$29.99

Grilled octopus, grilled shrimp, mussle, fish, calamar, crab Imitation served with white, black beans and a Mexican salad

PULPO ZARANDEADO.....\$22.99

Grilled octopus served with rice and beans with special sauce on the side.

MOJARRA.....\$14.99

Whole deep fried tilapia served with rice and house salad.

AGUACHILE.....\$18.99

Fried shrimp marinated and cooked in red chilli pepper, fresh lime juice, cilantro, avocado, cucumber and onions

CAMARONES AL MOJO.....\$17.99

Shrimp cooked with garlic, pico de gallo and lemon butter sauce. Served with white rice, black beans, and 3 tortillas.

COCKTEL DE CAMARON.....\$17.99

Cooked shrimp marinated in a special sauce, pico de gallo, and avocado slices.

CAMARONES A LA DIABLA.....\$17.99

Shrimp cooked perfectly in a special spicy red sauce. Served with rice, refried beans, and 3 tortillas

MAKE YOUR OWN PLATE.....\$13.99

Choice of protein (ground beef or shredded chicken) Pick any 3 of the following. TACO, ENCHILADA, BURRITO, TOSTADA, QUESADILLA Served with rice and beans.

SALADS

SUB STEAK OR SHRIMP FOR\$2.99

”LA COSTA “ SALAD.....\$11.99

Marinated grilled chicken. Served on top of a bed of lettuce, bell peppers, tomatoes, avocado slices, and cilantro dressing. Topped with shredded cheese.

TACO SALAD.....\$10.49

Ground beef or shredded chicken, black beans, cherry tomatoes, lettuce, pico de gallo, sour cream, guacamole, and shredded cheese. Served in a fried flour taco shell.

ANTOJITOS MEXICANOS

WINGS.....\$16.99

Serving 10 Frank's RedHot Original Buffalo Wing Hot Sauce and side ranch.

TAQUITOS DORADOS.....\$8.99

Four fried shredded chicken taquitos. Topped with lettuce, cheese, tomatoes, and sour cream.

STREET CORN.....\$9.99

Two corn on the cob. Topped with mayonnaise, tajin, queso cotija, and lime juice.

CEVICHE TOSTADA.....\$6.99

Cooked shrimp marinated in lime juice, tomatoes, cucumber, onions, cilantro, and avocado slices, mayonnaise. Served on a flat crunchy tortilla.

TOSTADA.....\$4.99

Ground beef or shredded chicken on a flat crunchy tortilla. Topped with lettuce, shredded cheese, tomatoes, and sour cream.

STREET TACOS

MEXICAN STYLE

Served in a soft corn Tortilla. Topped with raw onions and cilantro.

Or AMERICAN STYLE

Served in a flour tortilla Topped with lettuce, cheese, tomatoes, and sour cream.

\$3.991 TACO\$4.49

\$11.993 TACOS\$12.99

CHOICE OF PROTEIN

Carne Asada, Ground Beef, Shredded Chicken, Grilled Chicken, Pastor, Carnitas, Barbacoa, Chorizo, or Birria

ADD RICE OR BEANS FOR.....\$3.99

SPECIAL TACOS

Pulpo Taco.....\$6.99

Fried octopus, guacamole, pico, chipotle souse and queso fresco.

MAR Y TIERRA.....\$5.25

Skirt steak and shrimp. Topped with avocado and drizzled with chipotle sauce

SHRIMP TACO.....\$5.99

Grilled shrimp. Topped with cabbage, pico de gallo, avocado, chipotle sauce, and queso fresco.

FISH TACO.....\$5.99

Grilled fish, topped with cabbage, pico de gallo, avocado, chipotle sauce, and queso fresco.

“LA COSTA ”TACO.....\$4.99

Skirt steak. Topped with pico de gallo and queso fresco.

TRIPA TACO.....\$4.99

Grilled tripa. Served on a corn tortilla. Topped with raw onions and cilantro.

LENGUA TACO.....\$4.99

Grilled beef tongue. Served on a corn tortilla. Topped with raw onions and cilantro.

VEGGIE TACO.....\$4.49

Black beans, rice, avocado, lettuce and pico de gallo.

ADD RICE OR BEANS FOR.....\$3.99

DINNER PLATES

MOLCAJETE.....\$26.99

Skirt steak, chicken breast, shrimp, chorizo, fish, queso fresco, nopales, jalapeños, and cebollines. Served with rice, refried beans, salad, and 3 flour tortillas.

ARRACHERA.....\$21.99

Angus skirt steak, chimichurri sauce, and seasoned vegetables. Served with black beans and sweet plantains.

CARNE ASADA.....\$18.99

Ribeye Served with rice, refried beans, lettuce, pico de gallo, sour cream, guacamole, chile toreados, grilled onions, and 3 flour tortillas.

ADD SHRIMP FOR\$2.99 MORE

CARNITAS.....\$15.99

Pork tips. Served with rice, refried beans, lettuce, pico de gallo, sour cream, guacamole, jalapeños, grilled onions, and 3 flour tortillas.

CHILE COLORADO..... \$14.99

Steak, carnitas, and chicken cooked in a special spicy red sauce. Served with rice, refried beans, and 3 flour tortillas.

FAJITA NACHOS.....\$13.99

Grilled chicken, steak, shrimp, onions, tomatoes, and bell peppers. Served on a bed of chips and topped with queso dip.

ARROZ CON POLLO.....\$15.99

Mexican rice covered with grilled chicken, broccol, zucchini, squash, queso dip and cheese Quesadilla.

SUB STEAK OR SHRIMP FOR.....\$2.99 MORE

CHORIPOLLO.....\$14.99

Chicken breast. Topped with chorizo and queso dip. Served with rice, beans, and 3 flour tortillas.

RICEBOWL.....\$13.99

Grilled chicken, black beans, white rice, lettuce, queso, pico de gallo, cilantro sauce, and a small cheese quesadilla.

SUB STEAK OR SHRIMP FOR\$2.99 MORE

PARRILLADA.....\$45.99

Our perfectly seasoned and charbroiled favorites. Grill Skirt Steak, Shrimp, Chicken, fish, octopus Carnitas, Chicharrón, Sausage, Nopal, Cebollines, and Chiles Treados. Served with Rice, Beans, Mexican Salad, and Tortillas.

FAJITAS

Cooked with grilled onions, tomatoes, and bell peppers.

Served with rice, refried beans, lettuce, pico de gallo, sour cream, guacamole, and 3 flour tortillas.

STEAK.....\$17.99 \$33.99 For 2

CHICKEN.....\$15.99 \$29.99 For 2

SHRIMP.....\$18.99 \$35.99 For 2

FAJITA TEXANA.....\$19.99 \$36.99 FOR 2

Steak, chicken, shrimp, and chorizo.

MIX FAJITA.....\$17.99 \$33.99 FOR 2

Steak and Chicken

VEGGIE FAJITA.....\$13.99 \$22.99 FOR 2

Seasoned zucchini, broccoli, squash, carrots, pepper, and onions

ENCHILADAS

ENCHILADAS SUPREMAS.....\$12.99

Three shredded chicken, one ground beef, and one cheese enchilada. Topped with salad. Served with rice and beans.

ENCHILADAS SUIZAS.....\$12.99

Three grilled chicken enchiladas. Topped with tomatillo salsa and cheese dip. Served with rice and beans.

DESSERTS

FLAN.....\$5.99 TRES LECHE.....\$6.99

CHURROS.....\$6.99 NUTELA NACHOS..\$6.99

KIDS MENU

All meals include a soft drink for ages 10 and under.

***GRILLED CHICKEN AND RICE**

***CHEESE QUESADILLA, RICE AND BEANS**

***CHICKEN FINGERS AND FRENCH FRIES**

***SOFT OR HARD TACO, RICE, AND BEANS**

(choice of ground beef or shredded chicken)

BURRITOS

SUBSTITUTE STEAK OR SHRIMP FOR.....\$2.99 MORE

BURRITO "LA COSTA".....\$14.99

A flour tortilla rolled and stuffed with grilled chicken, carnitas, chorizo, rice beans, lettuce, sour cream, and pico de gallo. Topped with cheese dip and guacamole.

BURRITO MEXICANO.....\$15.99

A flour tortilla rolled and stuffed with grilled steak, onions, jalapeño, tomatoes, lettuce, guacamole, pico de gallo, sour cream, rice, and beans. Topped with tomatillo sauce, red sauce, and queso dip.

CALIFORNIA BURRITO.....\$12.99

A flour tortilla rolled and stuffed with grilled chicken, lettuce, rice, refried beans, sour cream, and guacamole. Topped with queso dip and pico de gallo.

BURRITO SUPREME.....\$11.99

A flour tortilla rolled and stuffed with ground beef or shredded chicken, rice, beans, lettuce, guacamole, sour cream, and pico de gallo. Topped with red sauce and queso dip.

BURRITO TEXANO.....\$11.99

A flour tortilla rolled and stuff with grilled chicken, fries, shredded cheese, pico de gallo, guacamole, and sour cream. Served with a side of queso dip.

CHIMICHANGA.....\$12.99

Shredded chicken or ground beef fried burrito. Topped with red sauce, queso dip, lettuce, tomatoes, and sour cream. Served with rice and refried beans.



SIDES

GUACAMOLE.....4 OZ \$5.99 TORTILLAS.....\$1.99

QUESO DIP.....4 OZ \$3.99 FRIES.....\$4.99

PICO DE GALLO.....4 OZ \$2.99 REFRIED BEANS.....\$2.99

SHREDDED.....4 OZ \$2.99 RICE.....\$2.99

CHEESE

BLACK BEANS.....\$2.99

TOMATOES 4 OZ.....\$.99

GRILLED VEGGIES\$4.99

SOUR CREAM 4 OZ.....\$1.99

SIDE SALAD\$4.99

JALAPEÑOS.....\$2.99

PLANTAIN.....\$4.99

TOREADOS

JALAPEÑOS.....\$1.99 (PICKLED OR FRESH)

10 FOR SHRIMP.....\$7.99

CUCUMBER.....\$5.99

VEGETABLES.....\$5.99

PREMIUM MARGARITAS

TOP SHELF MARGARITA \$12.99...PITCHER...\$64.99

Don Julio Blanco, lime juice, agave, and sour mix. Topped with mini battle Grand Marnier.

PATRON MARGARITA..\$10.99...PITCHER....\$54.99

Patron Silver, orange liquor, fresh lime juice, agave and sour mix.

MARGARONA.....\$11.99

Frozen Margarita with a battle beer.

ORGANICA.....\$9.99...PITCHEL.....\$59.99

Maestro Dobel, fresh lime, agave, and a splash of soda water with a salted rim.

CANTARITO.....\$10.99...PITCHER...\$55.99

Silver Milagro, lime juice, orange juice, grapefruit juice, salt, and grapefruit soda.

24oz MANGO PINE APPLE MARGARITA.....\$10.99

Mango pine apple rum, triple sec, lime juice, orange juice mango puree and muddled Fresh pineapple, limón orange lime.

VIP MARGARITA.....\$29.99

Choose tequila clase azul or 942, fresh lime, agave, and a splash of soda water.



FROZEN DRINKS

PIÑA COLADA.....\$7.99...PITCHER.....\$34.99

Silver Rum, pineapple juice, and coconut cream. Topped with whipped cream and a cherry.

SWIRLED MARGARITA.....\$7.99

Frozen Margarita with a red sangria floater.

FROZEN MARGARITA...\$4.99...PITCHER....\$34.99

Tequila, triple sec, orange juice, and sour mix.

ADD FLAVOR FOR A.....\$0.99

(Peach, mango, strawberry, raspberry, pomegranate, blue curacao, dragon berry, or watermelon)



WINE \$6.99

CHARDONNAY/ MERLOT/
PINOT GRIGIO/CABERNET

CLASSIC COCKTAILS

MOJITO.....\$7.99...PITCHER....\$34.99

Silver rum, mint, lime juice, agave, and soda water.

HOUSE MARGARITA.....\$3.99...PITCHER....\$29.99

Tequila, triple sec, orange juice, and sour mix.

ADD FLAVOR FOR A.....\$.99

(Peach, mango, strawberry, raspberry, pomegranate, Dragon Berry, blue curacao, or watermelon)

JALAPEÑO MARGARITA...\$7.99...PITCHER \$34.99

Tequila Reposado, Orange liquor, fresh jalapeños, agave, cucumber, and sour mix. Rimmed with tajin.

TOXICA.....\$7.99...PITCHER...\$34.99

Tequila, vodka, gin, rum, blue curacao, triple sec, lime juice, sour mix, topped with sprite. Rimmed with chamoy-tajin.

DRAGON MARGARITA....\$7.99...PITCHER...\$34.99

Tequila Blanco, Dragon Berry Bacardi, lime juice, agave, and frozen Dragon Berry fruit. Topped with soda water.

MICHELADA.....\$8.99

This massive cocktail is served in a 32oz glass. A combination of beer, clamato, cholula sauce, chamoy, and tajin. With a Chamoy- Tajin rim.

SANGRIA.....\$7.99.....PITCHER.....\$34.99

Sweet cocktail mixture of red wine and fresh fruits.

WATERMELON MARGARITA \$8.99...PITCHER \$34.99

Tequila Reposado, agave nectar, fresh watermelon, and lime juice. Rimmed with chamoy-tajin.



BEER

DRAFT

DOMESTIC SMALL.....\$4.49 LARGE.....\$7.99

IMPORT SMALL.....\$4.99 LARGE.....\$8.99

BOTTLE DOMESTIC\$3.99.....Import \$4.99

CUBETAZOS/BUCKETS

(MIX 5 OF OUR BEER BOTTLES FOR \$22.99)
(CORONA, CORONA LIGHT, PACIFICO, MODELO ESPECIAL,
NEGRA MODELO, VICTORIA, MICHELOB ULTRA, HEINEKEN)

DRINKS

SOFT DRINKS (COKE PRODUCTS).....\$3.50

JAMAICA.....\$3.99

HORCHATA.....\$3.99

PINEAPPLE JUICE.....\$3.99

JARRITOS (NO REFILLS).....\$2.99

COCA MEXICANA (NO REFILLS).....\$2.99

BOTTLE WATER.....\$1.99

NOTICE: We are not responsible for any left items on the table. We reserve the right to refuse the service to anyone.

ATTENTION: YOU MUST MAKE SURE YOU LIKE ALL INGREDIENTS CONTAINED IN THE PLATE OF YOUR CHOICE, SINCE OUR POLICY DOES NOT ADMIT RETURN OF PLATES.

All parties of 6 and more will be automatically charged a 20% of gratuity.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness especially if you have certain condition. Please direct any concerns to the manager prior to placing your order.