



Costa Alegre

Mariscos

18% GRATUITY MAY BE ADDED TO ALL CHECKS FOR PARTIES OF 6 OR MORE.

ALL ALCOHOL SALES ARE FINAL. DRINKS CAN NOT BE EXCHANGED, REFUNDED OR CREDITED



603 Fleming St.
Dalton, GA 30721
(706) 229-9269
www.CostaAlegreMariscos.com



Margaritas

Hand Crafted

SIZES: Small | Medium | Jumbo | Pitcher

House Margarita

Flavored Margarita

- Strawberry • Peach
- Pomegranate • Mango
- Passion Fruit • Piña Colada
- Watermelon



BERRY MARGARITA



CUCUMBER MARGARITA



JALAPEÑO MARGARITA



LA MIMOSA MARGARITA



MARGARONA MARGARITA

Flights

- Margarita Flight
- Mimosa Flight
- Tamarind Flight



Tequilas

ASK YOUR SERVER FOR SELECTION

- | | | |
|-------------|---------------|-----------------|
| 1800 | Casamigos | Don Julio 1942 |
| Jimador | Avion | Don Julio 70 |
| Jose Cuervo | Maestro Dobel | Herradura Ultra |
| Tres Agaves | Don Julio | Jose Cuervo |
| Milagro | Herradura | 1800 Milenio |
| Cabo Wabo | Patron | Clase Azul |
| Partida | Casa Noble | Clase Azul |
| | | Reposado |

Signature Cocktails

COCONUT MARGARITA



CANTARITO



CAZUELA TAPATIA



BALAZOS

Con Ostrion



Specialty Drinks



MOJITO



OLD FASHIONED



PIÑA COLADA

COCO LOCO



**KIWI
PIÑA COLADA**



**STRAWBERRY
PIÑA COLADA**

- Lime • Strawberry
- Peach • Mango
- Passion Fruit
- Watermelon



CHICA FRESA



CIAO BELLA



**LONG ISLAND
ICED TEA**



FREYA SPECIAL



COSTA MULE

Beer

BOTTLED DOMESTIC 3.99

Budweiser
Budlight
Coors Light

Miller Lite
Michelob Ultra
Michelob Light

BOTTLED IMPORTED 4.99

Corona
Corona Light
Dos XX Lager
Dos XX Amber
Heineken

Modelo Especial
Negra Modelo
Pacifico
Victoria
Famosa

DRAFT BEER ASK AVAILABILITY!

Bud Light
Michelob Ultra
Tropicalia
Lechuza
Angry Orchards
16oz 4.50
32oz 6.50
Pitcher 15.00

Modelo
Pacifico
16oz 5.25
32oz 7.99
Pitcher 14.99



**DOMESTIC BUCKET
20.99**



**IMPORTED BUCKET
25.99**

Micheladas

*The Mexican
Hang Over Remedy!*



ORIGINAL



PETROLERA



LA COSTA

Appetizers



OSTIONES EN SU CONCHA



CEVICHE



AGUACHILE VERDE



AGUACHILE MANGO HABANERO



LANGOSTINOS



CAMRONES CUCARACHA



EMPANADAS

*Ostiones en su Concha

1/2 Dozen 18.00 | Dozen 29.00

*Ceviche

Marinated in lime juice with tomatoes, onion, cucumber, cilantro jalapeño, and lime juice.

FISH 14.99

SHRIMP 14.99

CAMPECHANO FISH & SHRIMP 15.99

Ceviche de Coliflor

14.99

Cauliflower marinated in lime, and orange juices: tossed with tomatoes, cucumber, onion, cilantro, and some chiles.

*Aguachiles

18.99

Shrimp marinated in lime juice with tomatoes, onion, cucumber, cilantro jalapeño.

VERDE (Green Sauce) | **PETROLERO** (Black Sauce)

MANGO HABANERO (Spicy Mango Sauce) | **ROJO** (Red Sauce)

*Aguachiles Mixtos

39.99

Shareable portions of green, red, black and mango aguachile.

*Aguachile 3 Chiles Tatemados

18.99

Raw shrimp marinated in a 3 chile lime mixture.

Botana de Mariscos

28.99

Shareable: Shrimp, Octopus, fresh veggies in a house sauce.

Fried Calamari

12.99

Camarones Cucaracha

21.99

Shell on cooked shrimp in house sauce.

Camarones para Pelar

21.99

Cooked shrimp for peeling.

Langostinos

28.99

Cooked prawn available a la diablo, al ajillo, or al mojo de ajo.

Empanadas De Camaron (3)

13.99

A deep fried corn empanadas stuffed with sauteed tomato, onion and shrimp.

Molcajete Frio

28.99

Shrimp, octopus in a black mild house sauce.

Quesadilla de Camaron

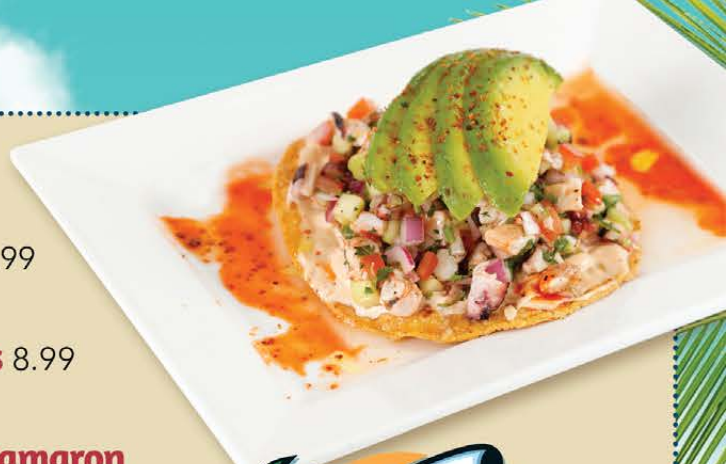
9.99

Flour tortilla stuffed with cheese and shrimp.

Tostadas

CRISPY TORTILLA TOSTADA TOPPED WITH YOUR CHOICE OF PROTEIN.

- | | |
|---|--|
| Tostada Campechano 8.99 | Tostada de Pulpo 10.99 |
| Ceviche and octopus. | Cooked octopus. |
| Tostada de Aguachile 8.99 | Tostada de Mariscos 8.99 |
| Marinated in lime juice with tomatoes, onions, cucumber, cilantro and jalapeño. | Seafood mix. |
| PETROLERO (Black Sauce) | Tostada de Ceviche Camaron |
| VERDE (Green Sauce) | Shrimp marinated in lime juice with tomatoes, onion, cucumber, cilantro jalapeño, and lime juice. 8.99 |
| ROJO (Green Sauce) | |
| MANGO (Mango Sauce) | |
| Tostada de Camaron 8.99 | Tostada de Ceviche Pescado |
| Cooked shrimp. | Fish marinated in lime juice with tomatoes, onion, cucumber, cilantro jalapeño, and lime juice. 8.99 |
| Tostada de Ensalada 8.99 | |
| Mayo based salad with shrimp, carrots and potatoes. | |



Tacos

ALL TACO ORDERS COME WITH 2 TACOS.

- | | |
|--|-------|
| Tacos Gobernador | 11.99 |
| Sauteed shrimp with tomato, onion, cilantro and melted cheese. | |
| Tacos de Camaron | 9.99 |
| Shrimp tacos, pico, cabbage and chipotle sauce. | |
| Tacos de Camaron al Pastor | 11.99 |
| Al pastor style shrimp. | |
| Tacos de Pescado | 9.99 |
| Fish tacos, pico, cabbage and chipotle sauce. | |

TACOS DE CAMARON



Flights

Let's Try Our Signature Cocktails

- Margarita Flight
- Mimosa Flight
- Tamarind Flight



NOTICE: ALL OUR DISHES MAY BE COOKED TO ORDER; HOWEVER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Filetes

SERVED WITH RICE AND SALAD,
COLESLAW AND GARLIC BREAD.

FILETE DE CREMA DE HONGOS

Filete en Crema de Hongos 18.99

Fish fillet in a creamy mushroom sauce.

Filete a la Diabla 18.99

Fish fillet in a spicy diabla sauce.

Filete al Ajillo 18.99

Fish fillet sauteed in butter with garlic and guajillo pepper.

Filete a la Plancha 18.99

Grilled fish fillet.

Filete al Mojo de Ajo 18.99

Fish fillet sauteed in a buttery garlic sauce.

Filete Empanizado 18.99

Fish fillet slightly breaded and fried.

Filete en Crema de Chipotle 18.99

Fish fillet smothered in a creamy chipotle sauce.



FILETE RELLENO



PULPO ZARANDEADO

Pescados

SERVED WITH RICE AND SALAD

Huachinango Frito 25.99

A whole snapper seasoned and deep fried.

Try it Al Ajillo, Al Mojo de Ajo, or A la Diabla for an extra \$1.99

Mojarra Frita 18.99

A whole tilapia seasoned and deep fried.

Try it Al Ajillo, Al Mojo de Ajo, or A la Diabla for an extra \$1.99



MOJARRA FRITA

Zarandeados

SERVED WITH RICE AND SALAD

Smothered in chile and spices, then slowly smoke-grilled while being continually basted with chiles and spices creating a bold, savory and spicy dish.

Filete Zarandeado 24.99

Camaron Zarandeado 24.99

Pescado Zarandeado (Snapper) 45.99

Pulpo Zarandeado (octopus) 49.99



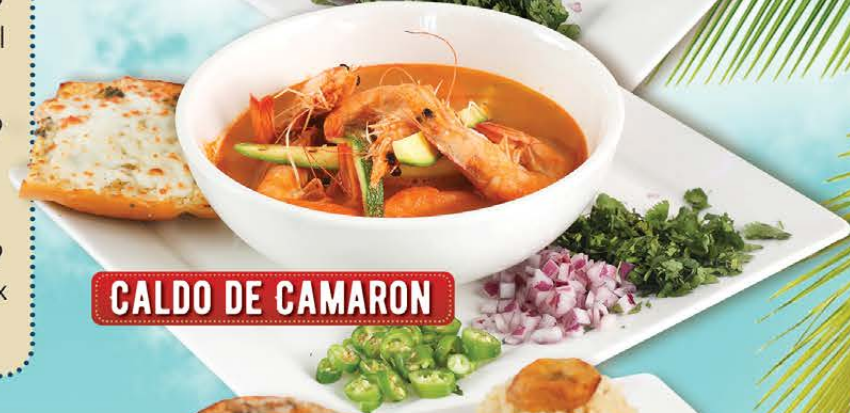
PESCADO ZARANDEADO

Catals

- Caldo De Camaron** 20.99
Mexican shrimp soup with a variety of veggies in a special house broth.
- Caldo De Camaron Y Pulpo** 23.99
Mexican shrimp and octopus soup with a variety of veggies in a special house broth.
- Caldo De Pescado** 18.99
Mexican fish soup with a variety of veggies in a special house broth.
- Sopa De Marisco** 24.99
Fresh Seafood and vegetables cooked in a seafood broth.
- Vuelve A La Vida (Cold)** 24.99
House Specialty, cold refreshing soup featuring a mix of seafood and vegetables in a delicious broth.



SOPA DE MARISCOS



CALDO DE CAMARON

Camarones

SERVED WITH RICE AND SALAD, COLESLAW AND GARLIC BREAD.

- Camarones a la Diabla** 18.99
Shrimp drizzled in spicy diabla sauce.
- Camarones al Ajillo** 18.99
Shrimp sauteed in butter with garlic and guajillo pepper.
- Camarones a la Plancha** 18.99
Grilled butterflied shrimp.
- Camarones al Mojo de Ajo** 18.99
Cameron's salteados en salsa de mantequilla y ajo. *Shrimp sauteed in a buttery garlic sauce.*
- *Camarones Cacahuete** 18.99
Shrimp sauteed in a peanut sauce: *Contains nuts.
- Camarones Coco** 20.99
Shrimp in a creamy coconut sauce.
- Camarones Empanizado** 18.99
Shrimp slightly breaded & fried.
- Camarones Hawaiianos** 20.99
Grilled shrimp with peppers, onions, and pineapple with cheese on top.
- Camarones Momia** 20.99
Bacon wrapped shrimp stuffed, fried crispy.
- Camarones Tamarindo** 20.99
Shrimp in a fresh tamarind sauce.



CAMARONES AL MOJO



CAMARONES A LA DIABLA



CAMARONES AL AJILLO



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Mariscada Caliente

Mariscada Caliente para 4 149

Variety of shrimp, and fish served hot.
Serves approximately 4



Mariscada Fria

Mariscada Fria Para 4 135

Variety of shrimp, and fish served cold.
Serves approximately 4



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Especialidades

Molcajete El Patron 32.99
Fish, shrimp, octopus in a red sauce served in a mortar.

Torre De Mariscos 27.99
Tour of shrimp and seafood with vegetables in a special sauce.

Filete Relleno 25.99
Grilled fish stuffed with a seafood mix, veggies, spices and dressing.

Rollo Imperial 23.99
Fillet stuffed with shrimp and octopus in a seafood cream sauce.

Camarones Costa Alegre (Cajun) 20.99
Shrimp and vegetable cooked in a cajun seasoning.

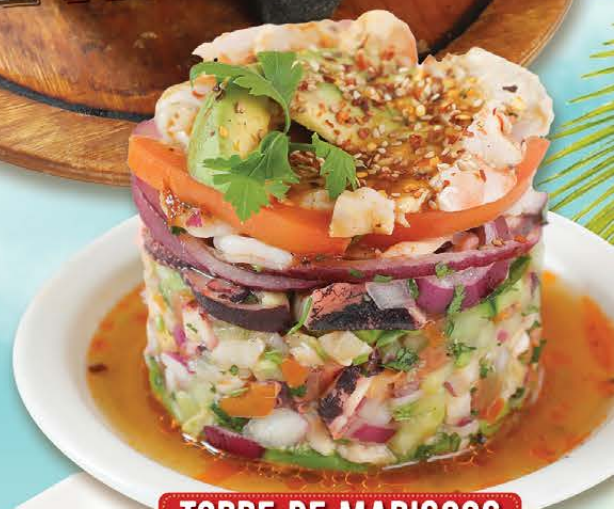
Camarones Imperial 22.99
Bacon wrapped shrimp stuffed with cheese, fried crispy served in a red sauce

Pulpo Enamorado 28.99
Octopus and vegetables in a creamy mayonaise and lime sauce.

Chicharon De Pescado 19.99
Fish strips seasoned, lightly battered and fried to perfection.

Piña Rellena 24.99
Pineapple filled with shrimp and octopus in a special house sauce.

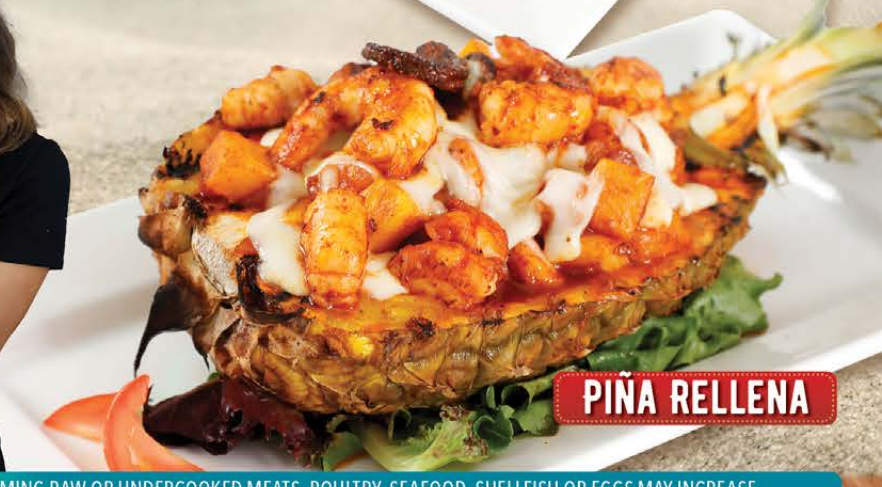
Ostiones a La Brasa 32.99
Dozen grilled oysters.



TORRE DE MARISCOS



FILETE RELLENO



PIÑA RELLENA



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Fajitas

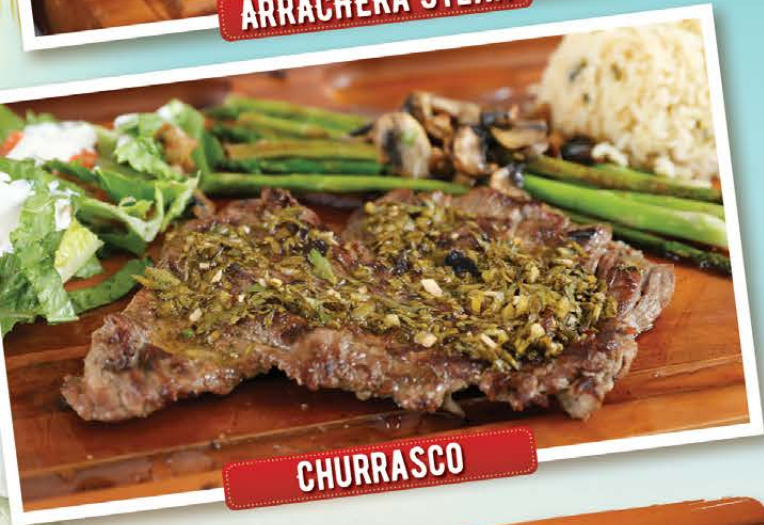


Sizzling Fajitas. Sauteed with red and green peppers, onions, plated in a sizzling skillet, served with refried beans, Mexican rice, salad and tortillas.

- Chicken** 13.99
- Steak** 15.99
- Shrimp** 15.99
- Mixed** 15.99



ARRACHERA STEAK



CHURRASCO



SALMON A LA PARRILLA

From the Grill

***Arrachera Steak** 22.99

Marinated skirt steak that is grilled to tender perfection.

***Churrasco** 26.99

Marinated skirt steak that is grilled to tender perfection, topped with chimichurri.

Cielo, Mar y Tierra 29.99

Grilled chicken, steak and shrimp over a bed of rice with cheese sauce served with a side salad.

***Picanha** 29.99

Tender and juicy cut of beef from the rump section of the cow.

Pollo a la Parrilla 19.99

Grilled chicken breast.

***Ribeye Steak** 25.99

12 oz. Ribeye Steak Rich, beefy flavorful.

Salmon a la Parrilla 21.99

Lightly seasoned Grilled Salmon.



CIELO MAR Y TIERRA



Pastas

Fettuccini Alfredo 15.99
Fettuccini pasta in an Alfredo sauce with shrimp or chicken.

Fettuccini Marinero 17.99
Mixed seafood and vegetables in fettuccine pasta with homemade red pasta sauce.

Fettuccini Primavera Veggie 17.99
Fettuccini pasta with a variety of fresh vegetables in homemade tomato based sauce.



PASTA MARINERA

Vegetarian

Fajitas Vegetarianas 16.99
Bell peppers, onions and mushrooms served with rice and beans.

Vegreterian Burrito 14.99
Flour tortilla stuffed with our vegetarian fajitas, rice and beans. Optional cheese sauce.

Fettuccini Primavera 17.99
Fettuccini pasta with a variety of fresh vegetables in homemade tomato based sauce.

Garden Salad with Nuts 8.99
Add shrimp or chicken for 3.99
**May Contains Nuts*



Roasted Cauliflower 14.99
Oven roasted cauliflower served with a roasted zucchini puree.

Ceviche De Coliflor 14.99
Cauliflower marinated in lime, and orange juices: tossed with tomatoes, cucumber, onion, cilantro, and some chiles.



Kids Menu

Camarones Empanizados 6.99
Chicken Fingers With Fries 6.99
Macaroni & Cheese 6.99
Pasta Alfredo 6.99
Quesadilla 6.99



Cocteles

Cooked and served with diced tomatoes, onions, cilantro, avocado, lime, ketchup and tomato juice.

Coctel Campechano 18.99
Fish & Octopus

Coctel de Camaron 16.99
Shrimp

Coctel de Pulpo 18.99
Octopus



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Lunch Menu

SERVED MONDAY - FRIDAY 11:00 AM TO 2:30 PM

Tacos Gobernador (2) 8.99

Sauteed shrimp with tomato, onions, cilantro and melted cheese.

***Ceviche de Pescado** 10.99

Coctel de Camaron 12.99

Fajitas Veggie 8.99

Fajitas Chicken 9.99

Fajitas Steak 10.99

Quesadilla de Camaron 9.99

Quesadilla Fajita de Pollo 8.99

Quesadilla Fajita de Res 8.99



MOJARRA FRITA

Mojarra Frita 13.99

A whole tilapia seasoned and deep fried. Served with rice and salad. Try it Al Ajillo, Al Mojo de Ajo, or A la Diabla, for an extra \$1.99

Pollo Costa Alegre 9.99

A whole tilapia seasoned and deep fried. Grilled chicken breast covered in cheese sauce over a bed of rice.

Sides

- Chiles Toreados (2) 1.99
- Pico de Gallo 1.99
- Chopped Tomatoes 1.50
- Cilantro 1.50
- Jalapeños 1.99
- Sour Cream 1.99
- Grilled Onions 1.99
- Shredded Cheese 1.99
- Chopped Onions 1.50
- Side of Guacamole 2.99
- Avocado (half) 2.99

Soft Drinks



- Coke
- Diet Coke
- Fanta
- Sprite
- Dr. Pepper
- Lemonade
- Sweet Tea
- Unsweetened Tea

\$2.99



Aguas Frescas \$3.99

- Horchata
- Jamaica
- Maracuya

Bottled

- Jarritos
- Topo Chico

\$3.99



\$4.99

Extras

- Chopped Onions 1.99
- Grilled Onions 1.99
- Half Avocado 2.99
- Rice 2.99
- Beans 2.99
- Garlic Bread 2.99
- French Potato 3.99
- Shredded Cheese 1.99
- Side Salad 2.99
- Sour Cream 1.99
- Tacos de Frijol (3) 5.99



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