

WELCOME TO

MARISCOS

LA PLAYA



161 ATWATER BLVD
ATWATER CA 95301
(209) 812-6505

SIGUENOS EN:



Botanas | Appetizers

BOTANA DE CAMARÓN COSTA AZUL

Shrimp wrapped in bacon, stuffed with melted cheese. Served with fries. 30

LANGOSTINOS A LA CORA

Large prawns cooked in our signature spicy cora-style sauce. Unforgettable. 37

CHICKEN WINGS

Crispy wings tossed in your favorite sauce. From angry buffalo to smoky BBQ or our spicy house blend. ½ Dz. 18 | 1 Dz. 26



CAMARONES A LA CORA

Shrimp simmered in a rich, spicy cora-style sauce. Coastal flavor. 28

TIRITAS DE PESCADO

Thin fish strips marinated in lime with cucumber, onion, habanero, and mango. 26



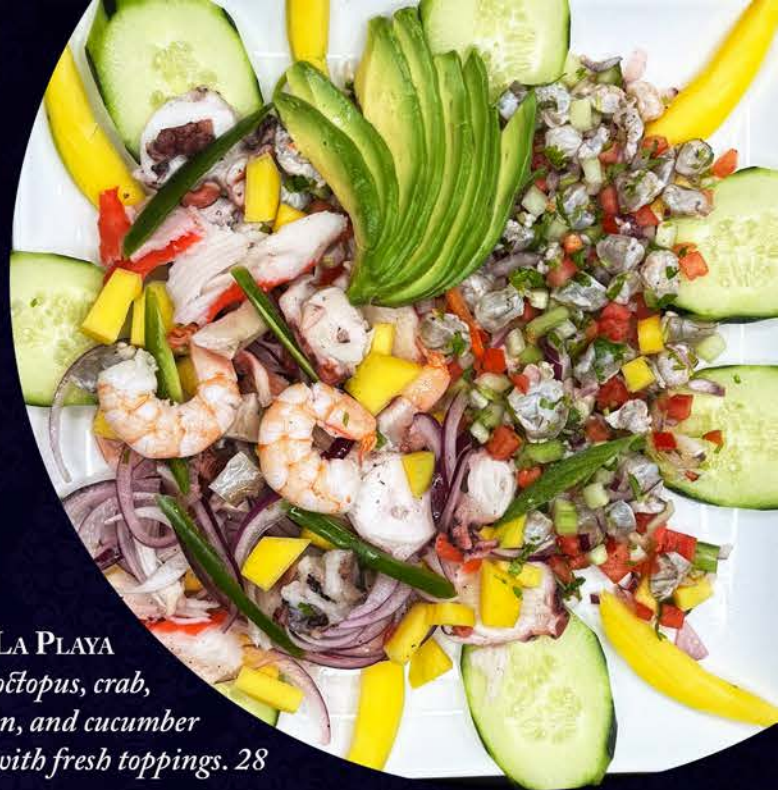
AGUACHILE ESPECIAL

(Red or Green)

Shrimp and seafood mix in your choice of red or green chile sauce. Coastal freshness. 34

LA TORRE

Layers of shrimp ceviche, scallops, octopus, and avocado in house sauce. 28



BOTANA LA PLAYA

Shrimp, ceviche, octopus, crab, mango, onion, and cucumber tossed with fresh toppings. 28

BOTANA VIP

A grand seafood platter with shrimp, scallops, and octopus. Made for sharing with friends. 35

Aguachiles & Cold Seafood

AGUACHILE SINALOA

Fresh shrimp bathed in lime juice and red chile sauce with cucumber and onions. Pure Sinaloa flavor. 20

AGUACHILE REGULAR

Shrimp, lime, cucumber, onions, and chile. Simple, bright, and fresh. 20

AGUACHILE CHILTEPIN MIXTO

Shrimp and octopus in spicy chiltepin pepper sauce with cucumber and onion. 34

AGUACHILE CHILTEPIN CON CAMARÓN

Shrimp in chiltepin and lime with cucumber and onion. Perfectly balanced heat and citrus. 30

RIB EYE AGUACHILE

Rib Eye with choice of red, green, or chiltepin sauce, cucumber, and onions. Bursting with a bold, spicy flavor. 45



Planning a party or event? We do Catering and Banquets Services. Ask your server for more info!

Please note: Eating raw or undercooked meats, seafood, or eggs can increase the risk of foodborne illness, especially for those with certain health conditions.



Parrilladas

PARRILLADA SÚPER

A family-style grill with chicken, Steak, Rib Eye, 2 quesadillas, rice, pico de gallo, baked potato, and fresh vegetables. Made to share and celebrate. 80 (4 people)

PARRILLADA VIP

*A grand mixed grill with chicken, Steak, rib eye, shrimp skewers, 4 quesadillas, rice, beans, pico de gallo, baked potato, and vegetables. A complete feast for your table. 160 (8 people)
Add Lobster Tail. 230*

Molcajetes

MOLCAJETE DE CAMARÓN

A sizzling stone bowl filled with shrimp in a rich, spicy house sauce. Served bubbling hot with melted cheese. 32

MOLCAJETE DE MARISCOS

A hearty mix of shrimp, snow crab, octopus, and fish simmered in our flavorful house sauce and melted cheese. Ocean flavor at its best. 40

MOLCAJETE DE POLLO

Grilled chicken with queso cotija and melted cheese. Served sizzling with roasted salsa and fresh tortillas. 27

MOLCAJETE DE RIB EYE Y LANGOSTA

Premium Rib Eye Steak and lobster tail served bubbling in our signature molcajete sauce with melted cheese and roasted salsa. 99

MOLCAJETE DE RIB EYE Y CAMARÓN

A combination of juicy Rib Eye Steak and shrimp with queso cotija, melted cheese, and roasted salsa. A customer favorite. 55



MOLCAJETE MIXTO

A perfect blend of steak, chicken, and shrimp with nopal, queso cotija, and melted cheese. Served in a hot stone molcajete with roasted salsa. 36

MOLCAJETE DE RIB EYE

Tender Rib Eye Steak with queso cotija and melted cheese, served in a hot stone bowl with roasted salsa. A bold, hearty dish. 45 (16oz)

MOLCAJETE LA PLAYA

Premium rib eye steak, lobster tail, chicken & shrimp. Served bubbling in our signature molcajete sauce with melted cheese and roasted salsa. 140 (4 People)

SUPER SEAFOOD MOLCAJETE CON LANGOSTA

A feast of lobster tail, shrimp, scallops, snow crab, octopus, and fish simmered in our signature house sauce and melted cheese. Served sizzling in a volcanic stone bowl. Pure luxury. 80

Mariscadas

MARISCADA LA PLAYA

A true seafood celebration featuring Ranchero Shrimp, Diabla Shrimp, Creamy Shrimp, Mojarra, Crab, and 4 breaded shrimp. Served with bell peppers, onions, mussels, and your choice of vegetables or house salad. 90 (4 people)

MARISCADA VIP

*The ultimate seafood feast — Diabla, Creamy, Mojo, and Ranchero Shrimp with Octopus, Red Snapper, Mojarra, Scallops, and Lobster. Served with vegetables, salad, and baked potatoes. For true seafood lovers. 240
(12 people)*

MARISCADA LA PATRONA

*A powerful seafood mix with Diabla Shrimp, Creamy Shrimp, Mojo Shrimp, Ranchero Shrimp, Octopus, Red Snapper, and Crab. Served with vegetables or house salad. 160
(8 people)*



TOSTADAS / CEVICHES



TOSTADA LA PLAYA
A signature creation with shrimp, octopus, crab, shrimp ceviche, mango, onions and avocado. 16

TOSTADA DE CAMARÓN
Crispy tostada layered with fresh shrimp and avocado. Served with onions, cilantro, tomato, and cucumber. A coastal classic. 10

TOSTADA DE PULPO Y CAMARÓN
Crispy tostada topped with shrimp and octopus in our signature lime dressing. Served with onions, cilantro, tomato, and cucumber. 13

TOSTADA DE CÉVICHE DE PESCADO
Fresh fish marinated in lime with tomato, cilantro, cucumber, and onions. 10

TOSTADA MIXTA
A delicious blend of shrimp, crab, and octopus. Served with onions, cilantro, tomato, and cucumber. Full of fresh ocean flavor. 15

TOSTADA DE JAIBA
Light and flavorful tostada topped with fresh crab, lime, onions, cilantro, tomato, cucumber, and avocado. Delicious. 9

TOSTADA DE PULPO
Fresh octopus over a crispy tostada with lime, onions, cilantro, tomato, cucumber, and avocado. 13

TOSTADA DE CÉVICHE DE CAMARÓN
Tender shrimp marinated in lime with tomato, onion, cucumber, and cilantro. Refreshing. 10

COCTELES / SEAFOOD COCKTAILS

CAMPECHANA

A vibrant seafood cocktail of shrimp and octopus in a zesty tomato and lime broth. Served with onions, cilantro, tomato, and cucumber. 21

COCKTAIL DE CAMARÓN

Chilled shrimp in a tangy house cocktail sauce with cucumber, onions, and avocado. 18



VUELVE A LA VIDA
A bold mix of shrimp, octopus, crab, oysters, and scallops. 22

CAMPECHANA LA PLAYA
Our house-style campechana loaded with shrimp, octopus, scallops, oysters, and a special sauce spicy blend. 22



CAMARONES / FILETES

Served with rice, beans and tortillas

CAMARONES A LA DIABLA
Shrimp sautéed in our spicy red "A la Diabla" sauce. Bold, hot, and flavorful. 20

CAMARONES COSTA AZUL
Shrimp wrapped in bacon, stuffed with melted cheese, rice and beans. Served with fries. 30

CAMARONES A LA CREMA
Shrimp simmered in a creamy butter sauce with hints of garlic and herbs. 22

CAMARONES AL MOJO DE AJO
Shrimp sautéed in garlic butter, onions, and mushrooms. Simple, aromatic, and classic. 20



CAMARONES VEGETARIANOS
Shrimp cooked with vegetables. flavorful and guilt-free. 22

CAMARONES RANCHEROS
Shrimp cooked in a tomato and chile ranchero sauce with bell peppers and onion. Hearty and savory. 22



FILETE RELLENO

Grilled fish fillet stuffed with shrimp, octopus, crab, cheese, and creamy sauce. Rich and satisfying. 29

CAMARONES EMPANIZADOS
Crispy breaded golden shrimp served with rice, beans, and house sauce. 23

CAMARONES CULICHI
Shrimp in a creamy green sauce made with poblano peppers and melted cheese. 20

FILETE A LA DIABLA
Fish fillet simmered in spicy red "a la diabla" sauce. 22

FILETE AL MOJO DE AJO
Fish fillet sautéed in garlic butter, onions, mushrooms, and herbs. 22

FILETE EMPANIZADO
Coated in golden breadcrumbs and fried until crisp, served with house sauce. 22

FILETE A LA PLANCHA
Grilled fish fillet lightly seasoned and cooked to perfection for a smoky, fresh flavor. 19



Elevate your events with our delicious catering! Intimate or grand, we've got you covered. Ask your server for more details.

Caldo - Soups



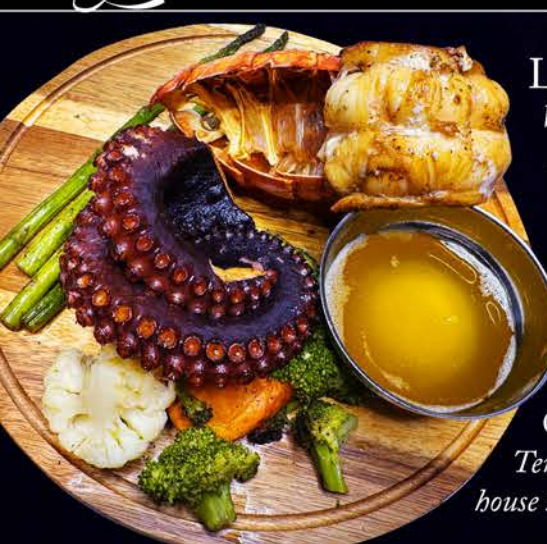
CALDO 7 MARES
A rich seafood soup with shrimp, octopus, fish, crab, mussels, and snow crab. The ocean in one bowl. 26

CALDO COSTA BRAVA
A rich seafood broth with shrimp, and fish, simmered in a spicy house base. 22

CALDO DE PESCADO
Traditional fish soup with vegetables and house spices. Hearty and authentic. 22

CALDO DE CAMARÓN
Classic shrimp soup in seafood broth with vegetables and mild spice. A coastal classic. 24

Especialidades / Surf & Turf



LOBSTER WITH OCTOPUS
Whole lobster paired with grilled octopus. A masterpiece from the sea. 95

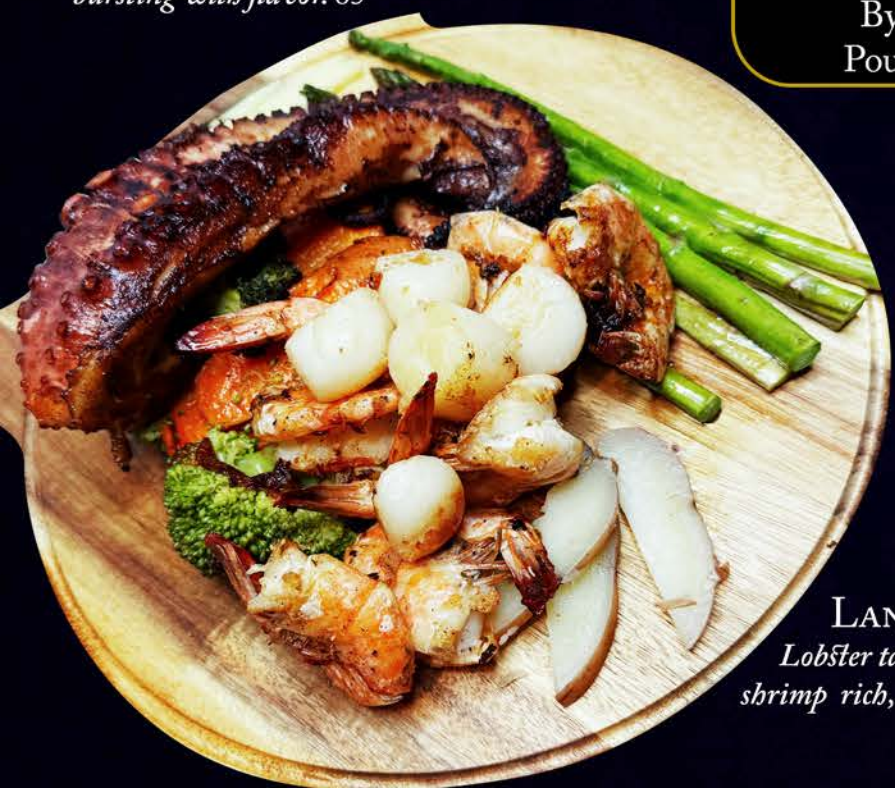
RIB EYE STEAK
Perfectly cooked Rib Eye Steak served with baked potato and a vibrant mix of fresh vegetables. 10oz 28 | 16oz 45

OCTOPUS AL CHEF
Tender octopus grilled to perfection, finished in house sauce. Bold and unforgettable. 45

OCTOPUS CON CAMARÓN
A perfect surf & turf combo. Octopus and shrimp cooked together in our signature sauce. 55

OCTOPUS CON CAYO
Octopus paired with scallops. A luxurious blend of flavor and texture. 65

LOBSTER TAIL & CAMARONES
Grilled lobster tail and shrimp. Simple, elegant, and bursting with flavor. 65



Pescados Enteros / Whole Fish

Frito
Perfectly seasoned and golden-fried for a crispy outside and tender inside. Served with pico de gallo and lime.



A LA DIABLA
Cooked in our bold and spicy "a la diablo" sauce, a fiery blend of chile and garlic, with a deep smoky kick.

AL MOJO DE AJO
Sautéed in rich garlic butter with onions and mushrooms and a touch of herbs and spice. Aromatic, and full of flavor.

EMPANIZADO
Coated in golden breadcrumbs and fried until crisp, served with rice and beans, salad, and house sauce.

BAGRE
A LA DIABLA
 By the Pound

BAGRE FRITO
 By the Pound

BAGRE AL MOJO DE AJO
 By the Pound

MOJARRA
FRITA — 20
A LA DIABLA — 21
AL MOJO DE AJO — 21

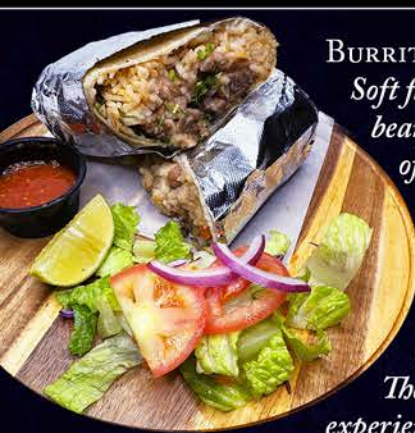
GUACHINANGO
(RED SNAPPER)
 By the Pound

GUACHINANGO
RELLENO
 By the Pound



LANGOSTA CON CAYO Y CAMARONES
Lobster tail served with scallops and shrimp. rich, buttery, and decadent. 75

Burritos & Hamburguesas



BURRITO REGULAR
Soft flour tortilla stuffed with rice, beans, cheese, and your choice of meat. Classic and filling. 15

BURRITO SUPREME
Stuffed with rice, beans, cheese, and sour cream. The ultimate burrito experience. 17

BURRITO MOJADO
Smothered in our signature red or green sauce and melted cheese. Messy and delicious. 19

BURRITO DE CAMARÓN
Grilled shrimp burrito with rice, beans, and creamy house sauce. Coastal comfort in every bite. 20

BURRITO DE CHILE RELLENO
A flour tortilla filled with a cheese-stuffed chile relleno, rice, beans, and our house salsa. 19

HAMBURGUESA
Juicy burger on a toasted bun with lettuce, tomato, onion, and our house dressing. 12
Add Bacon 16

QUESADILLAS

QUESADILLA DE CAMARÓN
Grilled flour tortilla filled with shrimp and melted cheese. Golden, melty, and delicious. 18

QUESADILLA DE HARINA DE ASADA
Grilled steak and melted cheese folded in a warm flour tortilla. Classic and satisfying. 16



QUESABIRRIA (3)
Three cheesy beef quesabirrias served with rice and beans. Slow-cooked flavor folded in crisp tortillas. 20

Items

Rice. 3	Limonas. 1	Nopal. 3
Fries. 4.5	Toſtada. 1	Sour Cream. 1
Mayo. 1	Bean Dip. 3.5	Chips & Salsa. 4
Beans. 3	Galletas. 1	Chiles Toreados. 1.5
Salad. 4.5	Shrimp. 4	Cebollitas Asadas. 1.5
Queso. 3.5	Octopus. 4.5	Agua Chile Sauce. 2
Mango. 3	Avocado. 3.5	Tortillas (3) Flour or Corn. 3.5
Huevos. 3	Guacamole. 6	

Salsa de Chips. 16oz \$8 | 32oz \$16
Salsa Zarandeada. 16oz \$8 | 32oz \$16

Tacos

TACO DE ASADA
Classic grilled ſteak taco with cilantro, onion, and fresh lime. 4.5 Taco de Papa. 4.5

TACO ENSENADA DE CAMARÓN
Battered shrimp with lettuce, pico de gallo, avocado, and creamy ſauce. 13

TACO ENSENADA DE PESCADO
Crispy battered fiſh with lettuce, pico de gallo, avocado, and creamy ſauce. Baja-inspired perfection. 14

Taco Especial
Fiſh fillet taco with houſe ſauce, lettuce, pico de gallo, avocado, and jalapeño — ſimple and ſatisfying. 10

Taco Salad a la Diabla
Crispy tortilla bowl filled with ſpicy shrimp, rice, beans, lettuce, avocado, and our fiery Diabla ſauce. 18

Chavindeca
Handmade corn tortillas filled with melted cheese and your choice of meat, grilled to perfection. Shrimp 16 | Asada 15

Taco Gobernador

Tomato, onions, bell peppers, and creamy dressing ſimple and delicious. Served on a handmade tortillas.

Asada 10	Fiſh 10	Pulpo 13
Chicken 10	Shrimp 10	Mixto 13
(Choose 2 Items)		

Specialty Plates

Grilled Chicken
Juicy ſeaſoned chicken breaſt grilled to perfection, ſerved with rice and beans. 17

Chicken in Cream Sauce
Tender chicken cooked in a creamy houſemade ſauce with a touch of ſpice. 18

Culichi Chicken
Chicken breaſt covered in a creamy green poblano ſauce with melted cheese, La Playa Style. 18

Ranchero Steak
Beef pieces ſimmered in ranchero ſauce with tomato, onion, and peppers, ſerved with rice and beans. 19

Carne Asada
Delicious grilled ſteak ſerved with rice and beans and tortillas. 19

CATERING ~ BUFFET ~ BANQUETS

Got a ſpecial event coming up? Let us bring the ſea's flavor to your celebration!

FAMILY GATHERINGS	
WEDDINGS	CORPORATE
BIRTHDAYS	SPECIAL EVENTS

**ASK YOUR SERVER
FOR MORE INFO, OR JUST
GIVE US A CALL!**



MARISCOS LA PLAYA BREAKFAST

BIRRIA DE RES \$18

TENDER BEEF SLOWLY COOKED IN A RICH, SPICED CHILI SAUCE. SERVED WITH HANDMADE CORN TORTILLAS. \$18



RIBEYE SANDWICH

RIBEYE, PROVOLONE CHEESE, FRIES AND RANCH. \$18



GRILLED CHICKEN TURKEY SANDWICH

A HEARTY SANDWICH, LAYERED WITH FRESH INGREDIENTS AND SERVED WITH A SIDE OF GOLDEN, CRISPY FRENCH FRIES. \$16.99

FRENCH TOAST

SLICES OF BREAD SOAKED IN CINNAMON SPICED EGG BATTER, COOKED UNTIL GOLDEN AND SERVED WITH WARM MAPLE SYRUP AND A SPRINKLE OF POWDERED SUGAR STRAWBERRYS. \$16.99



PANCAKES

FLUFFY PANCAKES TOPPED WITH FRESH SEASONAL FRUIT. \$16
ONE PANCAKE. \$6



OMELET

CHICKEN, HAM, OR VEGETARIAN OMELET, SERVED WITH COUNTRY POTATOES AND A SIDE OF SEASONAL FRUIT. \$16.99



CHILAQUILES DELUXE

RED OR GREEN CHILAQUILES SERVED WITH STEAK, ONE EGG, RICE, AND BEANS. \$18
ADD AN EGG \$2.50
CHILAQUILES AND ONE EGG. \$12

LA PATRONA

10 OZ. RIB EYE STEAK SERVED WITH EGGS ANY STYLE, COUNTRY POTATOES, TOAST, AND OUR HOUSE MOLCAJETE SAUCE. \$28



HAM & EGGS

HAM AND EGGS, RICE AND BEANS. \$12

MENUDO \$16.99

CON PATA \$18.99



BUILT YOUR OWN BREAKFAST!

Pick Any 3 Items

Rice
Beans
Bacon
Toast
Pancakes

\$14

One Egg
Chilaquiles
French Fries
Country Potatoes



MARISCOS LA PLAYA NEW PLATES!

LANGOSTA CON RIBEYE
Deliciously slow-cooked lobster accompanied by a juicy ribeye steak, complemented with a baked potato and a selection of fresh vegetables. 16oz \$99



SOPES ROJOS \$18

Chicken or beef, with rice and beans. Served with mole sauce. \$20 Al carte \$9



TACOS

Chicken or Asada, rice and beans with handmade corn tortillas. \$12



SOPES \$18

Chicken or beef, with rice and beans. A la carta \$7



Flautas

Chicken or cheese Arroz y frijoles \$18
Potatoe. \$14 "V" A la Carta \$14



TOSTADAS

Chicken, asada or potatoe. \$12



TACOS DORADOS

Chicken, Potatoe or Cheese
Arroz y frijoles \$18
A la Carta \$14



CIELO, MAR Y TIERRA

Chicken, Ribeye & Shrimp, rice, beans and tortillas. \$26



CHILE RELLENO

A stuffed chile relleno served with rice, beans, & tortillas. \$16
Add an extra one for \$20

SHRIMP OR FISH SALAD \$18
CHICKEN \$16
HOUSE SALAD \$10

Queso fresco, greens, temporal fruits.



ENCHILADAS \$18

A LA CARTA \$14

Choice of green or red enchiladas, covered in a zesty sauce and topped with a crisp mix of lettuce, cabbage, and cheese. \$18
(Add shrimp for \$20)



Birria de Res

A 16oz slow-cooked beef simmered in rich red chile broth with traditional Mexican spices. Served tender, juicy, and full of flavor. \$20

Cheeseburger \$12
With Bacon \$16

