

STARTERS & SHARABLES



SUNDRIED TOMATO PESTO BRUSCHETTA & BURRATA 26

grilled ciabatta, semi sun-dried tomato pesto, creamy burrata, parmesan wafer, baby arugula, confit herb olive oil, finished with smoked maldon salt

RIVIERA SHRIMP COCKTAIL 26

chilled jumbo shrimp, house-made citrus cocktail sauce, horseradish and charred lemon

FRITTO MISTO 25

crispy calamari, shrimp and market fish with baby zucchini and sweet drop peppers, finished with fried jalapeño, served with shallot pico de gallo and lime-herb tartar sauce

SPICY HONEY WINGS 28

crispy chicken wings or cauliflower tossed in spicy honey glaze with lime crema, fresh jalapeño, and house-made pickles

*buffalo glaze available upon request

SALADS & BOWLS



SIGNATURE WATERMELON SALAD 20

Baby arugula, Florida watermelon, goat cheese, candied pecans, imported Italian White Balsamic Condimento and a drizzle of pomegranate glaze

HOUSE CAESAR SALAD 20

mixed baby lettuce, Caesar dressing, parmesan, house pangrattato, crispy anchovy

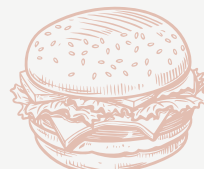
PLAIN FRIES II

SWEET POTATO FRIES I3

TRUFFLE FRIES I8

SEASONAL VEGGIES I3

COASTAL HANDHELDS



RIVIERA COASTAL TACOS 29

two large tacos, roasted corn tortillas, lettuce, house guacamole, pico de gallo, cilantro-lime crema, and choice of crispy catch of the day, char-grilled skirt steak, or shrimp. Served with tortilla chips

*substitution available: grilled chicken, or cauliflower

CLASSIC AMERICAN BURGER 28

houseblend beef patty, lettuce, tomato, onion, pickles, special sauce, American cheese

PISTACHIO CHICKEN SANDWICH 25

crispy chicken, pistachio pesto, sundried tomatoes, arugula, fontina cheese, on toasted ciabatta

SIDE WATERMELON SALAD II

CRUDITÉ IO

CORN CHIPS 4

SIDES

Chef's
SEASONAL SELECTION



GRILLED ATLANTIC SALMON 34

warm French lentils with spinach, pink peppercorn vinaigrette oil, and grilled local mushrooms

SIGNATURE CHICKEN PICCATA 34

crispy chicken, creamy spinach orzo pasta, delicate lemon-caper sauce, roasted specialty mushrooms, parmesan crumble, and crushed pink peppercorn

I2OZ. PRIME NY STRIP STEAK 63

herb-shallot butter, rosemary smoke, potato & fennel mille-feuille, roasted specialty mushrooms

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please inform us of any allergies or dietary requirements before ordering.
20% gratuity will be added to parties of 6 or more. Our menu is subject to change based on seasonal availability