

R
riviera
prime seafood | craft cocktails



ALL DAY MENU

INSPIRATION: BRIGHT, FRESH, AND BEACHSIDE

From sunlit afternoons to ocean-breeze evenings, Riviera offers a single menu that flows effortlessly with the rhythm of the shoreline. By day, our dishes capture the bright, fresh spirit of Florida's coast—salads, hand-helds, and seafood that feel light and vibrant. As the sun sets, the same menu evolves into an elegant dinner experience, showcasing fresh caught, local seafood, hand-cut steaks, and bold coastal flavors. Whether you're fresh from the beach, gathering with friends, or savoring a refined evening, Riviera is your all-day escape for flavor, style, and seaside sophistication.

11:30 AM - 11:00 PM

APPETIZERS

OYSTERS ON THE HALF SHELL (GF) | 5 ea
chef's selection of oysters / mignonette / lemon

COCONUT CEVICHE (GF) | 23
corvina / coconut milk / lime / cilantro / mango / serrano

WORLD FAMOUS TUNA NACHOS | 26
sushi-grade ahi / crispy wontons / wasabi crema / avocado / jalapeño-soy glaze / wakame seaweed

JUMBO SHRIMP COCKTAIL (GF) | 23
Key West pink shrimp / house cocktail sauce

CALAMARI FRITTI | 22
spicy tomato sauce / roasted lemon

JUMBO LUMP CRAB CAKE | 24
sauce remoulade

ROASTED RED PEPPER HUMMUS (VG) | 19
mixed vegetables / pita chips

SEAFOOD TOWER (GF) | 99/175
shrimp / oysters / clams / mussels / crab / lobster

HANDHELDS

MIAMI GRILLED CHICKEN SANDWICH | 18
arugula / roasted peppers / basil dressing / focaccia

BAJA FISH TACOS (3) | 24
crispy local fish / cabbage slaw / chipotle crema / corn tortillas

FLORIDA LOBSTER ROLL | 28
butter-poached lobster / lemon-herb aioli / toasted brioche / candied bacon bits

RIVIERA DOUBLE SMASH BURGER | 24
two short-rib patties / cheddar / caramelized onion / house sauce / bacon / brioche bun

SALADS

LOBSTER COBB (GF) | 34
fresh lobster / tomato / avocado / green beans / hard boiled egg / mixed greens / lemon dressing

CAESAR (V) | 18
the classic
(grilled chicken +10 | shrimp +16 | skirt steak +18)

GRILLED CHICKEN SALAD (GF) | 22
mixed greens/ fresh mozzarella / roasted peppers / basil dressing

ENTRÉES

SQUARE GROUPER (GF) | 42
[Every day we search for square grouper]
(choose: grilled / francese / fra diavolo)

CHICKEN PICCATA | 28
pan-seared chicken breast / lemon-caper butter / mashed potatoes / seasonal vegetables

GRILLED VEGETABLE PLATTER (GF/VG) | 26
seasonal market vegetables / olive oil & herbs / cilantro-lime rice / basil pesto drizzle

AHI TUNA POKE BOWL | 32
sushi-grade ahi / avocado / seaweed salad / sesame-soy glaze / jasmine rice

SEAFOOD FRA DIAVOLO | 48
clams / mussels / shrimp / mahi / spicy pomodoro over linguine

COCONUT SHRIMP | 26
crispy coconut-battered shrimp / mango-chili glaze / jasmine rice

STEAK FRITES | 46
crispy french fries / chimichurri grilled skirt steak

SIDES

TRUFFLE PARMESAN FRIES (V) | 10

CILANTRO-LIME RICE (GF/V) | 9

SEASONAL GRILLED VEGETABLES (GF/V) | 12

ROBUCHON MASHED POTATOES (GF/V) | 10

DESSERTS

TALL DARK & HANDSOME CHOCOLATE CAKE | 19
ten-layer dark chocolate cake / chocolate crèmeux / crunchy pearls / vanilla gelato

NEW YORK CHEESECAKE | 19
creamy classic / graham crust / chantilly cream / fresh berries

HOT FUDGE SUNDAE | 19
vanilla bean ice cream / warm fudge / toasted pecans / whipped cream / cherry on top

GLUTEN FREE: GF | VEGAN: VG | VEGETARIAN: V
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SIGNATURE COCKTAILS

LITCHI | 16

tito's handmade vodka / st-germain / lychee / lemon / grapefruit

RIVIERA RUM PUNCH | 15

malibu coconut rum / myers's rum / passionfruit purée / peach schnapps

SIGNATURE OLD FASHIONED | 18

angel's envy rye / cherry demerara / angostura / orange zest

JAY'S SIGNATURE ESPRESSO MARTINI | 20

reposado tequila / fresh espresso / coffee liqueur / vanilla

EASY STREET | 17

tito's handmade vodka / elderflower / lemon / cucumber / mint

FROZEN PASSIONFRUIT MARGARITA | 18

blanco tequila / passionfruit purée / lime

RIVIERA COCO LOCO | 23

white rum / coconut cream / pineapple / lime / served in a coconut

READY TO DRINK

LONG DRINK | 9

traditional / zero sugar / peach / cranberry

HIGH NOON / TRULY / WHITE CLAW / HAPPY DAD | 9

selection of refreshing flavors

MOCKTAILS

CLASSIC SHIRLEY TEMPLE | 8

grenadine / ginger ale / maraschino cherries

BLUEBERRY SMASH | 10

lemon / lime / blueberry / soda

FLORIDIAN FRUIT PUNCH | 10

lemon / lime / pineapple / cranberry

DRAFTS

STELLA ARTOIS | 10

MODELO | 10

MICHELOB ULTRA | 8

MILLER LITE | 9

FEATURED IPA | 12

WINES BY THE GLASS

SPARKLING

LA MARCA PROSECCO

Veneto, Italy | 12 gls / 55 bottle

MOËT IMPÉRIAL ROSÉ (187ml split)

Champagne, France | 32

WHITE

SILVER GATE SAUVIGNON BLANC | 11 gls / 32 bottle

SILVER GATE CHARDONNAY | 11 gls / 32 bottle

SILVER GATE PINOT GRIGIO | 11 gls / 32 bottle

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY

California | 15 gls / 52 bottle

ROSÉ

THE PALM BY WHISPERING ANGEL ROSÉ

Provence, France | 14 gls / 49 bottle

RED

SILVER GATE PINOT NOIR | 11 gls / 32 bottle

SILVER GATE CABERNET SAUVIGNON | 11 gls / 32 bottle

MEIOMI PINOT NOIR

California | 16 gls / 58 bottle

JOSH CELLARS RESERVE CABERNET SAUVIGNON

Paso Robles, CA | 16 gls / 59 bottle

WINES BY THE BOTTLE

SPARKLING

VEUVE CLICQUOT BRUT CHAMPAGNE

Reims, France | 155

DOM PÉRIGNON Épernay, *France* | 395

ROSÉ

WHISPERING ANGEL ROSÉ *Provence, France* | 58

THE PALM BY WHISPERING ANGEL

Provence, France | 49

WHITE

CAKEBREAD CHARDONNAY *Napa Valley, CA* | 105

SONOMA-CUTRER CHARDONNAY

Russian River Valley, CA | 65

SANTA MARGHERITA PINOT GRIGIO

Alto Adige, Italy | 58

RED

MEIOMI PINOT NOIR *California* | 58

DECOY CABERNET SAUVIGNON *California* | 60

CAYMUS CABERNET SAUVIGNON *Napa Valley, CA* | 175

SILVER OAK CABERNET SAUVIGNON

Napa Valley, CA | 225