

STARTERS

Roasted Pepper Hummus (VEG, V optional)	22
Toasted Naan Bread	
Falafel (V)	20
Romesco, Kalamata Olives Tapenade, Lavash Crackers	
Homemade Guacamole (V)	20
Tomato, Cilantro, Lime, Tri-color Corn Chips	
Poached Jumbo Shrimp Cocktail*	32
Jumbo Gulf Pink Shrimp, Island Cocktail Sauce	
Guava Barbecue Chicken Wings	18
Baby Carrots and Celery Sticks	
Tuna Poke	27
Ahi Tuna, Light Soy, Citrus Ponzu Sauce, Wakame Salad, Toasted Sesame Seeds, Sesame Oil, Avocado, Shaved Red Onion	
Grilled King Prawns (GF)	38
Myanmar Jumbo Grilled King Prawns, Grilled Lemon, Cilantro Herb Butter	

ENTREES

Atlantic Salmon (GF, DF)	25
Grilled Cajun Spice Atlantic Salmon, Grilled Lemon, Sherry Tomato Vinaigrette	
The Acqua Burger (GF optional)*	26
8 oz. Australian Wagyu Beef 80/20 Blend, Brioche Bun, Mushroom, Choice of Cheese (American, Cheddar, Swiss), Boston Lettuce, Tomato, Grilled Onion, Pickle	
Charred Beyond Burger (VEG)	25
Soft Pretzel Burger Bun, Beyond Burger, Smashed Avocado, Lettuce, Tomatoes, Pickle	
Leo's Tacos (DF, GF optional)*	
Warm Flour Tortillas, Pickle Cabbage Slaw, Homemade Chipotle Aioli, Smashed Avocado, Homemade Roasted Tomato Salsa	
Choice of Protein Blackened Mahi, Grilled Chicken Breast \$26	
Grilled Shrimp, Grilled Skirt Steak \$30	
Grilled Octopus (GF, DF)	36
Spanish Smoked Paprika, Costa Aioli	
Tuna Sandwich (GF optional)	20
Tuna Salad, Bibb Lettuce, Tomatoes, Toasted Wheat Bread	
Shrimp Quesadilla	29
Grilled Flour Tortilla, Melted Cheese, Blackened Shrimp, Guacamole and Salsa	
Cajun Spiced Snapper Sandwich	36
Locally Sourced fresh wild caught Key West Yellow Tail Snapper, Creole Remoulade, Lettuce, Tomato, Citrus Cole Slaw, Grilled Lemon	
Butterfly Branzino (GF, DF)	37
Grilled Lemon, Costa Aioli	
Churrasco Skirt Steak (GF, DF)*	42
12 oz., Chimichurri	
Grilled Ribeye Steak 12 oz. (GF optional)	45
Cilantro Lime Butter	

SIDES

French Fries	8
Truffle Parmesan Fries	12
Sweet Potato Fries	9
Local Source Broccoli (V)	10
Local Sourced Grilled Vegetables (V)	10

MARKET SALADS

Add Ons

Jumbo Shrimp 8 ea | Chicken 16 | Salmon 20 |
Albacore Tuna Salad 15 | Yellow Tail 18

Greek Salad (VEG, GF, DF optional)	27
Feta Cheese, Kalamata Olives, Rainbow Petit Tomato, Cucumber, Sweet Peppers, Onions, Tossed Greek Feta Vinaigrette	
Classic Caesar (GF optional)	18
Romaine Lettuce, Homemade Focaccia Croutons, Tossed Creamy Caesar Dressing	
Sunny Isles (V, DF, GF optional)	28
Heart of Palm, Farro, Black Quinoa, Strawberries, Cherry Tomatoes, Baby Kale, Tuscan Vinaigrette	
Goat Cheese Salad (VEG)	26
Goat Cheese, Baby Spinach, Candied Walnuts, Cherry Tomatoes, Onion, Orange Segments, Raspberries, Tossed Honey Balsamic Dressing	
Nicoise Salad (DF optional)	34
Seared Rare Yellowfin Tuna, Bibb Lettuce, Haricots Verts, Baby Mixed Fingerlings, Hard Boiled Egg, Tomatoes, Red Onions, Kalamata Olives, Red Wine Vinaigrette	

PIZZA

Ortolana Pizza (VEG)	28
Cauliflower Pizza Crust, Vegan Mozzarella Cheese, Truffle Balsamic Roasted Vegetables, Baby Arugula and Kale	
Margherita Pizza (VEG)	25
Pizza Sauce, Roma Tomato, Buffalo Mozzarella Cheese and Shredded Mozzarella Cheese, Fresh Basil	
Pepperoni Pizza	26
Pizza Sauce, Mozzarella Cheese, Pepperoni	

KID'S MENU

**Served with your choice of Fries / Diced Fruits / House Salad

Chicken Fingers*^	16
Kid's Burger (GF optional)*^	18
Hebrew National Hot Dog (GF optional)*^	15
Grilled Cheese Sandwich (GF optional)*^	14
Tuna Sandwich*^	16
Kid's PB&J (VEG, DF, GF optional)*^	14
Mac & Cheese	15
Kid's Cheese Pizza (GF optional)	18
Penne Pasta	15
Choice of One, Melted Butter, Marinara Sauce, Cream Sauce, Parmesan Cheese	

SWEETS

Tropical Fruit Bowl	16
Cookies (4 pieces)	8
Haagen-Dazs Ice Cream	9
(Vanilla, Strawberry, Chocolate, Dulce de Leche)	

GF = Gluten Free, V = Vegan, DF = Dairy Free, VEG = Vegetarian

*Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness. We recommend ordering your food well done. Order at your own risk.

^Allergy Statement: Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, dairy or any other animal products.

Prices do not include applicable taxes and 18% service charge

Los precios del menu no incluyen impuestos sobre la venta ni el 18% de cargos por servicios

Pri sa yo pa enkli taks oswa chaj sevis de 18%

COSTA GRILL

WINE LIST

White Wines

	GL	BT
Pinot Grigio, Santa Cristina, Antinori, Sicily	20	72
Riesling, Eroica, Chateau Ste. Michelle, Columbia Valley, Washington	19	68
Riesling, Trimbach, Alsace, France		72
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	19	71
Sauvignon Blanc, Duckhorn, Napa Valley, California		94
Sauvignon Blanc, Yarden, Golan Heights (Kosher)		58
Sancerre, Laurent Montagu, Loire Valley, France		75
Chardonnay, Josh Cellars, Sonoma County, California	24	88
Chardonnay, Antica, Napa Valley, California		97
Chardonnay, Far Niente, Napa Valley, California		167
Chardonnay, Yarden, Golan Heights (Kosher)		97
Blend, Skinny Girl, California	17	64

Red Wines

Pinot Noir, Meiomi, Sonoma Coast, California	19	66
Pinot Noir, Herzog, Herzog Lineage, California (Kosher)		160
Merlot, Chateau Ste. Michelle, Canoe Ridge, Columbia Valley, Washington	21	74
Malbec, Graffigna, San Juan, Argentina	20	72
Cabernet Sauvignon, Ferrari Carano, Alexander Valley, California	24	90
Cabernet Sauvignon, Girard, Napa Valley, California		94
Cabernet Sauvignon, Skinny Girl, California	19	66
Cabernet Sauvignon, Mount Tabor, Tabor, Israel (Kosher)		55
Zinfandel, The Federalist, Lodi, California	19	66
Blend, Psagot Peak, Jerusalem Hills, Proud Israeli Settlement (Kosher)		160
Castello Banfi, Brunello di Montalcino, Tuscany		200

Rose Wines

Jean-Luc Colombo, Cape Bleue	18	64
Channe, Cotes de Provence	17	62
Louis Jadot, Coteaux Bourguignons rose	17	62
Vie Vite, Cotes de Provence		84
Gerard Bertrand, Cotes de Rose		90
Whispering Angel, Chateau d'Esclans, Cotes de Provence		90

Champagne & Sparkling Wines

Mionetto, Prosecco	17	64
Nicolas Feuillatte, Brut	29	112
Nicolas Feuillatte, Rose	35	127
Perrier-Jouet, Grand Brut		145
Perrier-Jouet, Blason Rose		199
Pommery, Brut Royal (Kosher)	49	225
Pommery, Brut Royal		190
Pommery, Rose Royal		210
Veuve Clicquot, Brut	49	192
Veuve Clicquot, Rose	52	210
Dom Ruinart Blanc de Blancs, Brut		300
Dom Pérignon, Brut		525
Louis Roederer, Cristal		890
Moet Chandon, Imperial		208
Krug Grande Cuvee, Brut		550
Billecart-Salmon, Brut Reserve		200
Billecart-Salmon, Rose		250

BEER

Heineken Zero, Lager - Heineken ABV(%):0.0	8
Heineken, Pale Lager - Heineken ABV(%):5.0	9
Bud Light, Light Pale Lager - Anheuser-Busch ABV(%):4.2	8
Corona Light, Pale Lager Cerveceria Modelo ABV(%):4.1	9
Corona Extra, Pale Lager Cerveceria Modelo ABV(%):4.5	9
Stella Artois, Belgian Pilsener - Artois Brewery ABV(%):4.8	9

LOCAL BEER

La Rubia, Blond Ale - Wynwood Brewing ABV(%):5.0	9
Floridian, Hefeweizen - Funky Buddha ABV(%):5.2	8
Vibin' Groovable Lager - Funky Buddha ABV(%):5.2	9
Jai Alai, IPA - Cigar City Brewing ABV(%):7.5	9
Hop Gun, IPA - Funky Buddha ABV(%):7.0	9

SIGNATURE COCKTAILS

COCKTAILS \$19

Incredible Cooler

Malibu Coconut Rum, Lemonade, Club Soda and Muddled Kiwi. Garnished with Kiwi Wheels.

Tropical Acqualina Sangria

White Wine, Barcardi Rum, Cointreau, Mango and Passion Fruit Puree. Garnished with Mixed Grapes, Blueberries and Starfruit. Topped with a Splash of Red Wine.

Honey Bee

Bulleit Bourbon, Homemade Honey Syrup, Organic Chamomile Blossoms Tea, Fresh Lemon Juice. Garnished with Dehydrated Lemon.

Copacabana

Leblon Cachaca, Coconut Cream, Banana Puree, Fresh Pineapple Juice. Garnished with Pineapple Leaves.

Feels Like Heaven

Absolute Elyx Vodka, Homemade Ginger Syrup, Cucumber and Lemon. Garnished with Cucumber and Rosemary.

Spicy Passion Mule

Casamigos Tequila, Ancho Reyes Liquor, Passion Fruit Puree, Lime Juice, Homemade Ginger Syrup. Topped with a Splash of Ginger Beer. Garnished with Fresh Mint.

Captain Mai Tai

Captain Morgan Spiced Rum, Bacardi Rum, Amaretto, Grenadine, Orange and Pineapple Juice. Garnished with a Pineapple Slice.

Purple JellyFish

Blue Hendricks Gin, Fresh Lavender Lemonade. Splash of Prosecco. Garnished with Blackberries.

Freshly Made Juices 18

Choice of Freshly Squeezed Fruit or Vegetable Juices.

Acqualina Thai Coconut 19

Mineral Water

Domestic Kopu Still	\$14.00
Domestic Kopu Sparkling	\$14.00
Evian Large	\$12.00
San Pellegrino Large	\$12.00

Sustainably Sourced Lavazza Coffee and Tealeaves Available