COSTA GRILL

Starters
Chips & Salsa (VEG, DF optional) 17
Tri Color Corn Chips, Guacamole, Sour Cream, Salsa Fresca
Fresh Jumbo Shrimp Cocktail* 32
Cocktail Sauce, Fresh Lemon
Mediterranean Platter For Two (VEG, GF optional) 26
Hummus, Tapenade, Romesco Sauce, Marinated Mushrooms, Dolmas, Mediterranean Olives, Warm Pita Bread
Addition: Prosciutto Crudo (7)
Tuna Poke (DF)* 25
Ahi Tuna, Soy and Ponzu Sauce, Garlic, Toasted Sesame Seeds, Sesame Oil, Avocado, Onions

Pizza
Margherita Pizza (VEG) 23
Marinara Sauce, Tomato, Basil, Fresh Mozzarella
Cheese Pizza (VEG) 20
Marinara Sauce, Mozzarella Cheese
Pepperoni Pizza 23
Marinara Sauce, Mozzarella Cheese, Pepperoni

Sandwiches
Acqua Wagyu Burger (GF optional) 21
Lettuce, Tomato, Pickle, Brioche Bun
Choice of Cheese: American, Cheddar, Swiss, Gorgonzola
Additions: Grilled Onion, Portabella Mushrooms, Bacon
Costa Tuna Sandwich (GF optional) 18
Tuna Salad, Bibb Lettuce, Tomato, Wheat Bread

Sides
French Fries 6
Sweet Potato Fries 7
Truffle Parmesan Fries 9
Onion Rings 6

Market Salads
Salads Are Available With:
Chicken*, 13
2 Scoops of Tuna, 11 oz
Salmon*, 26
Grilled Shrimp*, (each) 8

Classic Caesar (VEG, GF optional, DF optional) 18
Romaine Lettuce, Parmesan Cheese, Caesar Dressing

Greek Salad (VEG, GF, DF optional) 21
Red Onions, Kalamata Olives, Tomatoes, Cucumbers, Red and Yellow Peppers, Feta Cheese, Mediterranean Vinaigrette

Kid’s Menu
Chicken Fingers (DF) 14
Kid’s Hamburger (GF optional) 17
Hebrew National Hot Dog 14
Kid's Penne Pasta (VEG, V, DF optional) 13
Grilled Chicken Breast (DF, GF) 18
Steamed Broccoli

GF = Gluten Free, V = Vegan, DF = Dairy Free, VEG = Vegetarian, P = Paleo, K = Keto
*Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a foodborne 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.
**Beers**

- Heineken Zero, Lager - Heineken ABV(%): 0.0  
  - 8
- Amstel Light, Pale Lager - Amstel Brewery ABV(%): 3.5  
  - 8
- Bud Light, Light Pale Lager - Anheuser-Busch ABV(%): 4.2  
  - 8
- Corona Extra, Pale Lager - Cerveceria Modelo ABV(%): 4.5  
  - 9
- Tampa Style, Lager - Cigar City Brewing ABV(%): 4.5  
  - 9
- Stella Artois, Belgian Pilsner - Artois Brewery ABV(%): 4.8  
  - 9
- La Rubia, Blond Ale - Wynwood Brewing ABV(%): 5.0  
  - 8
- Heineken, Pale Lager - Heineken ABV(%): 5.0  
  - 9
- Floridian, Hefeweizen - Funky Buddha ABV(%): 5.2  
  - 9
- Hop Gun, IPA - Funky Buddha ABV(%): 7.0  
  - 9
- Jai Alai, IPA - Cigar City Brewing ABV(%): 7.5  
  - 9

**Signature Cocktails**

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

**Tropical Acqualina Sangria**
White Wine, Bacardi 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 Cachaça, 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

**Wine List**

**BY THE GLASS**

**WHITE WINES**
- Pinot Grigio, Santa Cristina, Antinori, Sicily, Italy  
  - 19
- Riesling, Eroica, Chateau Ste. Michelle, Columbia Valley, WA  
  - 18
- Sauvignon Blanc, Villa Maria, Marlborough, New Zealand  
  - 23
- Chardonnay, Virginia Dare, Russian River, Sonoma, CA  
  - 18
- Chardonnay, Andre Goichot, Bourgogne, France  
  - 21
- Blend, Chateau De Chantegrive, Bordeaux, France

**RED WINES**
- Pinot Noir, Meiomi, Sonoma Coast, CA  
  - 18
- Merlot, Chateau Ste. Michelle, Canoe Ridge, Columbia Valley, WA  
  - 20
- Cabernet Sauvignon, Ferrari Carano, Alexander Valley, CA  
  - 23
- Zinfandel, Kunde, Century Vines, Sonoma Valley, CA  
  - 18

**ROSE WINES**
- Jean-Luc Colombo, Cape Bleue, Provence, France  
  - 17
- Scalabrino, Guado Al Tasso, Antinori, Italy  
  - 21
- Bodvar, N°1 Semi Sparkling Rosé, Provence  
  - 21

**CHAMPAGNE & SPARKLING WINE**
- Mionetto, Prosecco, Italy  
  - 16
- Nicolas Feuillatte, Brut, France  
  - 28
- Veuve Clicquot, Yellow Label, Brut, France  
  - 46
- Nicolas Feuillatte, Brut, Rose, France  
  - 28
- Veuve Clicquot, Rose, France  
  - 49