

COSTA GRILL

Starters

Chips & Salsa (VEG, DF <i>optional</i>)	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 <i>optional</i>)	26
Hummus, Tapenade, Romesco Sauce, Marinated Mushrooms, Dolmas, Mediterranean Olives, Warm Pita Bread	
<i>Addition: Prosciutto Crudo (7)</i>	
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	

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 8oz
Salmon*	26
Grilled Shrimp*,(each)	8

Classic Caesar (VEG, GF <i>optional</i>, DF <i>optional</i>)	18
Romaine Lettuce, Parmesan Cheese, Caesar Dressing	
Greek Salad (VEG, GF, DF <i>optional</i>)	21
Red Onions, Kalamata Olives, Tomatoes, Cucumbers, Red and Yellow Peppers, Feta Cheese, Mediterranean Vinaigrette	

Sandwiches

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

Acqualina Thai Coconut 18

Freshly Made Juices 18

Choice of Freshly Squeezed Fruit or Vegetable Juices

Kid's Menu

ChickebFingers (DF)	14	Kid's Penne Pasta (VEG, V, DF <i>optional</i>)	13
Kid's Hamburger (GF <i>optional</i>)	17	Grilled Chicken Breast (DF, GF)	18
Hebrew National Hot Dog	14	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.

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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	8
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	9
Heineken, Pale Lager - Heineken ABV(%): 5.0	8
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

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	18
Chardonnay, Virginia Dare, Russian River, Sonoma, CA	23
Chardonnay, Andre Goichot, Bourgogne, France	18
Blend, Chateau De Chantegrive, Bordeaux, France	21

RED WINES

Pinot Noir, Meiomi, Sonoma Coast, CA	18
Merlot, Chateau Ste. Michelle, Canoe Ridge, Columbia Valley, WA	20
Malbec, Graffigna, San Juan, Argentina	19
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
Scalabrone, 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

Signature Cocktails

Cocktails 18

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 Liqueur, 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