



## STARTERS

<b>TUNA TARTARE</b> citrus-marinated tuna with mango, cucumber & jalapeño, served with crisp tostones.....	\$24
<b>CRISPY OYSTERS</b> set over rémoulade, finished with shallot cucumber relish.....	\$24
<b>SMOKED SALMON TOSTADA</b> with pickled jalapeño, red onion, capers & corn.....	\$19
<b>CALAMARI</b> crispy and golden, with rémoulade & honey chili sauce.....	\$22
<b>GUACAMOLE</b> with jalapeño, cucumber, red onion & cilantro, served with tortilla chips.....	\$19
<b>SPINACH &amp; ARTICHOKE DIP</b> warm spinach and artichoke dip with house-made chips.....	\$23

## SHRIMP COCKTAIL

**JUMBO SHRIMP COCKTAIL**  
with rémoulade  
& cocktail sauce  
\$25

## SUSHI

<b>TRADITIONAL CALIFORNIA ROLL</b> crab, avocado & cucumber	\$16	<b>COSTA BRIZA PLATE</b> california roll layered with salmon & tuna, paired with seasonal salad	\$26	<b>SPICY TUNA ROLL</b> #1 ahi tuna with cucumber & avocado	\$21
<b>SUNSET SALMON ROLL</b> salmon with mango, avocado & jalapeño	\$20	<b>COCONUT SHRIMP ROLL</b> shrimp, avocado, and toasted coconut in white soy paper	\$22	<b>LA NELA ROLL</b> salmon, mango, dragon fruit, asparagus & jalapeño in white soy paper	\$24
<b>THAI TUNA ROLL</b> tuna, avocado, macadamia & jalapeño, in white soy paper	\$24	<b>ISLAND EEL ROLL</b> freshwater eel with mango, avocado & jalapeño	\$20	<b>TUNA MANGO ROLL</b> tuna with mango, avocado & cucumber wrapped in white soy paper	\$22

## SALADS

<b>THE STARTER</b> mixed field greens, sweet corn, carrots, chopped bacon, tossed in creamy dressing.....	\$10
<b>PAN SEARED TUNA SALAD</b> ahi tuna salad with avocado, tomato, radish, edamame, and carrots in miso vinaigrette.....	\$29
<b>LOUIE DEL MAR</b> jumbo shrimp over romaine with avocado, heirloom tomatoes, bacon & Thousand Island .....	\$28
<b>HIRAMASA CRUDO SALAD</b> yellowtail crudo served with kale salad in miso vinaigrette.....	\$25
<b>PRIME NOODLE SALAD</b> prime filet with pancit noodles, mango, tomato, herbs, peanuts & coconut tossed in sweet-heat dressing....	\$36
<b>CAESAR SALAD</b> whole romaine leaves, Parmesan, and creamy Caesar dressing.....	\$14
Grilled chicken.....	\$8
Calamari.....	\$8
Crispy oysters.....	\$10
<b>GRILLED CHICKEN SALAD</b> honey-lime vinaigrette, field greens, peanut sauce.....	\$22

## ENTREES

<b>BRIZA BURGER</b> freshly ground chuck and ribeye with melted jack, tomato, lettuce and grilled onion (limited availability).....	\$20
<b>POLLO A LA BRASA</b> Peruvian-style roasted chicken, served with creamy street corn topped with aji verde (limited availability).....	\$32
<b>JUMBO LUMP CRAB CAKES</b> served with mustard-chive sauce and creamy coleslaw (limited availability).....	\$46
<b>SHRIMP A LA DIABLA</b> jumbo shrimp simmered in chile de árbol sauce, served with fragrant arroz verde.....	\$37
<b>REDFISH FLORENTINE</b> over spinach, asparagus & tomato in Parmesan cream sauce with broccoli & potato purée.....	\$38
<b>CAJUN RUBY TROUT</b> pan-seared Snake River trout, served with creamy coleslaw.....	\$39
<b>PAN ROASTED SALMON</b> Scottish salmon with citrus-garlic sauce, broccoli & potato purée.....	\$39
<b>DOUBLE-CUT CHULETA</b> woodfired pork chop with Pommery sauce, served with potato purée and broccoli.....	\$38
<b>ROSEMARY RIBEYE</b> woodfired ribeye seasoned with rosemary, served with vine-ripe tomato salad.....	\$51
<b>NEW YORK STRIP STEAK</b> USDA Prime, woodfired and finished with chimichurri, served with yuca frita.....	\$60
<b>PRIME FILET</b> USDA Prime filet mignon, woodfired, served with potato purée and broccoli.....	\$62

## SIDES

<b>FRENCH FRIES</b> .....	\$9	<b>COLESLAW</b> .....	\$9	<b>BROCCOLI</b> .....	\$8
<b>VINE TOMATO SALAD</b> .....	\$9	<b>YUCA FRITA</b> .....	\$8	<b>CREAMY STREET CORN</b> .....	\$10

\* We prepare our food from scratch daily, using fresh ingredients and care in every dish. Please note that some items may have limited availability.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those with certain medical conditions. If you have food allergies, kindly inform us, as not all ingredients are listed. Thank you for dining with us — ¡Buen provecho!

\* A 20% gratuity is automatically added to all checks. If you feel our service was exceptional — which we always strive for — additional gratuity is sincerely appreciated.