



STARTERS

TUNA TARTARE	citrus-marinated tuna with mango, cucumber & jalapeño, served with crispy tostones....	\$24
CRISPY OYSTERS	set over rémoulade, finished with shallot cucumber relish.....	\$24
SMOKED SALMON TOSTADA	with pickled jalapeño, red onion, capers & corn.....	\$19
CALAMARI	crispy and golden, with rémoulade & honey chili sauce.....	\$22
GUACAMOLE	with jalapeño, cucumber, red onion & cilantro, served with tortilla chips.....	\$19
CREAMY SPINACH DIP	served with house-made chips (Add jumbo lump crab \$8).....	\$23

SHRIMP
COCKTAIL

JUMBO GULF
SHRIMP

with horseradish
cocktail

\$25

SUSHI

TRADITIONAL CALIFORNIA ROLL	\$16	COSTA BRIZA PLATE	\$26	SPICY TUNA ROLL	\$21
crab, avocado & asparagus		california roll layered with salmon & tuna, paired with seasonal salad		#1 ahi tuna with cucumber & avocado	
CITRUS CRUDO ROLL	\$26	PACIFICO ROLL	\$22	LA NELA ROLL	\$24
salmon, avocado, cucumber, topped with salmon & yellowtail		shrimp, avocado, mango, cucumber & Fresno pepper in white soy paper		salmon, mango, dragon fruit & jalapeño in white soy paper	
CATALINA ROLL	\$24	ISLAND EEL ROLL	\$20	HARBOR ROLL	\$26
tuna, avocado, sweet plantain, cilantro, macadamia & jalapeño in white soy paper		freshwater eel with mango, avocado & Fresno pepper		shrimp, avocado, pickled onion, tempura crunch, topped with tuna	

SALADS

THE STARTER	mixed field greens, sweet corn, carrots, chopped bacon, tossed in creamy house dressing.....	\$10		
SESAME SEARED TUNA SALAD	ahi tuna salad with mixed greens, radish, edamame and carrots in miso vinaigrette.....	\$29		
LOUIE DEL MAR	jumbo shrimp over romaine with avocado, heirloom tomatoes, egg, bacon, radish.....	\$28		
TRIO CRUDO SALAD	ahi tuna, yellowtail, & salmon crudo served with kale salad in miso vinaigrette.....	\$27		
PRIME NOODLE SALAD	prime filet with pancit noodles, medley of tropical flavors tossed in a sweet-heat dressing.....	\$36		
CAESAR SALAD	chopped romaine, aged Parmesan, and creamy Caesar dressing.....	\$16		
Grilled chicken.....	\$8 Calamari.....	\$8 Crispy oysters.....	\$10	
GRILLED CHICKEN SALAD	wood-fired chicken, mixed greens, cucumber, edamame, peanuts in bright citrus dressing.....	\$24		

ENTREES

BRIZA BURGER	freshly ground chuck and ribeye with melted jack, tomato, lettuce and grilled onion (limited availability).....	\$20
POLLO A LA BRASA	Peruvian-style roasted chicken, served with creamy street corn topped with aji verde (limited availability).....	\$32
SIGNATURE CRAB CAKE	served with mustard-chive sauce and creamy coleslaw (limited availability).....	\$48
SHRIMP A LA DIABLA	jumbo shrimp simmered in chile de árbol sauce, served with fragrant arroz verde.....	\$37
REDFISH FLORENTINE	over spinach, asparagus & tomato in Parmesan cream sauce with potato purée.....	\$38
PAN ROASTED SALMON	Scottish salmon with citrus-garlic sauce, broccoli & potato purée.....	\$39
DOUBLE-CUT CHULETA	wood-fired pork chop with mango salsa, served with potato purée and broccoli.....	\$38
ROSEMARY RIBEYE	wood-fired ribeye seasoned with rosemary, served with vine-ripe tomato salad.....	\$51
NEW YORK STRIP STEAK	USDA Prime, wood-fired and finished with chimichurri, served with yuca frita.....	\$60
PRIME FILET	USDA Prime filet mignon, wood-fired, served with potato purée and broccoli.....	\$62

SIDES

FRENCH FRIES.....	\$9	COLESLAW.....	\$9	BROCCOLI.....	\$8
VINE TOMATO SALAD.....	\$9	YUCA FRITA.....	\$8	CREAMY STREET CORN.....	\$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.