

Beau Rivage's Fine Dining Gulf-to-Table Dinner Venue, Coraline's, Celebrates First Anniversary with New Menu



BEAU RIVAGE'S FINE DINING GULF-TO-TABLE DINNER VENUE, CORALINE'S, CELEBRATES FIRST ANNIVERSARY WITH NEW MENU

BILOXI, Miss. (June 2025) – Beau Rivage Resort & Casino, MGM Resorts International's destination resort on the Mississippi Gulf Coast, is celebrating a milestone this month as Coraline's, the resort's flagship seafood restaurant, marks its first anniversary. The waterfront fine dining venue has quickly become a standout in the resort's award-winning culinary lineup, offering guests a destination to share coastal culinary memories in a setting as inviting as the food itself.

To honor the occasion, Coraline's introduces a thoughtfully crafted new menu, featuring Southern staples with a twist like caviar and shrimp-topped deviled eggs, blackened stuffed chicken breast with corn maque choux, green goddess jumbo lump crab salad, fish-of-the-day court-bouillon, and pistachio herb crusted salmon.

"As we celebrate the one-year anniversary of Coraline's, it's been great to reflect on everything we've done and look ahead to what's next," said Coraline's Executive Chef Austin Dedeaux. "The response from our guest has been incredible, and we continue to elevate based on their feedback and stories, which have shaped this new menu. We've added new dishes like the pistachio crusted salmon and deviled eggs with caviar, as well as a few non-seafood or shellfish options, like the pork belly appetizer, blackened stuffed chicken, and being in Mississippi, tableside cornbread.

"We're also proud to support the Coast's oyster recycling program, which MGM Resorts helped launch with an initial 45,000 lbs. oyster shell donation in January 2022. Since then, Coraline's and BR Prime have contributed another 25,000 lbs. of oyster shell, averaging 1,000 lbs. a week. It's an honor to be a part of something that gives back to our local waters and helps preserve the ecosystem we rely on, and we look forward to another year as we continue to grow and elevate our brand, not only locally but regionally as well."

Coraline's Gulf seafood menu is a collaboration between Beau Rivage Executive Chef Kristian Wade and Coraline's Executive Chef Austin Dedeaux, both Mississippi Gulf Coast natives who have honed their culinary skills with more than three decades of combined experience in award-winning MGM Resorts and Coastal Mississippi restaurants. Biloxi's prime location on the Gulf of Mexico allows the talented chefs to source an abundance of premier seafood, such as oysters, crab, shrimp, snapper, and redfish, and creatively execute delicious dishes that please the palate.

Chef Wade, whose deep-rooted passion for coastal cuisine is inspired by family traditions, said, "Coraline's pays homage to the Gulf of Mexico. We are fortunate to have the Gulf in our backyard and enjoy introducing seafood and outstanding regional, seasonal cuisine to our guests. Unmistakably Southern, welcoming, and refined, Coraline's personifies traditional Cajun and Creole-inspired recipes presented with a modern hometown twist."

Reservations are available online or by calling 888.750.7111

Highlights of Coraline's ingredient-driven menu include:

Oysters

Coraline's offers a variety of freshly shucked oysters, including **New Orleans Style Chargrilled, Rockefeller, On the Half Shell, Fried**, as well as **Oysters Rockefeller**, Coraline's signature **875** oysters, with blue crab, shrimp, mushrooms, white truffle sauce and scallions; and **Lighthouse** oysters topped with crawfish, andouille sausage, tomato and savory velouté sauce.

Cold Appetizers

A variety of cold selections include the **Crab Salad**, a Gulf Coast staple made with jumbo lump crab, baby iceberg lettuce, and green goddess dressing served with crispy flat bread. **Tuna Poke Tostado** features a fresh take on local tuna with cucumber, avocado, scallion, and sesame seeds, all combined and tossed in a zesty marinade of soy sauce, sesame oil, and a hint of

chili. **Deviled Eggs** join the menu, featuring house-made, farm eggs topped with Gulf shrimp, caviar, and espelette pepper, along with a classic **Shrimp Cocktail** with Gulf shrimp and spicy cocktail sauce.

Hot Appetizers

The hot appetizer section highlights regional-inspired classics with a Beau Rivage twist, including **Seafood Stuffed Fried Green Tomatoes** stuffed with crab, crawfish, andouille sausage, tomato, and a savory cream sauce. Coraline's **Deviled Crab Dip**, the popular menu staple from the location's original restaurant, returns in tribute to its predecessor, Memphis Q, and features Swiss cheese fondue with blue crab, melted leeks, and sherry served with crispy flat bread. The delicious new **Pork Belly** appetizer features braised pork belly, cane vinegar, and apple & jicama slaw, along with **Cornbread** made with Grit Girl stone ground cornmeal, whipped butter and Steen cane syrup, both non-seafood and shellfish-free options.

Soups

Soup options include Beau Rivage's award-winning **Seafood Gumbo**, **Oyster Bisque**, and **Turtle Soup**, Coraline's signature version of a New Orleans classic finished with sherry, spinach, lemon, and boiled egg.

Salads

Comprised of romaine and iceberg lettuces, gulf shrimp, hearts of palm, roasted peppers, onions, tomatoes, cucumbers, and roasted sunflower seeds in a zesty citrus-honey vinaigrette, the hearty **Coraline's Salad** is a "must-have" starter. Additional salad offerings include the **BLT Wedge Salad** and **Salt-Roasted Beets** with seasonal citrus, goat cheese, and candied Louisiana pecans in a charred green onion vinaigrette.

Signatures

Snapper Coraline is a standout among the main courses, as is the **Court-Bouillon**, which features Fish of the Day slow simmered with holy trinity, blue crab, shrimp, tomatoes, and white rice served with French bread. Gulf fresh seafood abounds with **Yellowfin Tuna**, **Gulf Shrimp**, and **Golden Shrimp**, lightly crusted and fried, served with tempura-style mixed vegetables and a side of creole ranch. Along with straight off-the-boat selections, fresh fish is flown in from the finest purveyors around the country and featured as "fish-of-the-day" specials. **Pistachio Herb Crusted Salmon** joins the lineup, served with citrus aioli on a bed of braised chard and roasted red pepper coulis. Coraline's extensive menu also offers a variety of non-seafood options, including **Blackened Stuffed Chicken Breast** and succulent steaks such as **Blackened NY Strip**, **Filet Mignon** featuring a New Orleans brown bordelaise, whipped potatoes, and roasted asparagus. The **Prime Pork Chop** features a brined center-cut pork chop with Grit Girl cheddar grits, crispy pork belly, and house-made apple chutney.

Steamed Seafood

Moist and savory steamed options include the **Twin South African Lobster Tails**, sweet deep water **1-Pound Royal Reds**, and flown-in fresh **1.5-Pound Alaskan King Crab Legs** and **2-Pound Alaskan Snow Crabs**.

Extras

An assortment of hearty sides rounds out any main course dish with selections such as **Fried Okra**, **Charred Corn Maque Choux**, **Fresh Greens**, **Heirloom Roasted Carrots**, and **Sweet Potato Soufflé**.

Desserts

Over-the-top desserts and dessert cocktails embrace indulgence with sweet selections such as the **Crème Brulee Martini**, **Strawberry Shortcake Martini**, **Hummingbird Cheesecake Brulee**, **White Chocolate Bread Pudding**, and **Banana Upside Down Cake** made with Pecan Florentine, Bananas Foster sauce and Brown Sugar ice cream.

Beverage Program

Reimagined classic cocktails are featured, such as the **Old Poetic**, crafted with Milagro Reposado Tequila, house-made Limoncello, Orgeat Syrup, Fuego Bitters, grapefruit, and mint; **Magnolia Sour** mixed with Cathead's Old Soul Mississippi Bourbon, lime juice, simple syrup, egg white and vanilla; and the refreshing **Garden to Glass** made with Chopin Vodka, Elderflower, cucumber juice, lemon juice, simple syrup and lemon peel.

Coraline's wine list offers premium selections by the glass with more than 300 labels housed in two temperature-controlled wine coolers that seamlessly complement the restaurant's aesthetic. Crisp White Burgundies like Puligny Montrachet and Chassagne Montrachet pair beautifully with fresh Gulf oysters and signature seafood specialties, and an emphasis on finesse-forward wines that pair best with Cajun and Creole seafood dishes, like Sauvignon Blanc and Pinot Noir.

Design

With a design inspired by the New Orleans' French Quarter, Coraline's interior features more than a few grand moments. Upon

arrival, behind a beautiful façade of green marble, guests are welcomed through a classic French-inspired, trellis-covered alley adorned with New Orleans-inspired art, transporting them to an upscale, yet comfortable dining experience. The main dining room features a variety of seating styles, while cozy booths along the perimeter are set against a series of grand, arched windows, allowing guests to enjoy the water view.

Coraline's spacious layout is inspired by nature with the presence of oak furniture and lush plants, beautiful vases and masterfully-crafted artwork. Intricate evergreen foliage and dramatic green marble patterns grace the space from floor to ceiling, including the bar backdrop and table stands, further accentuating the restaurant's charm. Coraline's rich green color palette, bold checkered marble mosaic flooring, mirrored back bar, oyster show kitchen, main dining room, and private dining area transport guests to a sophisticated dining experience and create an epicurean adventure for all to enjoy.

Coraline's is located adjacent to BetMGM on the south side of the gaming floor. Hours of operation are Sunday, Monday and Thursday from 4:30 p.m.-10 p.m. and Friday and Saturday from 4:30 p.m.-10:30 p.m.

For reservations and more information, visit beaurivage.com or call 888.750.7111 to book a table.

###

ABOUT BEAU RIVAGE

Already known as the crown jewel of the Gulf Coast, Beau Rivage Resort & Casino continues to raise the bar. MGM Resorts International's AAA Four Diamond beachfront resort recently completed \$130 million in capital projects, including a \$55 million room remodel of 1,733 elegantly appointed guest rooms and suites. The resort is home to 13 restaurants, four bars and lounges, and an 85,000-square-foot gaming area that includes the Buffalo Zone and BetMGM Book Bar and Grill, Mississippi's full-service sports betting and entertainment destination. The resort also offers live entertainment in its 1,550-seat theatre, an upscale shopping promenade with LUX Lounge and MGM Golf, a world-class spa & salon and Fallen Oak, a Tom Fazio-designed championship golf course. For more information and reservations, call (888) 567-6667 or visit beaurivage.com.

CONTACT: Mary Cracchiolo, Beau Rivage, (228) 386-7134, mspain@mgmresorts.com

<https://newsroom.mgmresorts.com/press-releases?item=122638>