

Coraline's at Beau Rivage lightens up the menu for summer



BILOXI, Miss. (June 19, 2026) – Coraline's restaurant at Beau Rivage has released its summer menu, adding lighter dishes and new flavors to savor while keeping some of its customer favorites.

"Our goal was to create a menu that stays true to our Gulf seafood roots while ensuring there is something memorable for everyone at the table," said Executive Chef Austin Dedeaux. "Whether you're craving fresh seafood, a perfectly grilled steak, a flavorful chicken entrée, or a fresh seasonal watermelon salad, our summer menu delivers a great dining experience for every guest."

"The summer menu reflects Coraline's commitment to quality ingredients, exceptional hospitality, and creating a welcoming destination for locals and visitors alike."

Chef Austin added a watermelon salad to the menu, which features heirloom tomatoes, pickled radish, goat cheese and a calamansi gastrique to compressed watermelon for a refreshing starter salad. Still on the menu is a Salt Roasted Beet Salad, with seasonal citrus, whipped goat cheese, candied Louisiana pecans and a charred green onion vinaigrette. The BLT wedge and Coraline's signature salad are also favorites on the menu.

Cold appetizer favorites like Crab Salad, Shrimp Cocktail, Tuna Poke Tostado and Deviled Eggs remain on the menu, as are the hot appetizers like Seafood Stuffed Fried Green Tomatoes, Deviled Crab Dip, Hushpuppies, Blue Crab Cocktail Claws and Cornbread. Chef Austin has added a Smoked Pork Belly with a Cathead Mississippi Vodka Sauce, sweet corn puree' and roasted corn relish.

In addition to Coraline's seafood gumbo and crawfish bisque, Chef Austin has added Crab Mushroom Soup, featuring assorted mushrooms, blue crab, chives and oyster crackers to the rich, cream-based soup.

The signature dishes have kept seafood favorites and changed a few new dishes for summer, like the Blackened Atlantic Salmon with haricots verts, a lemon dill cream and fennel slaw. Looking for something a little more sumptuous? Try the Lobster Thermidor, a Maine lobster served with a brandy cream and Gruyere cheese. Also new on the menu is a Courtbouillon – the fresh Gulf catch with blue crab, shrimp and tomatoes served over rice with a French bread.

Those not looking for seafood can find plenty of options to tempt the palate, like a blackened stuffed chicken breast with whipped potatoes, boudin, a roasted corn relish and a fines herbes sauce, or a prime pork chop with an apple puree, roasted Brussels sprouts and herb butter. Then there's the Blackened Ribeye, with roasted potatoes, broccolini and cowboy butter. A guest favorite, the filet mignon, remains a signature dish, paired with New Orleans brown bordelaise, whipped potatoes and roasted asparagus.

Finish off the meal with a dessert cocktail such as a Crème Broulee' Martini or a Strawberry Shortcake Martini. Or something a little more decadent like a Brownie Sundae, a Banana Upside Down Cake, a Lemon Tart, Hummingbird Cheesecake Brulee' or White Chocolate Bread Pudding.

Coraline's is open Sunday, Monday and Thursday, 4:30 p.m. to 9:30 p.m. and Friday and Saturday, 4:30 p.m. to 10 p.m. Reservations can be made at [Coraline's](#). High-resolution artwork can be found at [Coraline's 2026 menu](#) assets, and for the latest resort news, visit the [Beau Rivage Digital Newsroom](#).

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Already known as the crown jewel of the Gulf Coast, Beau Rivage continues to raise the bar. MGM Resorts International's destination resort on the beach in Biloxi 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, call (888) 567-6667 or visit beaurivage.com.

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