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Boat show bound? Downtown West Palm Beach has many new dining options

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Palm Beach Post

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- Attendees can explore several new downtown West Palm Beach restaurants that have recently opened.
- New dining options include Greek, Indian, Swedish, and Mexican cuisine.

This year's Palm Beach International Boat Show runs March 25 to March 29 along Flagler Drive on the [West Palm Beach](#) waterfront and features more than \$1 billion worth of watercraft from eight-foot inflatables to 300-foot yachts.

Whether you're a serious buyer or just an enthusiast with dreams of becoming Travis McGee on your own "Busted Flush," drooling over all those floating fantasies can generate a serious appetite.

There are drink and dining options within the event, but this is also the perfect chance to check out several new downtown restaurants that have opened in the past few months. The options include Greek, Indian, Mexican and Swedish menus as well as stops for bagel and specialty teas.

[Kyma](#)

The Palm Beach Post



Kyma (pronounced KEEmah) is where a well-dressed, genuinely diverse crowd comes together. Think young and old, families, singles, longtime locals and newcomers, lending the scene a rare vibrant energy in Palm Beach County. It feels social without being intimidating, welcoming without losing its polish. Open for lunch and reservations are essential at dinner, even with the expansive space and multiple private dining rooms that are ideal for quiet deal-making. The food holds its own starring Greek classics and seafood. It's a place people choose first, not one they save for later.

Need a news break? [Check out the all new PLAY hub with puzzles, games and more!](#)

Details: 151 N. Olive Ave., West Palm Beach. 561-484-5962; kymarestaurants.com

[Chhauka](#)

The Palm Beach Post



[Chhauka](#) brings serious buzz to West Palm Beach, taking over the former Sassafras space with confident, crowd-pleasing Indian cooking that feels both polished and alive. The project pairs Subculture Group founder Rodney Mayo and restaurateur Pravin Mascarenhas with consulting chef Hemant Mathur, a major figure in Indian cuisine whose Michelin pedigree sets the tone. Tandoor-driven dishes anchor the menu, the room hums and the experience invites lingering. It feels celebratory, social and ambitious. It's the kind of restaurant that shifts the dining conversation, not just adds to it.

Details: 105 S. Narcissus Ave., 561-203-9777, [instagram.com/chhauka](https://www.instagram.com/chhauka)

The Palm Beach Post



Waxin's Restaurant & Bar



The Palm Beach Post

[Waxin's](#) features a mix of American and Swedish cuisine, which owner Patrik Waxin describes as well-executed, elevated comfort food. Some dishes include Toast skagen made with hand-peeled, cold-water shrimp, horseradish, homemade lemon-dill mayonnaise and butter fried toast and the must-try Beef Rydberg featuring bite-size pieces of perfectly seared prime beef tenderloin over caramelized onions and horseradish with crispy, oven roasted potatoes, an egg yolk perfectly seated in the center and mustard cream sauce on the side. At the corner of Olive Avenue and Clematis Street, the interior features floor to ceiling windows that fully open along Clematis Street, plush chairs against tables and high tops, a massive marble bar, and artwork by David Banegas.

Details: 230 Clematis St., 561-619-3496; waxins.com/waxins-west-palm-beach

[SourSeedBagels](#)



The Palm Beach Post

[Sour Seed Bagels](#) is a county-wide obsession, drawing lines for sourdough bagel sandwiches built with premium toppings and chef-driven intention. The \$17 tuna on a bagel with heaps of fresh herbs helped fuel the buzz and hasn't slowed demand. Half-sizes available for several selections. Open 8 a.m. to 2 p.m.

Details: 325 Fern St., West Palm Beach, sourceedbagels.com



[Arya, West Palm Beach](#)

The Palm Beach Post



Offering a modern, [delicious and refreshing](#) alternative to typical "tea time," [Arya Tea Bar](#) opened in January and is the creation of Sophie DeWaal. The beverages here are light years beyond perusing a dusty tea box and include imaginative creations like the Strawberry Matcha Latte with Honey Boba, Banana Cinnamon Matcha and Mango Jasmine Refresher.



Details: 508 Clematis St., [instagram.com/aryateabar](https://www.instagram.com/aryateabar)

The Palm Beach Post

Loco Taqueria & Oyster Bar, Nora District



Loco Taqueria & Oyster Bar opened in West Palm Beach's Nora District in late February and marks Loco's first foray outside of the Boston area where they have two locations. The menu hits all the classics you'd expect including tacos like braised short rib, tinga verde, Baja fish, maple-bourbon pork belly and more, all served on housemade tortillas, along with a raw bar rocking four to six varieties of oysters at a time. They even crafted a special drink menu for the West Palm Beach location with libations including the Clear Lime Pie made with dark rum, amarula, key lime, graham cracker and vanilla egg foam. General manager Chris Hill said it's "like key lime pie in a glass."

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Details: 840 N. Railroad Ave., West Palm Beach. locotacosshops.com/location/west-palm