

COASTAL KITCHEN



STARTERS

- SMOKED TROUT DIP** *Silver Creek Farms trout, toast points* 12
- JUMBO SHRIMP COCKTAIL** *remoulade & cocktail sauce* 21
- SPINACH & KALE DIP** *artichoke wedges, parmesan & jack cheese, salsa, hand cut tortilla chips* 14
- PORK BELLY BITES** *braised belly, ginger glaze* 14
- PARKER HOUSE ROLLS** *golden brown butter, herbs* 6
- CHEF'S TACOS** *three tacos, corn tortillas, chef's daily choice* 14
- ROASTED RED PEPPER HUMMUS** *olive tapenade, tahini, garlic* 10
- STARTER CAESAR SALAD*** *certified romaine, croutons, fried capers, Reggiano cheese* 10
- CHICKEN TORTILLA SOUP** *Monterey jack & cheddar cheese, avocado* 10
- NEW ENGLAND CLAM CHOWDER** *fresh croutons, bacon* 10

SALADS

- FRIED BRIE** *apples, grapes, figs, walnuts, agave-madras vinaigrette* 18 *add chicken +6*
- CRAB CAKE SALAD** *Jumbo lump crab, Ruby Red wedges, avocado, red onion, champagne vinaigrette* 26
- SEARED AHI TUNA*** *mixed greens, mango, tomatoes, red onion, toasted sesame seeds, house vinaigrette* 27
- CRISPY CHICKEN CAESAR*** *certified romaine, croutons, fried capers, Reggiano, panko crusted chicken* 19
- THE WEDGES** *Point Reyes blue cheese, Bibb lettuce, blistered tomatoes, pickled red onions, pork lardons* 16
- HEIRLOOM TOMATO** *burrata cheese, basil, roasted pistachios, house vinaigrette* 15

ENTREES

- SCOTTISH SALMON** *pan-roasted, broccoli & parmesan* 29
- TOASTED PECAN TROUT** *Cajun seasoning, creole mustard sauce, french fries* 26
- WILD ALASKAN HALIBUT** *pan-roasted, broccoli & parmesan, mashed potatoes* 36
- JUMBO LUMP CRABCAKES** *creole mustard sauce, red cabbage slaw* 36
- SEARED SCALLOPS** *U-10, spicy pineapple mango salsa, mashed potatoes* 28
- CIOPPINO** *U-10 scallop, shrimp, lump crab, manila clams, PEI mussels, grilled ciabatta* 34
- VEGETABLE PLATE** *Campari tomatoes & blue cheese, roasted brussels, fried cauliflower, broccoli & parmesan* 18

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- HALF ROTISSERIE CHICKEN** *house-made rub, roasted brussels* 24
- DOUBLE CUT PORK CHOP** *cider fig glaze, roasted brussels* 28
- BABY BACK BBQ RIBS** *full slab, true Danish ribs, red cabbage slaw, french fries* 27
- THE BIG ISLAND RIBEYE** *14oz, marinated 72 hours, Campari tomatoes & blue cheese* 38
- FILET MIGNON** *9oz, broccoli & parmesan, mashed potatoes* 44
Served with Classic Bearnaise, House-Made Worcestershire, & Bourbon Cream Sauce

SANDWICHES

- CHOICE OF FRENCH FRIES OR RED CABBAGE SLAW**
- CUBAN** *braised pork shoulder, black forest ham, muenster, swiss, pickle planks* 17
- TRI TIP** *chipotle crema, house-made hot sauce, pickled red onions, cotija cheese* 18
- CHEESEBURGER** *hickory sauce, mayonnaise, pickled red onions, cheddar, lettuce, tomato* 17
- CHICKEN BLT** *crispy chicken, Swiss cheese, mayonnaise, smoked bacon, arugula* 17
- CALIFORNIA VEGGIE** *avocado spread, sprouts, carrots, pickled onions, goat cheese* 17

DINNER SIDES 7

- RED CABBAGE SLAW** **MASHED POTATOES** **BAKED POTATO** **BROCCOLI & PARMESAN** **FRENCH FRIES**
CAMPARI TOMATOES & BLUE CHEESE **ROASTED BRUSSELS** **FRIED CAULIFLOWER** **QUINOA SALAD**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness