

COASTAL KITCHEN



STARTERS

- SMOKED TROUT DIP** *with toast points* **16**
- ROASTED BEETS** *walnuts, citrus syrup, mint* **13**
- JUMBO SHRIMP COCKTAIL** *remoulade & cocktail sauce* **23**
- CAJUN SHRIMP** *with basmati rice and griddled ciabatta* **25**
- ROASTED RED PEPPER HUMMUS** *tortilla chips* **14** *add crudités* **3**
- CHEF'S TACOS** *tri tip* **18** *filet* **18** *salmon* **16** *ahi* **18** *crispy cauliflower* **15**
- SPINACH & KALE DIP** *artichoke wedges, tortilla chips* **17**
- CHICKEN TORTILLA SOUP** *jack & cheddar cheese, avocado* **13**
- NEW ENGLAND CLAM CHOWDER** *fresh croutons, bacon* **13**
- PARKER HOUSE ROLLS** *golden brown butter, herbs* **7**



FRESH OYSTERS FROM THE PACIFIC NORTHWEST*

*Shucked fresh & served
until we run out*

½ Dozen **21**

SALADS

- STARTER HOUSE** *Campari's, fresh corn, bacon, croutons, julienne carrots, chopped egg* **13**
Buttermilk Ranch • Honey Mustard • Blue Cheese • Vinaigrette
- STARTER CAESAR*** *certified romaine, croutons, fried capers, Reggiano cheese* **13**
- CRAB CAKE SALAD** *Jumbo lump crab, Ruby Red wedges, avocado, red onion, champagne vinaigrette* **28**
- SEARED #1 AHI TUNA*** *mixed greens, mango, tomatoes, red onion, avocado, sesame seeds, house vinaigrette* **30**
- CRISPY CHICKEN CAESAR*** *certified romaine, croutons, fried capers, Reggiano, panko crusted chicken* **24**

ENTREES

- SCOTTISH SALMON** *pan-roasted MR, choice of apricot glaze or traditional remoulade, broccoli & parmesan* **34**
- NORTHERN HALIBUT** *with crispy rock shrimp, lemon butter sauce, roasted beets* **44**
- BLACKENED #1 AHI TUNA*** *cajun seasoning, ponzu, coleslaw* **32**
- JUMBO LUMP CRABCAKES** *pan-crisped, creole mustard sauce, coleslaw* **44**
- HALF ROTISSERIE CHICKEN** *house-made rub, citrus glaze, mashed potatoes* **28**
- DOUBLE CUT PORK CHOP** *cider fig glaze, loaded baked Idaho potato* **34**
- BABY BACK RIBS** *16oz, true Danish ribs, house-made BBQ sauce, coleslaw, french fries* **34**
- HAWAIIAN RIBEYE** *14oz, marinated 72 hours, Campari tomatoes & blue cheese* **46**
- USDA PRIME FILET** *9oz, whiskey cream sauce, loaded baked Idaho potato* **48**

SANDWICHES

- CHOICE OF FRENCH FRIES OR COLESLAW**
- CHEESEBURGER** *hickory sauce, mayonnaise, pickled red onions, cheddar, lettuce, tomato, pickles* **22**
- VEGGIE BURGER** *French's mustard, mayonnaise, jack cheese, lettuce, tomato, pickles* **19**
- CHICKEN BLT** *crispy chicken, Swiss cheese, mayonnaise, smoked bacon, arugula, tomato* **21**
- FRENCH DIP** *thinly sliced prime rib, grilled onions, mayonnaise* **25**

DINNER SIDES 9

**COLESLAW • BROCCOLI & PARMESAN • FRENCH FRIES • QUINOA SALAD
MASHED POTATOES • BAKED POTATO • FRIED CAULIFLOWER**

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