

COASTAL KITCHEN



STARTERS

- SMOKED TROUT DIP** *Silver Creek Farms trout, toast points* **16**
- ROASTED BEETS** *golden, red, striped, walnuts, citrus syrup, mint* **13**
- JUMBO SHRIMP COCKTAIL** *remoulade & cocktail sauce* **22**
- CAJUN SHRIMP** *New Orleans style sauteed shrimp with basmati rice and griddled ciabatta* **25**
- ROASTED RED PEPPER HUMMUS** *olive tapenade, tahini, garlic* **13** *add crudites* **3**
- CHEF'S TACOS** *three tacos, cheese, corn tortillas, tri tip* **18** *filet* **18** *salmon* **16** *#1 Ahi* **18** *crispy cauliflower* **15**
- SPINACH & KALE DIP** *artichoke wedges, parmesan & jack cheese, salsa, hand cut tortilla chips* **16**
- CHICKEN TORTILLA SOUP** *Monterey jack & cheddar cheese, avocado* **12**
- NEW ENGLAND CLAM CHOWDER** *fresh croutons, bacon* **12**
- PARKER HOUSE ROLLS** *golden brown butter, herbs* **7**

SALADS

- 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* **28**
- CRISPY CHICKEN CAESAR*** *certified romaine, croutons, fried capers, Reggiano, panko crusted chicken* **22**
- STARTER CAESAR*** *certified romaine, croutons, fried capers, Reggiano cheese* **13**
- STARTER HOUSE** *Campari's, fresh corn, bacon, croutons, julienne carrots, chopped egg* **13**
Buttermilk Ranch • Honey Mustard • Blue Cheese • Vinaigrette

ENTREES

- SCOTTISH SALMON** *pan-roasted MR, choice of apricot glaze or traditional remoulade, broccoli & parmesan* **30**
- NORTHERN HALIBUT** *with crispy rock shrimp, lemon butter sauce, roasted beets* **38**
- BLACKENED #1 AHI TUNA*** *cajun seasoning, ponzu, coleslaw* **31**
- HALF ROTISSERIE CHICKEN** *house-made rub, citrus glaze, quinoa salad* **26**
- BABY BACK RIBS** *16oz, true Danish ribs, house-made BBQ sauce, coleslaw, french fries* **32**
- DOUBLE CUT PORK CHOP** *cider fig glaze, french fries* **32**
- HAWAIIAN RIBEYE** *14oz, marinated 72 hours, Campari tomatoes & blue cheese, Limited Availability* **46**
- USDA PRIME FILET** *hand-cut daily, whiskey cream sauce, broccoli & parmesan* **48**

SANDWICHES

- CHOICE OF FRENCH FRIES OR COLESLAW**
- CHEESEBURGER** *hickory sauce, mayonnaise, pickled red onions, cheddar, lettuce, tomato, pickles* **21**
- VEGGIE BURGER** *French's mustard, mayonnaise, jack cheese, lettuce, tomato, pickles* **19**
- CHICKEN BLT** *crispy chicken, Swiss cheese, mayonnaise, smoked bacon, arugula, tomato* **20**
- FRENCH DIP** *thinly sliced prime rib, grilled onions, mayonnaise* **25**

LUNCH SIDES 8

- BROCCOLI & PARMESAN • FRENCH FRIES**
QUINOA SALAD • COLESLAW • FRIED CAULIFLOWER

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