

## starters

### Coastal Charcuterie + Cheese Board 23

cured select meats, pickled veggies and chef's select artisan cheese with fig spread

### Coastal Crab Cake 20

cajun corn succotash, spicy remoulade

### Chicken Wings 13.5 half dozen | 26 dozen

crispy fried chicken wings tossed in your choice of buffalo, bbq, mango habanero, or parmesan garlic and served with ranch or bleu cheese dressing and celery sticks

### Sesame Crusted Tuna 19

ahi tuna, jicama slaw, soy dipping sauce

## flatbreads

### Mediterranean 15.75

olives, sun dried tomatoes, feta, mozzarella, tomatoes, garlic oil drizzled with balsamic reduction

### Pepperoni 14.75

red sauce, mozzarella, large new york style pepperoni

## soup

### Duck & Seafood Gumbo 9.5 cup | 12 bowl

andouille sausage, okra, duck confit

## salads

**add-ons:** 10 chicken | 10 shrimp | 15 salmon | 15 mahi

### House Salad 14

spring mix, rainbow grape tomatoes, english cucumbers, matchstick carrots, lemon basil vinaigrette

### Coastal Caesar Salad 8 small | 12 large

hearts of romaine lettuce, shaved parmesan reggiano, garlic croutons, caesar dressing

### Classic Italian Salad 8 small | 12 large

iceberg lettuce, grape tomatoes, red onions, pepperoncini, black olives, italian dressing

## entrees

### Grouper & Shrimp Duo 42

4oz grouper, black tiger shrimp, garlic whipped potatoes, endives, piccata sauce, truffle oil drizzle

### Grilled Ribeye 45

garlic whipped potatoes, bourbon bacon brussels sprouts, maître d' butter

### Grilled Filet Mignon 46

herb roasted medley potatoes, bourbon bacon brussels sprouts, shiitake mushroom and shallot ragout

### Glazed Salmon 35

agave nectar glaze, creamy potato gnocchi, garlic spinach, soy butter sauce

### Short Ribs 36

slow braised short ribs, herb roasted medley potatoes, endives, natural jus

### Chicken Cambozola Pasta 31

chicken breasts, rigatoni pasta, sundried tomatoes, sweet peas, cambozola cream sauce

### Wagyu Burger 19

half pound char-grilled wagyu beef served on a brioche bun with caramelized sweet onions, bacon, lettuce, tomato, onion and a side of french fries or sweet potato fries

## desserts

### Flourless Chocolate Cake <sup>GF</sup> 11

with raspberry coulis, chocolate batons

### Key Lime Charlotte 10

kiwi lime sauce

### N.Y. Cheesecake 11

chocolate and butterscotch caramel sauce

### Crème Brûlée 11

caramelized turbinado sugar, fresh berries



<sup>GF</sup> = Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Julio Lucero**, EXECUTIVE CHEF