

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 15 half dozen | 26.5 dozen

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

Tuna Carpaccio 19

sweet chili soy glaze, crispy wontons, spring mix, cucumber, toasted sesame seeds

Seared Pork Potstickers 13.5

carrot ginger coleslaw and soy dipping sauce

Strawberry Balsamic Bruschetta 16

mint ricotta spread, fresh strawberries, black pepper balsamic glaze, toasted baguette, spring mix, garlic oil, fresh berries

flatbreads

Mediterranean 16.75

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

Pepperoni 15.75

red sauce, mozzarella, large new york style pepperoni

soup

Duck & Seafood Gumbo 8 cup | 12 bowl

andouille sausage, okra, shrimp, bay scallops, duck confit

salads

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

House Salad 14

spring mix, grape tomatoes, english cucumber, hearts of palm, goat cheese, blood orange shallot vinaigrette

Burrata Caprese 16

burrata, thick sliced tomatoes, basil pesto oil, balsamic glaze, rosemary focaccia bread

Coastal Caesar Salad 8 small | 12.5 large

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

entrées

Grouper & Shrimp Duo 43

4oz grouper, grilled black tiger shrimp, cambozola gnocchi, sautéed spinach, black truffle butter sauce

Grilled Ribeye 46

garlic whipped potatoes, bourbon bacon brussels sprouts, cajun mushroom au poivre

Grilled Filet Mignon 46

boniato croquettes, bourbon bacon brussels sprouts, bordelaise sauce

Glazed Salmon 36

agave nectar glaze, creamy gochujang gnocchi, sauteed spinach, soy butter sauce

Short Ribs 37

slow braised short ribs, garlic whipped potatoes, bourbon bacon brussels sprouts, natural jus

Chicken Pasta 32

linguini pasta, green peas, grape tomato confit, basil brie cream sauce, rosemary focaccia

Wagyu Burger 22

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

Crème Brûlée 11

caramelized turbinado sugar, fresh berries

Flakey Fried Cheesecake 12

cinnamon sugar, fresh berries, caramelized bananas, butterscotch caramel sauce, whipped cream

Flourless Chocolate Cake 11

raspberry coulis, whipped cream, fresh berries

Key Lime Charlotte 13

kiwi-lime sauce, whipped cream, fresh berries

Julio Lucero, EXECUTIVE CHEF