

COASTAL KITCHEN

DINNER 2016

STARTERS

PARKER HOUSE ROLLS <i>brown butter, herbs</i>	6	PORK BELLY BITES (4) <i>braised belly, ginger glaze</i>	10
STARTER CAESAR SALAD <i>fresh croutons, Reggiano cheese</i>	8	CHEF'S TACOS <i>three tacos, corn tortillas, chef's choice</i>	12
ROASTED RED PEPPER HUMMUS <i>olive tapenade, garbanzo, garlic</i>	8	SAUTEED CLAMS <i>shallots, garlic, white wine</i>	16
CLAM CHOWDER <i>fresh croutons, bacon</i>	8	CEVICHE <i>hand cut tortilla chips</i>	16

SALADS

CRISPY CHICKEN CAESAR <i>crisp romaine, Reggiano, croutons, fried capers, panko crusted chicken</i>	18	HEIRLOOM TOMATO <i>burrata cheese, basil, pistachios</i>	16
AHI TUNA <i>mixed greens, goat cheese, tomatoes, house vinaigrette</i>	24	FRIED BRIE <i>crispy garbanzo beans, grapes, Granny Smith apples, agave-madras vinaigrette</i>	17
THE WEDGES <i>blue cheese, blistered tomatoes, lardons</i>	14		

SANDWICHES

Choice of French Fries, Red Cabbage Slaw or Quinoa Salad

CHEESEBURGER <i>fresh ground chuck, pickled onions, cheddar, Gulden's mustard, mayonnaise</i>	16	CALIFORNIA VEGGIE <i>avocado spread, sprouts, carrots, pickled onions, goat cheese</i>	15
BLUE CHEESE BACON BURGER <i>grilled red onion, applewood smoked bacon</i>	18	TUNA MELT <i>tarragon, capers, white cheddar</i>	16
CHICKEN BLT <i>crispy chicken, Swiss cheese, mayonnaise</i>	17	CUBAN <i>pork shoulder, ham, muenster</i>	17
		TRI TIP <i>chipotle crema, housemade hot sauce, cotija</i>	18

ENTREES

ROTISSERIE CHICKEN <i>half rotisserie chicken, housemade rub, roasted brussels</i>	21	SCALLOPS U-10, <i>pineapple mango salsa, mashed potatoes</i>	24
TODAY'S VEGETABLE PLATE <i>assorted fresh vegetables, quinoa, bread</i>	18	GRILLED PORK CHOP <i>brined, clarified butter, mashed potatoes, roasted brussels</i>	26
CIOPPINO <i>seared scallops, shrimp, crab, clams, mussels, grilled bread</i>	32	BRAISED SHORTRIB <i>roasted brussels, slaw</i>	32
JUMBO LUMP CRABCAKES *Limited Availability <i>red cabbage slaw</i>	34	FILET MIGNON <i>steamed broccoli, mashed potatoes, housemade steak sauce</i>	38
SCOTTISH SALMON <i>seared in olive oil, steamed broccoli</i>	26	NEW YORK STRIP <i>brown butter, loaded baked potato</i>	42
PAN SEARED HALIBUT *Limited Availability <i>mashed potatoes, steamed broccoli</i>	34		
TROUT <i>marcona almonds, herbs, olive oil, steamed broccoli</i>	25		

All steaks are Newport Pride Natural, aged a minimum 21 days, butchered in house daily and broiled in the Montague at over 1200° NO HORMONES. NO ANTIBIOTICS.

SIDES

BAKED POTATO	7
MASHED POTATOES	5
ROASTED BRUSSELS	7
STEAMED BROCCOLI	6
RED CABBAGE SLAW	6
FRIED CAULIFLOWER	6
FRENCH FRIES	6
QUINOA SALAD	6
MAC & CHEESE	8

COASTAL KIDS 10

Ages 12 & Under.
Includes french fries, beverage, & sweet treat

CHEESEBURGER
GRILLED CHEESE
HOUSE BREADED CHICKEN STRIPS
MAC & CHEESE

Please notify us of any food allergies



Executive Chef - Andrew Palma