

# COASTAL KITCHEN

LUNCH 2016

## STARTERS

<b>PARKER HOUSE ROLLS</b> <i>brown butter, herbs</i>	4	<b>PORK BELLY BITES</b> (4) <i>braised belly, ginger glaze</i>	10
<b>STARTER CAESAR SALAD</b> <i>fresh croutons, Reggiano cheese</i>	7	<b>CHEF'S TACOS</b> <i>three tacos, corn tortillas, chef's choice</i>	12
<b>CLAM CHOWDER</b> <i>fresh croutons, bacon</i>	7	<b>SAUTEED CLAMS</b> <i>shallots, garlic, white wine, grilled bread</i>	15
<b>ROASTED RED PEPPER HUMMUS</b> <i>olive tapenade, garbanzo, garlic</i>	8	<b>SCALLOPS</b> <i>pineapple mango salsa</i>	17
<b>CEVICHE</b> <i>hand cut tortilla chips</i>	14		

## SALADS

<b>CRISPY CHICKEN CAESAR</b> <i>crisp romaine, Reggiano, croutons, fried capers, panko crusted chicken</i>	16	<b>FRIED BRIE</b> <i>crispy garbanzo beans, grapes, Granny Smith apples, agave-madras vinaigrette</i>	16
<b>HEIRLOOM TOMATO SALAD</b> <i>burrata cheese, pistachios</i>	15	<b>THE WEDGES</b> <i>blue cheese, blistered tomatoes, lardons</i>	13
<b>AHI TUNA</b> <i>mixed greens, tomatoes, goat cheese house vinaigrette</i>	21		

## SANDWICHES

Choice of French Fries, Red Cabbage Slaw or Quinoa Salad

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

## ENTREES

<b>ROTISSERIE CHICKEN</b> <i>half rotisserie chicken, housemade rub, roasted brussels</i>	19	<b>TROUT</b> <i>marcona almonds, herbs, olive oil, steamed broccoli</i>	22
<b>TODAY'S VEGETABLE PLATE</b> <i>assorted fresh vegetables, quinoa, bread</i>	17	<b>DAILY FRESH FISH</b>	MRKT
<b>JUMBO LUMP CRABCAKES</b> <i>*Limited Availability red cabbage slaw</i>	30	<b>FILET MIGNON</b> <i>roasted brussels, housemade steak sauce</i>	36
<b>SCOTTISH SALMON</b> <i>seared in 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

<b>FRENCH FRIES</b>	6
<b>ROASTED BRUSSELS</b>	7
<b>STEAMED BROCCOLI</b>	6
<b>RED CABBAGE SLAW</b>	6
<b>FRIED CAULIFLOWER</b>	6
<b>QUINOA SALAD</b>	6
<b>MAC &amp; CHEESE</b>	8

## COASTAL KIDS 10

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

<b>CHEESEBURGER</b>
<b>GRILLED CHEESE</b>
<b>HOUSE BREADED CHICKEN STRIPS</b>
<b>MAC &amp; CHEESE</b>

Please notify us of any food allergies



Executive Chef - Andrew Palma