

# COASTAL KITCHEN

**DINNER**

SERVED DAILY 5PM

## STARTERS

<b>PARKER HOUSE ROLLS</b> <i>brown butter, herbs</i>	5	<b>CLAM CHOWDER</b> <i>fresh croutons, bacon, New England style</i>	8
<b>STARTER CAESAR SALAD</b> <i>fresh croutons, Reggiano cheese</i>	8	<b>CHEF'S TACOS</b> <i>three tacos, corn tortillas, chef's choice</i>	12
<b>ROASTED RED PEPPER HUMMUS</b> <i>olive tapenade, garbanzo, garlic</i>	8	<b>SAUTEED CLAMS</b> <i>shallots, garlic, white wine</i>	16
<b>PORK BELLY BITES</b> (4) <i>braised belly, ginger glaze</i>	12	<b>CEVICHE</b> <i>grouper, citrus, red and yellow pepper, hand cut tortilla chips</i>	15

## SALADS

<b>CRISPY CHICKEN CAESAR</b> <i>crisp romaine, Reggiano, croutons, fried capers, panko crusted chicken</i>	18	<b>HEIRLOOM TOMATO</b> <i>burrata cheese, basil, pistachios</i>	16
<b>AHI TUNA</b> <i>mixed greens, mango, tomatoes, red onion, roasted sesame seeds, house vinaigrette</i>	25	<b>FRIED BRIE</b> <i>crispy garbanzo beans, grapes, Granny Smith apples, agave-madras vinaigrette</i>	15
<b>THE WEDGES</b> <i>blue cheese, blistered tomatoes, lardons</i>	14		

## 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, smoked bacon</i>	17	<b>TUNA MELT</b> <i>tarragon, capers, white cheddar</i>	16
<b>CHICKEN BLT</b> <i>crispy chicken, Swiss cheese, mayonnaise, smoked bacon</i>	16	<b>CUBAN</b> <i>pork shoulder, ham, muenster</i>	17
		<b>TRI TIP</b> <i>chipotle crema, housemade hot sauce, cotija</i>	18

## ENTREES

<b>ROTISSERIE CHICKEN</b> <i>half rotisserie chicken, housemade rub, roasted brussels</i>	23	<b>SCALLOPS</b> <i>U-10, pineapple mango salsa, mashed potatoes</i>	26
<b>TODAY'S VEGETABLE PLATE</b> <i>assorted fresh vegetables, quinoa, bread</i>	18	<b>GRILLED PORK CHOP</b> <i>brined, clarified butter, mashed potatoes, roasted brussels</i>	26
<b>CIOPPINO</b> <i>U-10 scallop, shrimp, crab, clams, mussels, grilled ciabatta</i>	34	<b>BRAISED SHORTRIB</b> <i>roasted brussels, slaw</i>	32
<b>JUMBO LUMP CRABCAKES</b> <i>*Limited Availability red cabbage slaw</i>	35	<b>FILET MIGNON</b> <i>steamed broccoli, mashed potatoes, housemade steak sauce</i>	39
<b>SCOTTISH SALMON</b> <i>seared in olive oil, steamed broccoli</i>	28	<b>USDA PRIME NEW YORK STRIP</b> <i>brown butter, loaded baked potato</i>	39
<b>GRILLED TROUT</b> <i>marcona almonds, tarragon, olive oil, steamed broccoli</i>	26		

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>BAKED POTATO</b>	6
<b>MASHED POTATOES</b>	5
<b>ROASTED BRUSSELS</b>	6
<b>STEAMED BROCCOLI</b>	6
<b>RED CABBAGE SLAW</b>	6
<b>FRIED CAULIFLOWER</b>	6
<b>QUINOA SALAD</b>	6

## 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