

COASTAL KITCHEN



STARTERS

- PARKER HOUSE ROLLS** *golden brown butter, herbs* 5
- STARTER CAESAR SALAD** *fresh croutons, fried capers, Reggiano cheese* 9
- ROASTED RED PEPPER HUMMUS** *olive tapenade, tahini, garlic* 8
- PORK BELLY BITES** (4) *braised belly, ginger glaze* 12
- NEW ENGLAND CLAM CHOWDER** *fresh croutons, bacon* 9
- CHEF'S TACOS** *three tacos, corn tortillas, chef's daily choice* 12
- SPINACH & KALE DIP** *heirloom salsa, hand cut tortilla chips* 12
- SAUTÉED CLAMS & FRIED BREAD** *1lb. Manilas, shallots, garlic, Miraval rose, serrano* 16
- CEVICHE** *grouper, citrus, red & yellow bell pepper, hand cut tortilla chips* 15
- SILVER CREEK SMOKED TROUT SPREAD** *with toast points* 10

SALADS

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

SANDWICHES

CHOICE OF FRENCH FRIES OR RED CABBAGE SLAW

- CHEESEBURGER** *lettuce, tomato, pickles, onions, cheddar, Gulden's mustard, mayonnaise* 16
- BLUE CHEESE BACON BURGER** *Point Reeves, grilled red onion, smoked bacon, arugula, mayonnaise* 17
- CHICKEN BLT** *crispy chicken, Swiss cheese, mayonnaise, smoked bacon, arugula* 17
- CALIFORNIA VEGGIE** *avocado spread, sprouts, carrots, pickled onions, goat cheese* 15
- CUBAN** *braised pork shoulder, black forest ham, muenster, pickle planks* 17
- TRI TIP** *chipotle crema, house-made hot sauce, pickled red onions, cotija cheese* 18

ENTREES

- ROTISSERIE CHICKEN** *half rotisserie chicken, house-made rub, roasted brussels* 23
- TODAY'S VEGETABLE PLATE** *assorted fresh vegetables, quinoa, bread* 18
- CIOPPINO** *U-10 scallop, shrimp, crab, clams, mussels, grilled ciabatta* 34
- JUMBO LUMP CRABCAKES** **LIMITED AVAILABILITY red cabbage slaw* 35
- FRIED TIGER PRAWNS** *U-12, tartar & cocktail sauce, red cabbage slaw* 25
- SCOTTISH SALMON** *pan-seared in olive oil, broccoli & parmesan* 28
- WILD ALASKAN HALIBUT** *pan-seared, broccoli & parmesan, tartar sauce, mashed potatoes* 36
- SCALLOPS** *U-10, pineapple mango salsa, mashed potatoes* 26
- GRILLED PORK CHOP** *brined, cider fig glaze, mashed potatoes, roasted brussels* 28
- BABY BACK BBQ RIBS** *full slab, true Danish ribs, house-made BBQ sauce, red cabbage slaw* 28
- FILET MIGNON** *9oz., Trace whiskey sauce, broccoli & parmesan, mashed potatoes* 39
- THE BIG ISLAND RIBEYE** *14oz, marinated 72 hours, loaded baked potato* 34

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SIDES 6

- BAKED POTATO  MASHED POTATOES  ROASTED BRUSSELS  BROCCOLI & PARMESAN
RED CABBAGE SLAW  FRIED CAULIFLOWER  QUINOA SALAD  FRENCH FRIES

Dinner 2017 Proprietor & Chef Mike Grant