

COASTAL KITCHEN



STARTERS

- PARKER HOUSE ROLLS** *golden brown butter, herbs* 4
- STARTER CAESAR SALAD** *fresh croutons, fried capers, Reggiano cheese* 8
- ROASTED RED PEPPER HUMMUS** *olive tapenade, garbanzo, garlic* 8
- PORK BELLY BITES** (4) *braised belly, ginger glaze* 12
- NEW ENGLAND CLAM CHOWDER** *fresh croutons, bacon* 8
- CHEF'S TACOS** *three tacos, corn tortillas, chef's daily choice* 12
- SPINACH & KALE DIP** *salsa, hand cut tortilla chips* 12
- 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* 17
- AHI TUNA** *mixed greens, mango, tomatoes, red onion, roasted sesame seeds, house vinaigrette* 22
- THE WEDGES** *Point Reeves blue cheese, blistered tomatoes, pickled red onions, lardons* 13
- HEIRLOOM TOMATO** *burrata cheese, basil, roasted pistachios* 15
- FRIED BRIE** *grapes, Granny Smith apples, figs, toasted walnuts, agave-madras vinaigrette* 16

SANDWICHES

CHOICE OF FRENCH FRIES OR RED CABBAGE SLAW

- CHEESEBURGER** *lettuce, tomato, pickles, onions, cheddar, Gulden's mustard, mayonnaise* 15
- BLUE CHEESE BACON BURGER** *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** *slow roasted pork shoulder, black forest ham, muenster, dill pickles* 16
- TRI TIP** *chipotle crema, house-made hot sauce, pickled onions, cotija cheese* 17

ENTREES

- ROTISSERIE CHICKEN** *half rotisserie chicken, house-made rub, roasted brussels* 18
- TODAY'S VEGETABLE PLATE** *assorted fresh vegetables, quinoa, bread* 16
- JUMBO LUMP CRABCAKES** *LIMITED AVAILABILITY *red cabbage slaw* 34
- FRIED TIGER PRAWNS** *U-12, tartar & cocktail sauce, red cabbage slaw* 25
- SCOTTISH SALMON** *pan-seared in olive oil, broccoli & parmesan* 26
- GRILLED PORK CHOP** *brined, cider fig glaze, roasted brussels* 26
- BABY BACK BBQ RIBS** *full slab, true Danish ribs, house-made BBQ sauce, red cabbage slaw* 26
- FILET MIGNON** *house-made whiskey cream sauce, broccoli & parmesan* 38
- THE BIG ISLAND RIBEYE** *14oz, marinated 72 hours, french fries* 34

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

SIDES 6

- ROASTED BRUSSELS** ⚓ **BROCCOLI & PARMESAN** ⚓ **RED CABBAGE SLAW**
FRIED CAULIFLOWER ⚓ **QUINOA SALAD** ⚓ **FRENCH FRIES**

Lunch 2017

Proprietor & Chef Mike Grant