

# COASTAL KITCHEN



## STARTERS

- PORK BELLY BITES** (4) braised belly, ginger glaze 12
- SPINACH & KALE DIP** parmesan & jack cheese, salsa, hand cut tortilla chips 12
- SMOKED TROUT SPREAD** Silver Creek Farms trout, toast points 10
- SAUTÉED CLAMS & FRIED BREAD** Manilas, shallots, garlic, crispy serrano 15
- PARKER HOUSE ROLLS** golden brown butter, herbs 5
- CHEF'S TACOS** three tacos, corn tortillas, chef's daily choice 13
- ROASTED RED PEPPER HUMMUS** olive tapenade, tahini, garlic 8
- CEVICHE** grouper, citrus, red & yellow bell pepper, hand cut tortilla chips 15
- STARTER CAESAR SALAD** fresh croutons, fried capers, Reggiano cheese 9
- NEW ENGLAND CLAM CHOWDER** fresh croutons, bacon 9

## SALADS

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

## SANDWICHES

CHOICE OF FRENCH FRIES OR RED CABBAGE SLAW

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

## ENTREES

- SCALLOPS** U-10, pineapple mango salsa, mashed potatoes 26
- SCOTTISH SALMON** pan-seared in olive oil, broccoli & parmesan 28
- CIOPPINO** U-10 scallop, shrimp, crab, clams, mussels, grilled ciabatta 34
- JUMBO LUMP CRABCAKES** \*LIMITED AVAILABILITY red cabbage slaw, campari tomatoes 35
- ROTISSERIE CHICKEN** half rotisserie chicken, house-made rub, roasted brussels 22
- FIG GLAZED 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** 9oz., Trace whiskey sauce, broccoli & parmesan, mashed potatoes 40
- THE BIG ISLAND RIBEYE** 14oz, marinated 72 hours, loaded baked potato 35
- TODAY'S VEGETABLE PLATE** assorted fresh vegetables, quinoa, bread 18

\*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

Proprietor & Chef Mike Grant