

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

PARKER HOUSE ROLLS golden brown butter, herbs 4

CHEF'S TACOS three tacos, corn tortillas, chef's daily choice 12

ROASTED RED PEPPER HUMMUS olive tapenade, garbanzo, garlic 8

CEVICHE grouper, citrus, red & yellow bell pepper, hand cut tortilla chips 15

STARTER CAESAR SALAD fresh croutons, fried capers, Reggiano cheese 8

NEW ENGLAND CLAM CHOWDER fresh croutons, bacon 8

SALADS

THE WEDGES Point Reeves blue cheese, blistered tomatoes, pickled red onions, lardons 13

FRIED BRIE Granny Smith apples, grapes, figs, toasted walnuts, agave-madras vinaigrette 15

AHI TUNA mixed greens, mango, tomatoes, red onion, roasted sesame seeds, house vinaigrette 22

CRISPY CHICKEN CAESAR fresh croutons, fried capers, Reggiano, panko crusted chicken 17

SANDWICHES

CHOICE OF FRENCH FRIES OR RED CABBAGE SLAW

CUBAN slow roasted pork shoulder, black forest ham, muenster, pickle planks 16

TRI TIP chipotle crema, house-made hot sauce, pickled onions, cotija cheese 17

CHEESEBURGER lettuce, tomato, pickles, onions, cheddar, Gulden's mustard, mayonnaise 15

BLUE CHEESE BACON BURGER 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

ROTISSERIE CHICKEN half rotisserie chicken, house-made rub, roasted brussels 18

BABY BACK BBQ RIBS full slab, true Danish ribs, house-made BBQ sauce, red cabbage slaw 26

FIG GLAZED PORK CHOP brined, cider fig glaze, roasted brussels 26

SCOTTISH SALMON pan-seared in olive oil, broccoli & parmesan 26

JUMBO LUMP CRABCAKES *LIMITED AVAILABILITY red cabbage slaw 34

FILET MIGNON house-made whiskey cream sauce, broccoli & parmesan 38

THE BIG ISLAND RIBEYE 14oz, marinated 72 hours, french fries 34

TODAY'S VEGETABLE PLATE assorted fresh vegetables, quinoa, bread 16

*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

Proprietor & Chef Mike Grant