

COASTAL KITCHEN



STARTERS

- PORK BELLY BITES** (4) braised belly, ginger glaze 12
- SPINACH & KALE DIP** parmesan & jack cheese, salsa, hand cut tortilla chips 13
- SMOKED TROUT SPREAD** Silver Creek Farms trout, toast points 11
- SAUTÉED CLAMS & FRIED BREAD** Manilas, shallots, garlic, crispy serrano 16
- 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 9
- CEVICHE** grouper, citrus, red & yellow bell pepper, hand cut tortilla chips 16
- STARTER CAESAR SALAD** fresh croutons, fried capers, Reggiano cheese 9
- NEW ENGLAND CLAM CHOWDER** fresh croutons, bacon 9

SALADS

- CRAB CAKE SALAD** Jumbo lump crab, Ruby Red wedges, avocado, red onion, cider vinaigrette 21
- THE WEDGES** Point Reyes blue cheese, Bibb lettuce, blistered tomatoes, pickled red onions, pork lardons 15
- FRIED BRIE** Granny Smith apples, grapes, Mission figs, toasted walnuts, agave-madras vinaigrette 17
- AHI TUNA** mixed greens, mango, tomatoes, red onion, toasted 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, swiss, 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 16
- BLUE CHEESE BACON BURGER** Point Reyes, 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

- TOASTED PECAN TROUT** Cajun seasoning, creole mustard sauce, french fries 26
- SEARED SCALLOPS** U-10, pineapple mango salsa, mashed potatoes 28
- SCOTTISH SALMON** pan-seared in olive oil, broccoli & parmesan 29
- CIOPPINO** U-10 scallop, shrimp, crab, clams, mussels, grilled ciabatta 34
- JUMBO LUMP CRABCAKES** *LIMITED AVAILABILITY red cabbage slaw, campari tomatoes 36
- ROTISSERIE CHICKEN** half rotisserie chicken, house-made rub, roasted brussels 23
- FIG GLAZED PORK CHOP** brined, cider fig glaze, roasted brussels 28
- BABY BACK BBQ RIBS** full slab, true Danish ribs, red cabbage slaw, french fries 28
- FILET MIGNON** 9oz., Trace whiskey sauce, broccoli & parmesan, mashed potatoes 43
- THE BIG ISLAND RIBEYE** 14oz, marinated 72 hours, loaded baked potato 36
- 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