

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 11
PARKER HOUSE ROLLS golden brown butter, herbs 4
CHEF'S TACOS three tacos, corn tortillas, chef's daily choice 13
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

- CRAB CAKE SALAD** Jumbo lump crab, Ruby Red wedges, avocados, red onions, cider vinaigrette 21
THE WEDGES Point Reyes blue cheese, bibb lettuce, blistered tomatoes, pickled red onions, pork 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 23
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, swiss, 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

- SCOTTISH SALMON** pan-seared in olive oil, broccoli & parmesan 27
ROTISSERIE CHICKEN half rotisserie chicken, house-made rub, roasted brussels 19
TOASTED PECAN TROUT Cajun seasoning, creole mustard sauce, french fries 25
TODAY'S VEGETABLE PLATE assorted fresh vegetables, quinoa, bread 16
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
JUMBO LUMP CRABCAKES creole mustard sauce, Campari tomato, red cabbage slaw 35
FILET MIGNON 9 oz house-made whiskey cream sauce, broccoli & parmesan 40
THE BIG ISLAND RIBEYE 14oz, marinated 72 hours, french fries 35

*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 FEB 2018

Proprietor & Chef Mike Grant