

COASTAL KITCHEN



STARTERS

- SMOKED TROUT DIP** *with toast points* 16
- ROASTED BEETS** *walnuts, citrus syrup, mint* 13
- JUMBO SHRIMP COCKTAIL** *remoulade & cocktail sauce* 23
- CAJUN SHRIMP** *with basmati rice and griddled ciabatta* 25
- ROASTED RED PEPPER HUMMUS** *tortilla chips* 14 *add crudité* 3
- CHEF'S TACOS** *tri tip* 18 *filet* 18 *salmon* 16 *ahi* * 18
- SPINACH & KALE DIP** *artichoke wedges, tortilla chips* 17
- CHICKEN TORTILLA SOUP** *jack & cheddar cheese, avocado* 13
- NEW ENGLAND CLAM CHOWDER** *fresh croutons, bacon* 13
- PARKER HOUSE ROLLS** *golden brown butter, herbs* 7



**FRESH OYSTERS
FROM THE
PACIFIC
NORTHWEST***

*Shucked fresh & served
until we run out*

½ Dozen 21

SALADS

- STARTER HOUSE** *Campari's, fresh corn, bacon, croutons, julienne carrots, chopped egg* 13
Buttermilk Ranch • Honey Mustard • Blue Cheese • Vinaigrette
- STARTER CAESAR*** *certified romaine, croutons, fried capers, Reggiano cheese* 13
- CRAB CAKE SALAD** *Jumbo lump crab, Ruby Red wedges, avocado, red onion, champagne vinaigrette* 30
- SEARED #1 AHI TUNA*** *mixed greens, mango, tomatoes, red onion, avocado, sesame seeds, house vinaigrette* 30
- CRISPY CHICKEN CAESAR*** *certified romaine, croutons, fried capers, Reggiano, panko crusted chicken* 25

ENTREES

- SCOTTISH SALMON** *pan-roasted MR, choice of apricot glaze or traditional remoulade, broccoli & parmesan* 34
- NORTHERN HALIBUT** *with crispy rock shrimp, lemon butter sauce, roasted beets* 40
- BLACKENED #1 AHI TUNA*** *cajun seasoning, ponzu, coleslaw* 32
- JUMBO LUMP CRABCAKES** *pan-crisped, creole mustard sauce, coleslaw* 44
- HALF ROTISSERIE CHICKEN** *house-made rub, citrus glaze, mashed potatoes* 28
- DOUBLE CUT PORK CHOP** *cider fig glaze, loaded baked Idaho potato* 34
- BABY BACK RIBS** *16oz, true Danish ribs, house-made BBQ sauce, coleslaw, french fries* 34
- ROASTED PRIME RIB** *crusted with fresh herbs, beef au jus, creamy horseradish & mashed potatoes* 36
- HAWAIIAN RIBEYE** *14oz, marinated 72 hours, Campari tomatoes & blue cheese* 46
- USDA PRIME FILET** *9oz, whiskey cream sauce, loaded baked Idaho potato* 48

SANDWICHES

CHOICE OF FRENCH FRIES OR COLESLAW

- CHEESEBURGER** *hickory sauce, mayonnaise, pickled red onions, cheddar, lettuce, tomato, pickles* 22
- VEGGIE BURGER** *French's mustard, mayonnaise, jack cheese, lettuce, tomato, pickles* 20
- CHICKEN BLT** *crispy chicken, Swiss cheese, mayonnaise, smoked bacon, arugula, tomato* 22
- FRENCH DIP** *thinly sliced prime rib, grilled onions, mayonnaise* 26
- BLACKENED GROUPER** *Magic seasoning, remoulade, lettuce, tomato, red onion* 25

DINNER SIDES

- COLESLAW 8 • BROCCOLI & PARMESAN 10 • FRENCH FRIES 8 • FRIED CAULIFLOWER 9**
CAMPARI TOMATOES & BLUE CHEESE 10 • MASHED POTATOES 9 • BAKED POTATO 10 • QUINOA SALAD 9
- *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*