

APPETIZERS

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| MONGOLIAN SHRIMP | pan seared local shrimp / sweet & spicy glaze / scallions | 12 |
| CRISPY BRUSSELS SPROUTS | pancetta / shaved parmesan / sherry vinaigrette | 9 |
| MUSSELS | white wine / lemongrass / cremini mushrooms / garlic / crostini | 12 |
| CRAB CAKES | pan seared / corn salsa / chipotle rémoulade / lemon | 13 |
| SHORT RIB SLIDERS | slow braised short ribs / carrot mango slaw / jalapeño / sesame aioli | 15 |
| CALAMARI | flash fried / mango / cashews / sesame chili glaze / scallions | 12 |
| LOBSTER MAC | campanelle pasta / white cheddar sauce / lobster meat / herbed bread crumbs | 16 |
| CHARCUTERIE & CHEESE | 2 cured meats / 2 artisan cheeses / pepper jelly / dijon mustard / crostini | 18 |

SOUP island chowder 6 / soup of the night 6

SEAFOOD SELECTIONS

one half pound
MAINE LOBSTER
MARKET PRICE

one half pound
PEEL & EAT SHRIMP
12

one half pound
CRAB
MARKET PRICE

all served with: sesame aioli / louis sauce / lemons

COMPLETE TOWER for 2 70 / for 4 100

SALADS

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| BABY BEET & GOAT CHEESE | baby arugula / pistachios / pickled baby beets / orange segments / goat cheese / white balsamic vinaigrette | 14 |
| CAPRESE | vine ripe tomato / burrata cheese / micro basil / maldon sea salt / balsamic reduction | 14 |
| CÔSTE HOUSE | garden greens / red onion / quinoa / mango / pomegranate seeds / honey vinaigrette | 11 |
| CAESAR | baby gem romaine / parmesan cheese / egg / croutons / marinated tomato / parmesan garlic dressing | 11 |

SALAD ADDITIONS chicken 6 / filet 20 / shrimp 8

HAND-HELDS

served with house fries and a pickle

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| CÔSTE BURGER* | angus beef / lettuce / tomato / red onion / american cheese | 14 |
| GROUPE SANDWICH | blackened, grilled, or fried / key lime tartar sauce / lettuce / tomato / red onion / cole slaw | MARKET PRICE |
| PORTOBELLO PANINI | basil pesto / marinated portobello caps / house mozzarella / naan bread | 14 |
| CHICKEN & GOAT CHEESE PANINI | roasted tomatoes / avocado aioli / grilled chicken / goat cheese / baguette | 14 |

ENTRÉES

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| CEDAR SALMON* | 7oz atlantic salmon / asparagus / sweet chili sauce / mango salsa / crispy rice noodles | 26 |
| RED SNAPPER OSCAR | 7oz grilled snapper / asparagus / poached crab / wasabi béarnaise | MARKET PRICE |
| BLACK GROUPE | pan seared / cauliflower puree / roasted heirloom carrots / watercress / garlic soy glaze | MARKET PRICE |
| SEA SCALLOPS | pan seared / butternut squash puree / broccolini / pancetta | 32 |
| PESTO PRIMAVERA | campanelle pasta / basil pesto / cremini mushroom / broccolini / tomato / bell peppers / parmesan cheese | 20 |
| LOBSTER CARBONARA | fettuccini pasta / pork belly / lobster tail / tomato / parmesan | 30 |
| BRAISED SHORT RIBS (CAB®) | crispy risotto cake / baby bok choy / cinnamon soy glaze / micro greens | 28 |
| FILET MEDALLIONS* (CAB®) | blue cheese crusted / broccolini / blistered tomato / crispy shoestring sweet potato / vanilla merlot reduction | 45 |
| NEW YORK STRIP STEAK (CAB®) | 12 oz grilled / truffle twice baked potato / grilled asparagus / garlic butter | 42 |
| DUROC PORK CHOP | 10 oz grilled / fingerling potatoes / brussels sprouts / corn salsa / red pepper coulis | 32 |
| ANGRY CHICKEN | spiced bone in breast / fingerling potatoes / roasted heirloom carrots / tomato beurre blanc | 23 |
| SURF & TURF* | 4oz lobster tail / 4oz filet mignon / truffle twice baked potato / baby bok choy / drawn butter / vanilla merlot reduction | 45 |

LIGHT BITES

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| CONFIT CHICKEN WINGS | honey sriracha glaze / sesame seeds / blue cheese / celery | 14 |
| PORK BELLY* POUTINE | cured pork / kennebec fries / cheese curd / pork gravy / sunny side egg | 10 |
| BEER CHEESE | local beer / pico de gallo / warm bavarian pretzels / crudité | 10 |
| FISH N CHIPS | fresh cod / local beer batter / key lime tartar / cole slaw / hand cut fries | 16 |
| TRUFFLE PARMESAN FRIES | hand cut / kennebec potato / truffle oil / fresh herbs | 8 |

DESSERT

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| GELATO FLIGHT | trio of gelato or sorbet | 8 |
| CINNAMON BREAD PUDDING | caramel / whipped cream / vanilla gelato / cinnamon sugar | 8 |
| CÔSTE PIE | chocolate chips / candied pecans / crème anglaise | 9 |
| BERRY TARTLET | key lime custard / fresh berries | 9 |

CAB® = Certified Angus Beef®

A 20% service charge will be applied to all parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.