

APPETIZERS

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 SELECTION

served with: cocktail sauce / sesame aioli / cocktail crab claws / lobster salad / lemon

CRAB LEGS 1 lb MARKET PRICE	PEEL & EAT LOCAL SHRIMP 1 lb 55	MAINE LOBSTER 1 lb 75
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COMPLETE TOWER for 2 100 / for 4 140

SALADS

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

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

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

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

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.

CÔSTE
ISLAND CUISINE