



# C O A S T

## STARTERS

**SOUP OF THE DAY 9-**  
see server

**COCONUT SHRIMP 14-**  
sweet thai chili sauce

**CHICKEN NACHOS 15-**  
tortilla chips, seasoned black beans, smoked gouda, jalapeños,  
fresh cilantro, sour cream, pico de gallo

**MARGHERITA FLATBREAD 15-**  
roasted heirloom tomato, fresh mozzarella, torn basil, aged balsamic

**CHIPS & DIP 12-**  
roasted tomato salsa, spicy guacamole

**CHILLED SHRIMP COCKTAIL 18-**  
old bay seasoning, mango cocktail sauce

**CRISPY CALAMARI 14-**  
flash-fried, garlic, torn basil, sweetie drop peppers, house marinara sauce

**MEZE PLATTER 14-**  
roasted garlic hummus, local crudités, goat feta cheese,  
country olives, warm pita chips

**JUMBO HOT WINGS 14-**  
tossed in choice of: honey buffalo or sweet thai chili sauce, crisp celery, blue cheese

## SALADS

### ENHANCEMENTS

grilled chicken 8-

grilled shrimp 10-

grilled fish 12-

**THE EDGE 15-**  
chilled watermelon, peppery arugula, gorgonzola cheese,  
white balsamic vinaigrette

**HEIRLOOM TOMATO PANZANELLA 15-**  
arugula, burrata cheese, ciabatta, olive oil, balsamic glaze

**BROKEN CAESAR 15-**  
romaine hearts, herb croutons, shaved parmesan, creamy caper dressing

**MIXED BABY GREENS 12-**  
local heirloom tomatoes, red onions, shredded carrot, cucumber,  
country olives, white balsamic vinaigrette

## ENTRÉES

choice of chilled seasonal fruit, pineapple slaw, kettle chips or house-seasoned french fries  
gluten-free bread and rolls available

**FISH TACOS 19-**  
grilled or blackened, warm flour tortillas, shredded lettuce,  
cilantro, avocado aioli, pico de gallo, cotija cheese

**TRADITIONAL NEW ENGLAND LOBSTER ROLL mkt-**

**TURKEY CLUB 15-**  
aged cheddar, candied applewood smoked bacon,  
lettuce, heirloom tomato, avocado aioli,  
toasted multi grain bread

**GROUPE SANDWICH 20-**  
grilled or blackened, crisp lettuce, heirloom tomato,  
caramelized onions, key lime tartar, toasted luau bread

**VEGETABLE WRAP 15-**  
tomato, red onion, grilled local vegetables,  
hummus, goat feta cheese

**COASTAL BURGER 20-**  
our signature patty grilled to perfection, crisp lettuce, heirloom tomato,  
bermuda onion, toasted brioche bun  
choice of: american, blue, cheddar or aged provolone cheese  
add: candied applewood smoked bacon 2-

**GRILLED SALMON 16-**  
quinoa, goat feta cheese, baby bok choy

**CAULIFLOWER QUINOA CAKES 14-**  
goat feta cheese, green onion, lemon

**GRILLED CHICKEN SANDWICH 15-**  
candied applewood smoked bacon, heirloom tomatoes, crisp lettuce,  
spicy guacamole, melted aged provolone, toasted brioche bun

## DESSERTS

**COCONUT FLAN 11-**  
passion fruit coulis, fresh berries

**CHOCOLATE INDULGENCE 11-**  
vanilla ice cream, fresh berries

**KEY LIME PIE 11-**  
chantilly cream, raspberry purée

**MANGO GUAVA CHEESECAKE 11-**  
white chocolate

**100 CALORIE SALTED CARAMEL SHOOTER 5-**

**FRESH FRUIT BOWL 9-**

### BLUE ZONES® INSPIRED

Blue Zones® Project is a community-led wellness initiative to make healthy choices easier. Look for the blue checkmark for great-tasting plant-based items. To learn more please visit [bluezonesproject.com](http://bluezonesproject.com)

To Go boxes available any time.

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.  
Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

## MOJITOS

### TRADITIONAL

bacardi superior rum, agave nectar, mint and fresh lime, perfectly muddled

### SPARKLING

bacardi limón rum, fresh mint, fresh lime, simple syrup, prosecco

### COCONUT

bacardi coconut rum, cream of coconut, fresh mint, agave nectar, fresh lime

### RASPBERRY

bacardi raspberry rum, mint and fresh lime, fresh raspberries, agave nectar

## HANDCRAFTED COCKTAILS

### GENTLEMAN MANHATTAN

gentleman jack whiskey, clove infused maple syrup, white cranberry juice, black cherries, served straight up!

### PATRÓN FRESH MARGARITA

patrón silver tequila, patrón citrónge orange liqueur, fresh lemon, lime and orange citrus, touch of agave nectar, topped with a splash of club soda

### MANGO CHILE MARGARITA

sauza signature blue 100% agave tequila, ancho reyes chile liqueur, fresh lime juice, agave nectar, touch of mango

### GINGER-PEAR MARTINI

grey goose la poire vodka, domaine de canton ginger liqueur, elderflower liqueur, fresh lemon juice with a touch of agave nectar, pure sugar cane rim

### SPARKLING STRAWBERRY

tito's handmade vodka, strawberry purée, muddled strawberries, lemon juice, organic agave nectar, topped off with sparkling wine

### BEACHSIDE

tito's handmade vodka, thatcher's organic elderflower liqueur, fresh pineapple juice, squeeze of lemon

### SPA DAY

hendrick's gin, lemon sour, touch of passion fruit syrup, fresh cucumber

## FRESH TIKI COCKTAILS

### PANAMA MAI TAI

bacardi black rum, amaretto, orange curacao, fresh lime and a touch of fresh florida orange juice, topped with fresh mint

### MANGO POOLSIDE

bacardi mango rum, mango purée, fresh lime and florida orange juice, agave nectar, topped with fresh mint

### SUNSET PUNCH

bacardi raspberry rum, bacardi mango rum, splash of amaretto, fresh florida orange and pineapple juices, with a touch of grenadine

## BEERS

### DOMESTIC BEERS

buckler's n/a, budweiser, bud light, michelob ultra, miller lite, yuengling

### IMPORT & CRAFT BEERS

corona extra, corona light, blue moon, heineken, stella artois, samuel adams boston lager, funky buddha hop gun ipa, angry orchard hard cider

## WINES

### SPARKLING

	split	bottle
KORBEL, California		42
LA MARCA PROSECCO, DOC Veneto, Italy (750ml)	12	34

### WHITES

	glass	bottle
RIESLING, CHATEAU STE. MICHELLE, Columbia Valley, WA	10	38
CHARDONNAY, WILLIAM HILL ESTATE WINERY, California	10	38
CHARDONNAY, CHATEAU STE. MICHELLE "MIMI", Horse Heaven Hills, WA	11	40
CHARDONNAY, KENDALL-JACKSON, "VINTNER'S RESERVE", CA	12	46
CHARDONNAY, MEIOMI, Sonoma/Monterey/Santa Barbara, CA	13	50
CHARDONNAY, FREI BROS "RESERVE", Russian River Valley, CA	14	54
CHARDONNAY, SONOMA-CUTRER, Russian River Ranches, CA	15	58
CHARDONNAY, FERRARI-CARANO, Sonoma, CA		59
CHARDONNAY, ORIN SWIFT MANNEQUIN, CA		62
CHARDONNAY, FESS PARKER ASHLEY'S VINEYARD, Santa Barbara, CA		68
CHARDONNAY, GARY FARRELL, Russian River Valley, CA		85
PINOT GRIGIO, ECCO DOMANI, delle Venezie, Italy	10	38
PINOT GRIGIO, MASO CANALI, Italy		42
SAUVIGNON BLANC, MURPHY-GOODE "THE FUME", North Coast, CA	10	38
SAUVIGNON BLANC, KIM CRAWFORD, Marlborough, New Zealand	14	54

### REDS

	glass	bottle
CABERNET SAUVIGNON, PROVERB, California	10	38
CABERNET SAUVIGNON, CARNIVOR, California	11	42
CABERNET SAUVIGNON, LIBERATED, North Coast, CA		45
CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECTION BOURBON BARREL, Napa Valley, CA		48
CABERNET SAUVIGNON, SILVER PALM, North Coast, CA	13	50
CABERNET SAUVIGNON, LOUIS M. MARTINI, Sonoma County, CA		54
CABERNET SAUVIGNON, INTRINSIC, Columbia Valley, WA		62
CABERNET SAUVIGNON, FREI BROS RESERVE, Alexander Valley, CA		69
CABERNET SAUVIGNON, CONN CREEK, Napa Valley, CA		72
CABERNET SAUVIGNON, MT. VEEDER, Napa Valley, CA		80
CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS "ARTEMIS", Napa Valley, CA		98
MERLOT, COLUMBIA CREST "GRAND ESTATES", Columbia Valley, WA	10	38
MERLOT, GHOST PINES, Sonoma/Napa Valley, CA		44
MALBEC, ALAMOS, Mendoza, Argentina	10	38
PINOT NOIR, MURPHY-GOODE, Santa Barbara, CA	11	42
PINOT NOIR, J VINEYARDS, Monterey, Sonoma, Santa Barbara, CA	12	46
PINOT NOIR, MACMURRAY ESTATE VINEYARDS, Russian River Valley, CA		54
PINOT NOIR, LA CREMA, Sonoma Coast, CA		54