



# C O A S T

## STARTERS

**SOUP DU JOUR 9-**  
see server

**JUMBO LUMP CRAB CAKE 17-**  
whole grain mustard, applewood smoked bacon jam

**CHARCUTERIE BOARD 18-**  
soppressata, duck prosciutto, chorizo, imported & domestic cheeses, crackers

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

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

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

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

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

## SALADS

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

**HEIRLOOM TOMATO PANZANELLA 15-**  
arugula, burrata cheese, marinated ciabatta, aged balsamic

grilled chicken 10-

### ENHANCEMENTS

grilled shrimp 12 -

grilled fish 14-

**ROASTED RED & YELLOW BEETS 12-**  
goat cheese, orange, shaved fennel

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

## ENTRÉES

**SHRIMP & LOBSTER RAVIOLI 36-**  
asparagus, heirloom tomatoes, brandy, lobster butter

**GRILLED GROUPER 38-**  
white truffle, parmesan risotto, asparagus tips, port wine-onion jam

**GRILLED NEW YORK STRIP 39-**  
roasted yukon garlic mash, baby squash, red wine jus

**GRILLED RIBEYE 37-**  
herbed fingerlings, roasted brussels sprouts, green peppercorn bordelaise

**ZUCCHINI NOODLE STIR FRY 14-**  
onions, asparagus, celery, snap peas, carrots in a garlic tomato broth

**PAN-SEARED LOCAL SNAPPER 34-**  
honey-wasabi forbidden rice, blistered shishito peppers

**OVEN-ROASTED CHICKEN BREAST 29-**  
roasted garlic yukon mash, roasted brussels sprouts, pier's end ipa glaze

**FENNEL-DUSTED SCALLOPS 36-**  
roasted corn risotto, asparagus tips

**GRILLED SALMON 30-**  
sesame-ginger forbidden rice, bok choy

## DESSERTS

**COCONUT FLAN 12-**  
passion fruit coulis, fresh berries

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

**100 CALORIE SALTED CARAMEL SHOOTER 5-**

**CHOCOLATE INDULGENCE 12-**  
vanilla ice cream, fresh berries

**MANGO GUAVA CHEESECAKE 12-**  
white chocolate

**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 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