

# Menu

## STARTERS

### Key West Coconut Shrimp

Toasted coconut & panko fried shrimp.  
Drizzled with sweet mango habanero sauce.

### Beef Brisket Plantain Crisp

12 hour slow smoked Tennessee brisket. Topped with pickled onions on a plantain chip. Drizzled with signature citrus bbq sauce.

### Beef Wellington Mini's

Slow braised filet beef, mushroom duxelle & an poivre sauce.

### Mini Lobster Rolls

Fresh cold water lobster claw & knuckle, lemon zest aoli. Served in a mini lobster brioche roll.

### Tuna Tartar Minis

Fresh tuna togarashi, seasonal fruit slaw, fresh Florida avocado on a toasted sesame cracker.

## MAIN COURSE

### Honey Lime Skillet Salmon

Fresh Atlantic salmon skillet cooked & glazed with Hickory Cottage Farm's hickory honey lime glaze.

### East Coast Crab Cakes

East Coast lump crab cakes (2). Pan fried & served with grain mustard aoli & roasted pepper cocktail sauce.

### Grilled Filet Surf & Turf

USDA Prime petite filet grilled to perfection with a skewer of grilled gulf shrimp. Served with chef made butter.

### Kona Rubbed & Grilled Lamb Chops

Kona coffee rubbed lamb t-bone chops perfectly seasoned & char grilled to perfection. Served with port wine shallot sauce.

### Saffron Tomato Chicken

Skillet cooked & oven roasted free range chicken breast. Finished with a light saffron & artisan tomato broth.

## BRICK OVEN

### Cedar Plank Salmon

Fresh caught Atlantic salmon brick oven roasted to perfection.

### Garlic Crab Stuffed Shrimp

5 Large Gulf shrimp stuffed with lump crab & garlic butter..

### Truffle + Mushroom Skillet

Fresh artisan wild mushrooms, grilled with fresh herbs. Served over oven roasted polenta.

## SIDES

### Lemon Hollandaise Asparagus

### Truffle Artisan Potatoes

### Brocolini & Bacon

### Artisan Squash & Root Veggies

### Honey Lime Baby Carrots

### Lobster Mac & Cheese

### Pea & Procutto Cous Cous

### Twice Baked Loaded Potatoes

*All menus are subject to a price change.*

# Coastal 2023