



Coastal Cooking Company at ECYC

*We welcome you to bring friends for dinner
We will do all we can do to provide a good meal for you and friends*

Island Starters

Bahamian Conch Chowder – 6 cup | 7.5 bowl

Lobster & Hominy Fritters – 9 with a sweet spicy pepper ginger jelly sauce

St Martin's Marigot Onion Soup – 8 slow caramelized onions, beef broth, spiked with Heineken & Hennessey, thyme and parsley. Crusty Ciabatta bread and bubbly Gouda, Asiago and Parmesan

Cheese & Meat Platter for two – 12 dry cured Salami, Irish Cheddar, Manchego & Gorgonzola with strawberries & grapes with crackers

Warm Marinated Olives & Ciabatta Bread – 5 Mediterranean olive medley in herbs, lemon peel and EVOO served with Ciabatta Bread

Jerk Chicken Skewers with Pineapple and Red Peppers - 7

Krinkle Cut Nathan's Famous Fries – 4 served with chipotle Aioli scallion ketchup.

Caribbean Inspired creations

Caribbean Steak & Onions with Rice & Peas – 22 Flavorful sirloin Flap Steak dry rubbed with our Caribbean Jerk spice mix with lime and onions | Seared and served over Rice and peas & braised greens

Salt Cod Cakes with Rice & Peas – 20 with lime Scallion mild Jalapeno Tartar sauce & braised greens

Mofongo with a Shrimp Ceviche – 20 Green plantain garlic & pork crackling hollow fritter Cup filled with seared Jerk Shrimp Ceviche with tomato, peppers, Jalapeno and lime broth.

Caribbean Jerk Mahi-Mahi Fish Taco's – 23 2 fish taco's with seared Mahi-Mahi or Swordfish, Chipotle Aioli, Pepper Jack, Pico d Gallo, tropical slaw and side of guacamole. Served with a market salad

Island Squash & Fava Bean Stew with a side of Braised Greens – 20 Butter nut squash, sweet potatoes, red onions, red peppers, in a coconut savory broth with tomatoes, garlic and lime juice. There is a touch of heat with hot peppers and cool sweet pineapple

Roasted Vegetable Quiche & Market Salad – 15.5

Have Coastal Cooking Company cater your next catering event, we custom

*create a menu with your taste, theme and budget in mind -
Take the work out of your next party, contact Monique 860 501 5036*

Plan **C** Corinthian Burger Bar & . . .

Our Signature burger is an **8oz ground brisket, short rib and chuck steak** served on a Kaiser roll with tomato, romaine, red onion, Coleslaw, pickle & Deep River Chips

Unrigged Burger - 13

Ship Wright's Burger Building Supplies - add to the Unrigged Burger

- *** Swiss, Cheddar, Pepper Jack or American – 1
- *** Caramelized onions or Gorgonzola – 1.5
- *** Sautéed Mushrooms – 1.5
- *** Apple-wood smoked bacon – 1.5
- *** Guacamole – 1.5
- *** Sub Fries for Chips – 1.5
- *** Chipotle Aioli - 1

The Corinthian Café Steak Burger - 15 with caramelized onions draped in cheese.

*** Thoroughly cooked meats, poultry, seafood and eggs reduce the risk of food-borne illness

Signature Dinner Salads

Add Grilled or Caribbean Jerk Chicken - \$6, Steak Burger - \$7, grilled or Caribbean Jerk Salmon - 8

Corinthian Salad – 7.5 small plate | 12 large entrée Market greens, dried cranberries, glazed Walnuts, Goat cheese & our caramelized shallot sherry vinaigrette

Caesar Salad - 7.5 small plate / 12 large entrée size Crisp romaine lettuce, rustic croutons, dressed with parmesan Asiago cheeses & our signature Caesar dressing

Desserts & Beverages

Cappuccino	3.5
Doppio Espresso – Regular or Decaf	2.25
With <i>Lavazza</i> super crema Espresso beans	
Chocolate Decadence Torte (<i>flourless</i>) with raspberry sauce & whipped cream	5.5 GF
Ice Cream – <i>choice of chocolate or Vanilla</i>	4
Pineapple Upside Down Cake with Ice cream and coconut syrup	5
Pellegrino Sparkling water 1 ltr. Or 500ml	4.5 - 2.5
Coca, Diet Coke, Sprite, Ginger Ale, Diet Pepsi & Arnold Palmer	2
French Roast Arabica Coffee, De-Caffeinated Coffee or Hot Tea,	2
Brewed Un-Sweetened Iced Tea or Lemonade with refill	2

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