



# *Coastal Cooking Company at ECYC*

*Welcome back to an exciting season at ECYC – Monique & Ed*

4.27.2018

## *Starters*

**New England Clam Chowder** – 5.5 cup | 7 bowl or **Rhode Island style** (no cream) *both GF*

**Thai Carrot Ginger Sweet Potato Soup** – 5. cup | 6.5 bowl

**Cheese & Meat Platter** for two – 11 dry cured Salami, French Brie, Cabot's aged Cheddar & Gorgonzola with strawberries & grapes with crackers

**Pecan Encrusted French Brie with Wild Flower Honey** – 9 served with Crispini's

**Grilled Jumbo Gulf Calypso Shrimps** – 2.25 each U-15 Jumbo white Gulf Shrimp with a light Caribbean spice rub, grilled and served with my Calypso sauce of Cocktail sauce, lime and Pico de Gallo

**Chef's Choice Appetizer -**

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

## *Dinners*

**Veal Scaloppini with White Wine Mushrooms & Shallots** – 28 delicate hand cut veal top round sautéed in egg batter, topped with a classic mushroom and shallot sauce. Served with roasted vegetables and Israeli cous cous with parsley.

**Hot Buttered Lobster Roll Platter** - 26 quarter pound of sweet North Atlantic lobster in a butter griddled 9" New England roll with fries, small cup of chowder, slaw and lemon

**Caribbean Spiced Mahi Mahi Fish Taco's** – 22 2 fish taco's with seared Mahi-Mahi, Chipotle Aioli, Pepper Jack, Pico d Gallo, tropical slaw sour cream & guacamole, market salad & watermelon

**Fish & Chips Platter** – 22 3 piece beer battered Icelandic Cod, Nathan's krinkle cut fries, cup of chowder, coleslaw, watermelon, lemon and tartar sauce

**Portabella Layered Lasagna** - 21 thin slices of sautéed Portabella mushrooms layered with San Marzano tomato sauce, Ricotta cheese, spinach and roasted red peppers. Served over a bed of grilled carrots and garlic bread

*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** <sup>Corinthian</sup> 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** - 13.5

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

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

**The Corinthian Café Steak Burger** – 15.5 with caramelized onions draped in Gouda.

\*\*\* 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 - \$7.5, grilled or Caribbean Jerk Salmon – 8.5**  
**Crispy Chicken Tenders - \$6 Batter Fried Cod - \$9**

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

**Caesar Salad** - 7.5 small plate | 11.5 large entrée size Crisp romaine lettuce, rustic croutons, dressed with parmesan Asiago cheeses & our signature Caesar dressing

**Crispy Chicken Chop Salad** – 14.5 small plate | 18.5 large entrée size chopped Romaine, crispy chicken, Applewood bacon, tomato, cucumbers, red onion, Gorgonzola cheese and croutons with our Caesar dressing

## Desserts & Beverages

Cappuccino	3.5
Cannoli's – two small shells	- 4
Lemon Mascarpone Cheese Cake Made by Ed and his students	- 5 GF
Vanilla Ice Cream with either Chocolate sauce or caramel sauce & whipped cream	- 4 GF
Premium Root beer Float	- 5
Doppio Espresso – Regular or Decaf	2.25
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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