



# Coastal Cooking Company at ECYC

Take a flyer for our July 7<sup>th</sup> Clam Bake & Funk/RB Band  
Call Monique for reservations 860 501 5036

6.22.2018F

*Gluten Free friendly & Carb Friendly options*

- Our New England Clam Chowder** – 5.5 cup | 7 bowl or **Rhode Island Style** GF  
**Mexican Street Corn Chowder** – 5 cup | 6.5 bowl seasoned with smokey Guajillo peppers, diced red sweet peppers, cilantro and finished with Queso Fresco  
**Nathan's Krinkle Cut Fries** - 3.5 full order \*\*\*sub on burgers & sandwiches for \$1.  
**Sweet Potato Krinkle Cut Fries** – 4.5 full order \*\*\* sub on burgers & sandwiches for \$2  
**Asian Peanut Sauce Grilled Shrimps** – 2.5 each U15 Gulf Shrimps, grilled and coated in our Asian Peanut Sauce  
**Lemon EVOO Hummus & Veggies** – 6  
**Corn Tortilla & Pepper Jack Nacho's** - 6 with side of Pico d Gallo & sour cream  
**Cheese & Meat Plate** – 11 for 2+ with Extra Sharp Cabot's Cheddar, Manchego and Gorgonzola with Soppressata, olives and crostini's

## Friday Night Dinner Specials

- Caribbean Jerk Mahi-Mahi Fish Taco's** – 17.5 single \ 21.5 double seared in West Indies Spices and lime. Sliced, served in a flour tortilla with chipotle Aioli, lime, coleslaw and Pico d Gallo, with Guacamole, Watermelon & market salad \*\*\* Can be made as a lettuce wrap – carb free / GF  
**Caribbean Jerk Vegetarian Taco's** - 17.5 single | 21.5 double made with strips of sautéed Portabella mushrooms, peppers, onions, carrots & Fava beans sautéed with Caribbean Jerk spice.  
**Baked New England Lemon Butter Crumb Cod Dinner** – 22.5 Icelandic cod fillet baked with a buttery Ritz Lemon parsley crumb topping. Served with steamed broccoli & lemon butter and Rice & quinoa pilaf  
**Surf & Turf Steak Tips & Shrimp** – 27 Gulf shrimps and tenderloin tips sautéed with peppers, onions and broccoli in a mushroom demi glaze over Rice & quinoa pilaf  
**Hot Buttered Lobster Roll Platter** – 25.5 served on a butter toasted New England Roll, Krinkle cut fries, small cup of soup and coleslaw, watermelon, pickle & chips  
**Cold Lobster Salad Roll Platter** – 25.5 served on a butter toasted New England Roll, Krinkle cut fries, small cup of soup and coleslaw, watermelon, pickle & chips  
**Cold Lobster Salad Club** – 21.5 **What a treat** 😊 Tarragon Lemon dressed lobster salad on our Corinthian BLT & Cheddar on toasted Winterberry Wheat  
**Hot Lobster Club** – 21.5 **What a treat** 😊 Hot Buttered Lobster on our Corinthian BLT & Cheddar on toasted Winterberry Wheat

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

*Please be so kind as to put the prices on the chit – Thanks! - From all of us in the accounting department. 😊*

# Signature Corinthian Café Sandwiches & Burger Bar

**Babaganoush Veggies Wrap with Cheddar & Market Salad** – 15.5 roasted eggplant, garlic and EVOO wrapped in a whole wheat wrap with lettuce, tomato, caramelized onions roasted vegetables and Cheddar. Served with a market salad

**Corinthian Classic Turkey Club** – 14.5 Roasted turkey, savory apple-wood bacon, mayonnaise, Swiss, lettuce and ripe tomato on toasted Winterberry wheat bread. Deep River Chips, coleslaw and pickle

**Ship Wright's Burger Building Supplies** . . . . . **Base Model Burger** – 13.5 - then add

\*\* Swiss, Cheddar, Pepper Jack or American – 1      \*\* Apple-wood smoked bacon – 1.5

\*\* Caramelized onions, Gorgonzola or Gouda – 1.5 each      \*\* 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 cheese.

**Foot Long All Natural Beef Hot Dog & Nathan's Fries** – 12.5 on a butter toasted New England roll, deli mustard & diced onions, coleslaw, watermelon & Dave's spicy pickle chips

## Signature Corinthian Café Salads

**Add:** grilled or Caribbean Jerk chicken – 6 Grilled or Caribbean Jerk Salmon – 8.5 Steak burger – 7.5  
Crispy Battered Cod – 8 Crispy Chicken – 6 Cold Lobster Salad 13.5

**The Corinthian Salad** – 7.5 small plate / 11.5 large entrée Baby market greens, house made glazed walnuts, dried cranberries, Crumbled goat cheese, tart apple & caramelized shallot sherry vinaigrette.

**Caesar Salad** – 7.5 small plate / 11.5 large entrée Crisp Romaine lettuce, rustic croutons, dressed with parmesan cheese and our signature Caesar dressing with a side of cherry tomatoes and olives.

**Monique's Chef Salad** - 14.5 small plate 18.5 large entrée baby greens tomatoes, cucumbers, red onion, bacon & Swiss cheese, Guacamole, roasted turkey with roasted shallot Vinaigrette

## Desserts & Beverages

<b>Key Lime Pie</b> with Raspberry sauce and Whipped cream	- 5
<b>Premium Root beer Float</b>	- 5 GF
<b>Ghirardelli Brownie Sundae</b>	- 5
<b>Vanilla Ice Cream</b> with choice of chocolate sauce or Caramel sauce	- 4
<b>Nice slice of watermelon</b>	- 2
French Roast Arabica Coffee, Decaf, Tea or Hot Chocolate	- 2
Pellegrino 1 ltr. & 500ml	- 4.5 / 2.5
Coke, diet Coke, Sprite, Ginger-ale, diet Pepsi & Arnold Palmer	- 2
Brewed Unsweetened Iced Tea or lemonade – with Refill	- 2
Premium Root Beer	- 2.5
Cappuccino   Doppio Espresso	- 3.5   2.25

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Visa & MasterCard Credit cards are welcome for your quests – 20% service fee will be automatically added to the total.