



Coastal Cooking Company

***Gluten Free toast & pancakes available

Blueberry Bread French Toast with Blueberry Maple Syrup & Bacon – 11 Served with fruit

Lobsterman Omelet – 18.5 Buttered lobster, tomato, red onion and spinach, cheddar, breakfast potatoes, toast & fruit.

Sautéed Spinach & Feta Omelet – 13 3 Jumbo Egg omelet, breakfast potatoes, toast & fruit.

- Classic Eggs Benedict –13 2 poached Jumbo eggs, toasted English muffin, Canadian loin bacon, lemon Hollandaise sauce, served with breakfast potatoes and fresh fruit.
- Norwegian Benedict – 16 with smoked Salmon and tomato, 2 poached Jumbo eggs, toasted English muffin with lemon Hollandaise sauce, served with breakfast potatoes and fresh fruit.
- Grilled Ripe Tomato & Spinach Benedict – 13 2 poached Jumbo eggs, toasted English muffin with lemon Hollandaise sauce, served with breakfast potatoes and fresh fruit

Sailor's Breakfast – 10 2 Jumbo Eggs, 3 Applewood bacon or Jones All-Natural pork sausage, breakfast potatoes, fresh fruit

Captain Breakfast – 14 3 Jumbo Eggs, 3 Applewood bacon or Jones All-Natural pork sausage, Pancake, Maple syrup breakfast potatoes, fresh fruit & toast

Buttermilk Pancake Bar – choose from Blueberry, Banana, Apple, Walnut or Chocolate Chip

- ✚ The Stack – 10 3 fresh buttermilk pancakes your way, Apple-wood smoked bacon, fresh fruit & 2oz of real maple syrup. (Additional Real Maple Syrup \$1.5)
- ✚ Buttermilk Pancake Bar Breakfast – 12.5 2 fresh buttermilk pancakes (your choice of fillings), 2 Jumbo eggs, Apple-wood smoked bacon or Jones Sausages real maple syrup & fresh fruit.

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

Soup du Jour - 5 cup | 6.5 bowl

Corinthian French Onion Soup – 8 caramelized onions deglazed with Sherry & white wine, sundried

Please be sure to fill out Chit with name, table, prices and total. Thanks so very much

LUNCHES

Add Grilled or Caribbean Jerk Chicken - 6 Steak burger - 7 Grilled or Caribbean Jerk Salmon - 8

Corinthian Salad – 7.5 small plate | 11.5 large entrée Market greens, glazed walnut, Goat cheese & our caramelized shallot sherry vinaigrette

Caesar Salad – 7.5 small plate | 11.5 large entrée

“Unrigged” Burger - 12.5 *8oz Brisket, Short Rib and Chuck Steak Burger*, toasted Kaiser roll, lettuce, tomato, red onion, pickle, Deep River chips and coleslaw

Shipwright’s burger building supplies

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

*** Add caramelized onions, Blue cheese – 1.5 each *** Add Guacamole & or Pico d Gallo – 1.5

Southwestern BLT Turkey Wrap – 13.5 Roasted Turkey, Apple-wood smoked bacon, sharp cheddar cheese, lettuce, vine ripe tomatoes & Chipotle Aioli sauce in a flour tortilla. Dave’s spicy pickle chips and chips

Roasted Turkey BLT Club – 13.5 Roasted turkey, savory apple-wood smoked bacon, mayonnaise, Swiss, lettuce, tomato on toasted Winterberry wheat bread, Coleslaw, Dave’s spicy pickle chips and Cape Cod chips

Corinthian Classic BLT – 12.5 4 thick cut slices apple-wood smoked bacon, lettuce, ripe tomato and mayonnaise on Winterberry wheat bread, Dave’s spicy pickle chips side salad & Cape Cod chips

LITTLE SAILORS GRUB - 10

Ages 12 and under, please . . .

The little Sailors Breakfast – American Cheese Scrambles or Pancakes with Bacon, Fruit, Toast & Juice

Grilled Cheese or 4oz Cheese Burger on white toast with chips, fruit and a scoop of vanilla ice cream

DESSERTS & BEVERAGES

Chocolate Decadence Torte (flourless) - 5.5

Ice cream – Vanilla with caramel sauce or chocolate sauce GF - 4

Doppio Espresso - 2

Teas – Green, Herbal Tea offerings, Black, Decaffeinated, Earl Grey and more - 2

Robust Arabica French Roast Coffee, De-Caffeinated Arabica Coffee & Hot Chocolate - 2

Coke, Diet Coke, Ginger Ale, Sprite, Diet Pepsi & Arnold Palmer - 2

Bottle of Premium Root Beer - 2.5

Lemonade & Fresh Brewed Unsweetened Iced Tea – refills - 2

Orange Juice, Cranberry Juice – small / large - 2 | 3.5

Pellegrino Sparkling Water 1 ltr. & 500ml. Acqua minerale frizzante - 4.5 | 2.5

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