



Coastal Cooking Company at ECYC

WATERFRONT DINING IN ESSEX

Please UNDERLINE your Starters ☺

Tomato Caprese Salad Appetizer – 7.5 ripe local tomatoes, Baby Mozzarella & Basil with EVOO balsamic drizzle, Celtic Salt and cracker pepper.

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

Charleston Crab Soup – 5.5 cup | 7 bowl Onions & butter, old bay spice, corn and crab pureed with corn broth, sherry, wine, Worcestershire and cream

Cheese & Charcuterie for two – 12 wedges of walnut crusted goat cheese, Irish Cheddar, Finlandia Swiss & Danish blue, cured meats, grapes & crackers

Warm French Brie, Wildflower Honey and Walnuts – 9

Charleston Crab Cake with Citrus Dill Aioli – 12 with minced red bell pepper, parsley and red onion panko coated and sautéed in butter.

Roasted Mixed Nuts & Cashews – 2.5 GF

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

Dinner Specials

Corn Leek & Lobster Risotto – 27 butter, white wine, parsley, tarragon, lemon, Asiago & parmesan cheese

NY Strip Steak with Herb Garlic Butter & Onion Rings – 27 Served with Baked Potato & grilled zucchini

Hot Buttered Lobster Roll or Lobster Salad Roll – 22.5 Quarter pound of sweet N. Atlantic lobster, sweet butter on griddled New England roll or tarragon citrus dressing, coleslaw, pickles & Deep River chips

***** Add a market salad or Nathan's French Fries - 1.5**

Crispy Chicken, Spicy Slaw and Chipotle Aioli Sandwich – 16 crisp chicken tenders, chipotle Aioli, cabbage jalapeno and bread butter pickle slaw on a butter seared sesame roll. Served with Nathans fries and dill pickle.

Caribbean Jerk Mahi-Mahi Taco's & Market Salad – 22 Two flour tortilla griddled with chipotle aioli, cheddar cheese, mild Jerk Mahi-Mahi & coleslaw. Side of sour cream, Pico d Gallo and guacamole & salad *** single taco dinner for – 17

Quiche & Market Salad – 15 Broccoli, Scott's tomato, Feta, Asiago & Parmesan

CATERING – BOOK YOUR DATE SOON

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

create a menu with your taste, theme and budget in mind - here at the ECYC or your chosen venue!

Take the work out of your next party, contact Monique 860 501 5036

Plan ^{Corinthian} C Burger Bar & . . .

Our Coastal Cooking Company Steak burger is made of 8oz ground brisket, short rib and chuck steak. All Burgers are served on a Kaiser roll with tomato, romaine, red onion, coleslaw, pickle & Deep River chips

Ship Wright's Burger Building Supplies Base model costs – 13 you add on the upgrades

*** Add Swiss, Gouda, Cheddar, Pepper Jack or American – 1 *** Sub Fries or side salad for Chips – 1.5

*** Add caramelized onions, Gorgonzola, Applewood bacon or Guacamole for 1.5 each

The Corinthian Steak Burger – 15 caramelized onions draped in Gouda cheese

Smothered in Mushroom & Onions Swiss Burger – 16

Grilled Salmon Burger with Citrus Dill Aioli & Market Salad - 18.5 grilled salmon fillet on a sesame bun, lettuce, tomato, citrus dill aioli on a butter toasted sesame bun and a market salad

Lobster BLT – 24 quarter pound of hot buttered lobster, Applewood smoked bacon, lettuce and ripe local tomato on Winterberry Wheat. Served with coleslaw, chips and pickle

Foot-Long All Natural Beef Hotdog & Nathan's Fries – 14 **Seeing is believing!!!**

1/3 lb of Beef, **no nitrates, no preservative** great tasting beef dog on a 9" griddled bun, coleslaw and choice of Kraut & or Cheese with a hearty order of Nathan's Krinkle cut fries. *** Low-sodium diet friendly

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

Signature Dinner Salads

Add to salads below only - Grilled or Jerk Chicken - 6 Salmon - 8 Steak Burger - 7 ¼ lb. Lobster Salad – 12.5

Corinthian Salad – 7.5 small plate | 11.5 large entrée Made with Romaine tonight, dried cranberries, 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

Desserts & Beverages

Doppio Espresso – Regular or Decaf Cappuccino	2.25 3.5
Cheese Cake with Caramel sauce and whipped cream	6
Pair of small Cannoli's with chocolate chip filling	3.5
Ghirardelli Brownie Sundae	5
Ghirardelli Brownie	2.5
Ice Cream with caramel or chocolate sauce	4
Premium Root Beer Float – Pint Glass & Ice cream with bottle of root beer	5
Pellegrino Sparkling water 1 ltr. Or 500ml	4.5 - 2.5
Coca, Diet Coke, Sprite, Ginger Ale, Diet Pepsi, Caffeine Free & Arnold Palmer	2
French Roast Arabica Coffee, De-Caffeinated Coffee or Hot Tea,	2
Bottle of Premium Root Beer – brown bottle	2.5
Brewed Un-Sweetened Iced Tea, Iced Coffee or Lemonade with refill	2

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