



Coastal Cooking Company at ECYC

Sum Sum Summer Time this week

Call Chef Ed for party platters or boat dinners – 860 227 1526

8.17.2018FD

Gluten Free friendly & Carb Friendly options

Starters

Our New England Clam Chowder – 5.5 cup | 7 bowl or **Rhode Island Style** GF

Cool Refreshing Gazpacho – 5.5 cup | 7 bowl our own recipe – Scott's farm tomatoes, cucumbers, peppers, basil and touches of herbs, lemon, parsley & red onion

Krinkle Cut Fries - 3.5 full order ***sub on burgers & sandwiches for \$1.5

Sweet Potato Fries – 4.5 full order *** sub on burgers and sandwiches for \$2

Cheese & Meat Plate – 11 for 2 with Extra Sharp Cabot's Cheddar, Gouda and Gorgonzola cheese with Italian cured meats, olives and crostini's

Shrimp Cocktail Martini – 8 5 large Gulf White shrimp served in a martini glass with cocktail sauce a splash of Tito's & lemon

Dinners

Broccoli & Shrimp Stuffed Cod & Gazpacho – 21 Shrimp, broccoli, shallots & cheese stuffing served with a small cup of Gazpacho, side salad & watermelon.

Summer LOBSTER Corn and Tomato Salad - 21.5

Tarragon lemon dressed cold lobster salad and fresh shucked corn over sliced ripe tomatoes and a bed of greens.

Hot Buttered LOBSTER Roll Platter – 25 on butter toasted New England Roll, cup of chowder, Krinkle fries & watermelon *** Hot or Cold lobster roll - coleslaw, chips & watermelon – 19.5

Cold LOBSTER Salad Roll – 25 Butter toasted New England Roll, cup of chowder, fries & watermelon

Sirloin Flap Steak & Fries – 24 Served with Steak Garlic Buttered Onions & slice of watermelon



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

This is a great night to bring out friends to eat and enjoy the Good Food & Good Company -

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

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.

N'Orleans Blackened Burger with Blue Cheese – 15 with all the fixins, chips & watermelon.

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

All American Cold LOBSTER Salad Club – 21.5 **What a treat** 😊 Tarragon Lemon dressed lobster salad on our Corinthian BLT with American Cheese on toasted Winterberry Wheat

All American Hot LOBSTER Club – 21.5 **What a treat** 😊 Hot Buttered Lobster on our Corinthian BLT with American cheese on toasted Winterberry Wheat

Signature Corinthian Café Salads

Add: grilled or Caribbean Jerk chicken – 6 grilled or Caribbean Jerk Salmon – 8.5 **Steak burger** – 7.5
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 oliv

Crispy Chicken Salad - 14.5 small plate 18.5 large entrée baby greens, tomatoes, cucumbers, Julienne carrots, red onion, bacon, Danish Blue cheese and Crispy Chicken

Desserts & Beverages

Lemoncello Mascarpone Layer Cake	- 5
Premium Root beer Float	- 5 GF
Ghirardelli Brownie Sundae	- 5
Vanilla Ice Cream with choice of chocolate sauce or Caramel sauce	- 4
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

Follow us on    & our website @ www.coastalcookingcompany.com

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