



Coastal Cooking Company

THE CORINTHIAN CAFE

WATERFRONT DINING IN ESSEX

Starters

Duxbury Oysters on the half shell – 2.5 each with a shallot mignonette, lemon and cocktail sauce

New England or Rhode Island Chowder – 5.5 cup | 7 bowl both GF

Lobster Bisque – 7.5 cup | 9 bowl

Corinthian French Onion Soup – 8.5 beef stock, caramelized sweet onions, herbs, sun-dried tomatoes, splash of sherry & White Wine with a bubbly Swiss cheese crouton.

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

Sweet Potato Fries – 4.5 full order ***sub on burgers & sandwiches for \$2.0

Assorted Cheeses & Danish Blue Cheese - 10 served with crackers

ECYC Members Favorites

Seared Caribbean Spiced Mahi - Mahi Taco's & Salad – 21.5 2 seared Mahi-Mahi fish tacos, chipotle aioli, pepper jack cheese, coleslaw, spiced Mahi, Pico d Gallo, sour cream & guacamole
*** can also be served in lettuce cups or Crispy Corn Shells- GF

Crispy Fish n Chips Platter – 22 3-piece Icelandic cod beer batter fried, Krinkle cut fries, small cup of chowder coleslaw, tartar sauce and lemon.

Sesame Crusted Ginger Teriyaki Salmon & Peanut Noodle Salad - 22

Seared Ginger Sesame Glazed Strip Steak & Peanut Noodle Salad – 24 USDA choice strip steak, And Peanut noodle salad

*Please come on out and enjoy a casual favorites Friday night
with friends, good food, laughter and comradery!!!
Bring your friends & have your Christmas cheer all in one!*

Please be so kind as to put the prices on the chit – Thanks! -
Menu offerings subject to change based on market fluctuations

***Thoroughly cooked meats, poultry, seafood and eggs reduce the risk of food-borne illness
If you have any allergies with foods please let the Chef or Monique know as soon as possible

Ship Wright's Burger Building Supplies Base Model Burger – 13.5

Blend of short rib, brisket & Chuck Steak

with coleslaw, lettuce, tomato, red onion, pickles & Deep River Chips, then add . . .

- ** Swiss, Cheddar, Pepper Jack or Mozz – 1 ** Apple-wood smoked bacon – 1.5
- ** Caramelized onions or Danish Blue – 1.5 each ** Guacamole – 1.5
- ** Chipotle Aioli - 1 ** Sub Fries for Chips – 1.5 ** Sub Sweet Potato fries for Chips - 2

N'Orlean's Blackened Burger with Blue Cheese – 15

BBQ Bacon Cheddar Burger – 15.5

Corinthian French Onion Burger – 15.5 caramelized Onions, Swiss Cheese & Parmesan

Signature Salads

Add: grilled or Caribbean Jerk chicken – 6 grilled or Caribbean Jerk Salmon – 8.5 Steak burger – 7.5
Crispy Chicken - 6

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.

Seasonal Salad – come see what we have created

Desserts & Beverage Specials

Ghirardelli Brownie Sundae	- 4
Chocolate Decadence Torte (flourless)	- 4
Vanilla Ice Cream with choice of chocolate sauce or our own caramel sauce	- 3
Cappuccino Doppio Espresso	- 3 / 2
Dark Roast Arabica Coffee, Decaf, Tea or Hot Chocolate	- 2
Pellegrino 500ml	- 2.5
Coke, diet Coke, Ginger-ale	- 2
Brewed Unsweetened Iced Tea or lemonade – with Refill	- 2

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Visa & MasterCard Credit cards are welcome for your guests – 15% service fee will be automatically added to the total