



10.17.2018WL

Coastal Cooking Company at ECYC

We are here @ ECYC all season - right up to Christmas
Call Monique & schedule your fall and holiday parties now!
860 501 5036 & monique@coastalcookingcompany.com

Gluten Free friendly & Carb Friendly options

New England Clam Chowder – 5.5 cup | 7 bowl GF
Soup du Jour - 5 cup | 6.5 bowl **Vegetable, Potato, Kielbasa & Navy Beans**
Hummus, Sweet Potato Chips and Baby Carrot Sticks - 5

Sweet Potato fries – 4.5 full order or sub for chips on any sandwich for \$2
Krinkle Cut Fries – 3.5 full order or sub for chips on any sandwich for \$1.5

Lunch Specials

Mahi-Mahi Caribbean Jerk Fish Taco & Salad – 17.5 with our Caribbean jerk spice, topped in a mild Pico d Gallo, onions and peppers, lime, jalapeno, cilantro served with sour cream and guacamole ☺
Fish n Chips Platter – 17.5 2 pieces Icelandic Cod, Small cup of soup, Krinkle cut fries, coleslaw & tartar
Crispy Chicken Caesar Wrap – 13.5 chopped crispy chicken tossed in our Caesar dressing, parmesan and romaine in a whole wheat wrap
Crispy Chicken BBQ Bacon Melt on a Kaiser Roll & Fries - 15.5

Signature Corinthian Café Sandwiches

Sandwiches come with Deep River chips, coleslaw, pickle & slice of watermelon

Corinthian *Cranberry* Classic Turkey Sandwich – 13.5 Roasted turkey, Sweet Tart cranberry relish, mayonnaise, lettuce & ripe local tomato on toasted Winterberry wheat bread.
BLT with Apple-wood Smoked Bacon on Winterberry Wheat Bread – 12.5 4 thick cut slices of savory Apple-wood smoked bacon, lettuce, vine ripe tomato and mayonnaise on Winterberry wheat
Yachtsman Grilled Cheese – 12.5 Winterberry wheat, Apple wood bacon, Swiss, Cheddar, Parmesan and seared tomatoes.
Soup & ½ Sandwich plate – 12.5 choice of soup or chowder and sandwich – BLT, Bacon Grilled Cheese, Turkey & Swiss. With a side of coleslaw and pickles

*****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. ☺

Coastal Cooking Company reserves the right to make menu items changes

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

A blend of Short rib, brisket and Chuck Steak

with Coleslaw, lettuce, tomato, onion, pickles, ketchup & Deep River chips, 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 ** Sub Sweet Potato fries for Chips - 2

The Café Steak Burger – 15.5 with caramelized onions draped in Gouda cheese.

N'Orleans Blackened Burger with Blue Cheese – 15.5

BBQ Bacon Burger - Smothered in Onions & Cheddar – 15.5

Signature Corinthian Café Salads

Add: grilled or Caribbean Jerk chicken – 6 Grilled or Caribbean Jerk Salmon – 8.5 Steak burger – 7
Caribbean Jerk Mahi-Mahi – 8.5 Crispy Chicken - 6

The Corinthian Salad – 7.5 small plate / 11.5 large entrée 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 - cherry tomatoes and olives.

Desserts & Beverages

Ghirardelli Brownie Sundae with sprinkles & cherry on top	- 5
Limoncello Mascarpone Layer Cake	- 5
French Roast Arabica Coffee, Decaf, Tea or Hot Chocolate	- 2
Pellegrino 1 ltr. & 500ml	- 4.5 / 2.5
Coke, diet Coke, Sprite, Ginger-ale & Arnold Palmer beverages	- 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 – 15% service fee will be automatically added to the total.](#)