

APPETIZERS

GARLIC-CHILI SHRIMP AND CHORIZO	sautéed jumbo key west pink shrimp / spanish chorizo / spicy garlic-butter sauce / lemon / fresh parsley GF	15
SNAPPER CRUDO	chilled thin sliced sashimi snapper / chili peppers / red onions / fresh citrus / cilantro / evoo GF	17
SEARED AHI TUNA CRISPS	sashimi grade tuna / avocado / sweet soy / spicy mayo / sesame wonton crisps	17
ROASTED BRUSSELS SPROUTS	<i>choose a style</i> balsamic-honey / pancetta / shaved parmesan GF OR kim chee glazed / toasted sesame / green onion / cilantro GF	12
MOROCCAN SPICED LAMB MEATBALLS	feta cheese / pine nuts / chermoula sauce / grilled flatbread	16
FRIED CALAMARI	flash fried / garlic-chili crunch / romesco sauce	14
ROASTED GARLIC HUMMUS	vegetables for dipping / grilled naan / evoo	15
PEI STEAMED MUSSELS	green curry-coconut broth / grilled crostini GF	14

GF GLUTEN-FREE OPTION

A 20% service charge will be applied to all parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS/SALADS

Soup of the Day 9

CAESAR	creamy house caesar dressing / herbed focaccia croutons / shaved parmesan / parmesan crisp	12	ROASTED BEETS	baby arugula / candied walnuts / goat cheese / citrus vinaigrette Gf	15
CAPRESE	vine ripe tomatoes / fresh mozzarella / pesto drizzle / evoo / sea salt Gf	15	GREEK	romaine / cucumbers / tomatoes / red onion / feta cheese / herbed vinaigrette Gf	12

ENTRÉES

SEAFOOD CIOPPINO	fresh catch / shrimp / scallops / clams / mussels / fennel- tomato sauce / grilled crostini Gf	32	GREMOLATA CRUSTED FAROE ISLAND SALMON	roasted fennel and baby potatoes / tomato buerre blanc Gf	29
TRIPLE TAIL CLAM CHOWDER	sautéed triple tail over a bowl of new england clam chowder / roasted vegetables / potatoes / littleneck clams	32	SHORT RIB AND HOUSE- MADE LOBSTER AGNOLOTTI	braised beef short rib with natural reduction / lobster agnolotti with tarragon lobster buerre blanc	48
GRILLED 12OZ* PRIME NEW YORK STRIP	shortrib-manchego potato croquettes / roasted pablanos / leeks / red wine demi glace / romesco sauce	MARKET PRICE	SEARED DIVER SCALLOPS	roasted pablano-cheddar polenta / corn / bacon cream Gf	38
PAPPARDELLE BOLOGNESE	house made pappardelle pasta / ground beef / pork / veal / rich red wine tomato sauce / herbed ricotta cheese / shaved parmesan	27	PRESERVED LEMON-APRICOT CHICKEN TAGINE	jasmine rice / cilantro yogurt / harissa paste / apricot chutney Gf	29
CRISPY TOFU	chickpea vegetable ragoût / chermoula sauce Gf	26	BRAISED PORK SHANK	wild mushroom risotto / natural reduction Gf	32

DESSERT



VANILLA CREME BRÛLÉE	with fresh berries GF	10
MOLTEN CHOCOLATE LAVA CAKE	with vanilla bean ice cream	10
BURNT BASQUE CHEESECAKE	with a wildberry compote	10
KEY LIME TART	with a brûléed meringue	10

Happy Hour Specials

AVAILABLE IN OUR BAR AND TERRACE ONLY
SERVED WEDNESDAY-SUNDAY 3:30PM-5PM

CÔSTE
CÔSTE
I S L A N D C U I S I N E