

APPETIZERS



GARLIC-CHILI SHRIMP AND CHORIZO	sautéed jumbo key west pink shrimp / spanish chorizo / spicy garlic-butter sauce / lemon / fresh parsley	15
SNAPPER CRUDO	chilled thin sliced sashimi snapper / chili peppers / red onions / fresh citrus / cilantro / evoo	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 OR kim chee glazed / toasted sesame / green onion / cilantro	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	14

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

CAPRESE vine ripe tomatoes / fresh
mozzarella / pesto drizzle /
evoo / sea salt 15

ROASTED BEETS baby arugula / candied
walnuts / goat cheese / citrus
vinaigrette 15

GREEK romaine / cucumbers /
tomatoes / red onion / feta
cheese / herbed vinaigrette 12

ENTRÉES

**SEAFOOD
CIOPPINO** fresh catch / shrimp / scallops /
clams / mussels / fennel-
tomato sauce / grilled crostini 32

**TRIPLE TAIL CLAM
CHOWDER** sautéed triple tail over a bowl
of new england clam chowder /
roasted vegetables / potatoes /
littleneck clams 32

**GRILLED 12OZ*
PRIME NEW YORK
STRIP** shortrib-manchego potato
croquettes / roasted pablanos /
leeks / red wine demi glace /
romesco sauce **MARKET
PRICE**

**PAPPARDELLE
BOLOGNESE** house made pappardelle
pasta / ground beef / pork /
veal / rich red wine tomato
sauce / herbed ricotta cheese /
shaved parmesan 25

**MOROCCAN
SPICED GRILLED
TOFU** charred eggplant purée /
roasted vegetable misto /
pistachio-mint chimichurri 25

**GREMOLATA
CRUSTED FAROE
ISLAND SALMON** roasted fennel and baby
potatoes / tomato buerre blanc 29

**SHORT RIB
AND HOUSE-
MADE LOBSTER
AGNOLOTTI** braised beef short rib with
natural reduction / lobster
agnolotti with tarragon lobster
buerre blanc 48

**SEARED DIVER
SCALLOPS** roasted pablano-cheddar
polenta / corn / bacon cream 38

**MEDITERRANEAN
MARINATED
GRILLED CHICKEN** preserved lemon pearl pasta /
harissa yogurt 32

**BRAISED PORK
SHANK** wild mushroom risotto / natural
reduction 32

DESSERT



VANILLA CREME BRÛLÉE	with fresh berries	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
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I S L A N D C U I S I N E