

C O A S T

K I T C H E N



L O U N G E

GRILLED SALMON WINGS / 12

BBQ Spice Rub, Lemon

ARTISAN CHEESE BOARD / 18

Local Creamery Cheeses, Truffle Honey,
Onion Jam, Fruit Compote, Crackers, Grilled
Bread

CHARCUTERIE BOARD / 18

Assorted Cured Meats, House Made Mustard,
Pepperoncini, Pickled Grapes, Grilled Bread

DEVILED EGGS / 8

Duck Confit, Pickled Mustard Seeds,
Wild Fennel

*** BABY GEM LETTUCE "CAESAR" / 14**

Parmesan, Caesar Dressing, Anchovies,
Crostini

-Add Chicken or Smoked Salmon / 6

CALIFORNIA GRILLED PEACHES TOAST / 18

Grilled bread, Peach Gastrique, Burrata
Cheese, Prosciutto

TIMBER COVE BOARD / 25

2 Local Creamery Cheeses, 2 Cured Meats,
Accoutrements

TOTTEN INLET MUSSELS / 19

Smoked Tomatoes, White Wine, Swiss Chard,
Crunchy Chickpeas, Dehydrated Prosciutto

***TUNA POKE / 18**

Seaweed Salad, Avocado, Cucumber,
Scallions, Sesame Seeds, Rice Noodles

*** TOMALES BAY OYSTERS ON ½ SHELL / 21**

6 Local Oysters, Fresh Pico de Gallo
Mignolet, Fried Green Plantain Dust

SHRIMP SLIDERS / 17

Tartar Sauce, Tomato Confit, Lettuce, Fries

*** COAST KITCHEN BURGER / 16**

Creek Stone Dry Age Beef, Smoked Chipotle
Aioli & French Fries

Add: Blue Cheese, Aged Cheddar, Swiss,
Applewood Bacon, Mushrooms / 2 Each

Water Upon Request

20% Gratuity added to parties of 6 or more
*Consuming raw or undercooked items can
increase your risk of foodborne illness.