

C O A S T

K I T C H E N



L O U N G E

GRILLED SALMON WINGS / 9

Dehydrated Barbeque Sauce

ARTISAN CHEESE BOARD / 18

Local Creamery Cheeses, Mixed Nuts, Truffle Honey, Onion Jam, Quince Paste, Crackers, Grilled Bread

CHARCUTERIE BOARD / 18

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

DEVEILED EGGS / 7

Duck Confit, Pickled Mustard Seeds, Wild Fennel

*** BABY GEM LETTUCE CAESAR / 14**

Parmesan, Caesar Dressing, Anchovies, Crostini

-Add Chicken or Smoked Salmon / 6

LOCAL MUSHROOM TOAST / 12

Truffle Mascarpone, Crispy Arugula, Pickled

TIMBER COVE BOARD / 25

2 Local Creamery Cheeses, 2 Cured Meats, Accoutrements

TOTTEN INLET MUSSELS / 18

Neuske's Bacon, Bonito Butter, Scallions, Nduja Grilled Bread

TUNA TARTAR / 16

Seaweed Salad, Citrus Dressing, Sesame Oil, Furikake Wontons

*** TOMALES BAY OYSTERS ON ½ SHELL / 18**

6 Oysters, Charred Fresno Mignonette

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, Aplewood 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.