

C O A S T  
K I T C H E N



L U N C H

H O U R S : 1 2 P M - 3 P M

**ARTISAN CHEESE BOARD / 18**

Local Creamery Cheeses, Truffle Honey, Onion Jam, Chutney, Crackers, Grilled Bread

**CHARCUTERIE BOARD / 18**

Assorted Cured Meats, Mustard, Pepperoncini, Crackers

**DEVILED EGGS / 8**

Duck Confit, Pickled Mustard Seeds, Wild Fennel

**GRILLED SALMON WINGS / 12**

BBQ Spice Rub, Grilled Lemon

**\*GEM LETTUCE CAESAR / 14**

Parmesan, Caesar Dressing, Anchovies, Frisee, Radicchio, Gem Lettuce, Crostini

– Add Chicken, Shrimp or Smoked Salmon / 8 EA

**MIXED BEET SALAD / 15**

Roasted Beets, Arugula, Toasted Hazelnuts, Apple Cider Vinaigrette, Horseradish Whipped Cream

**\*TOMALES BAY OYSTERS ON 1/2 SHELL / 21**

Tomato Mignonette, Pickled Serrano Peppers, Lemon

**SHRIMP SLIDERS / 17**

Charred Jalapeno Aioli, Tomato Confit, Lettuce, Fries

**\*COAST KITCHEN BURGER / 16**

Creekstone Beef, Smoked Chipotle Aioli, Fries

-Add Bleu Cheese, Aged Cheddar, Swiss, Applewood Bacon or Mushrooms / 2 EA

**WINTER FETTUCCHINI / 24**

House Made Pasta, Local Winter Vegetables, Kale Pesto, Parmesan, Lemon

**TOTTEN INLET MUSSELS / 19**

Fennel, Bacon, Potato Skin, White Wine, Cream, Clam Juice, Grilled Bread

**FISH & CHIPS / 22**

Beer Battered Catch of the Day, Seasoned Fries,

Water Upon Request

20% Gratuity Added, plus \$5 Dollars Delivery Fee

\*Consuming Raw or Undercooked Items Can Increase Your Risk Of Foodborne Illness