

C O A S T

K I T C H E N



L O U N G E

GRILLED SALMON WINGS / 11
Dehydrated Barbeque Sauce

ARTISAN CHEESE BOARD / 18
Local Creamery Cheeses, Truffle Honey,
Onion Jam, Quince Paste, Crackers, Grilled
Bread

CHARCUTERIE BOARD / 18
Assorted Cured Meats, House Made Mustard,
Pepperoncini, Pickled Grapes, Grilled Bread

DEVILED 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 / 14
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,
Grilled Bread

***TUNA TARTAR / 18**
Seaweed Salad, Citrus Dressing, Sesame Oil,
Furikake Wontons

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