

# coast

bar + bistro

## SMALL PLATES AND QUICK BITES

### **GF** Fried Chicken Wings 11

Choose from: Buffalo, Barbecue or Salt + Vinegar, served with bleu cheese sauce, celery and carrot sticks

### **GF** v Kale Chips 4

Roasted to a delicate crunch with olive oil and sea salt

### ☛ **GF** Local Oysters \$2 each

On the half shell with champagne mignonette

### Fried Jalapenos 4

House made ranch dipping sauce

### Bruschetta 5

Tomato, mozzarella, fresh basil, olive oil, and balsamic vinegar

### **GF** Deviled Egg 5

Bacon and jalapeno garnish

### **GF** Hummus 6

With seasonal vegetables and Naan bread

### **GF** Honey Roasted Cashews 4

### **GF** Chorizo Stuffed Mushrooms 5

House-made sausage and mozzarella stuffed mushrooms

### VG **Bistro Fries or Sweet Potato Fries 6**

Choose three of our house sauces: chipotle mayo, garlic aioli, honey mustard, cajun remoulade, baja sauce, or truffle ketchup

### ☛ **GF** Fried Calamari 11

Golden fried with a rice flour breading, tossed with pickled onion, black olive, tomatoes, pepperoncini and lemon

### **GF** Maine Mussels 13

Steamed in white wine, herb butter, and served with grilled baguette

### ☛ **Crab Cakes 12**

Jonah crab meat, red pepper, scallion, seared golden brown, served with a chili pepper remoulade

### VG **Cheese Plate 16**

Rotating selection of three local and regional cheeses, served with French baguette and assorted garnishes

### **Maple Buffalo Chicken Sliders 8**

Three sliders with shredded chicken, pickled onion, smoked gouda, maple buffalo sauce, on a toasted sourdough bun

### ☛ **Lobster Rangoon 9**

Three handmade fried pockets of goodness, with sweet chili sauce

### **GF** v **Marinated Country Olives 4**

### **GF** **Bacon Wrapped Dates 6**

Goat cheese stuffed, drizzled with a maple glaze

### VG **Garlic and Parmesan Bread Sticks 5**

With house made marinara

### VG **Fresh Tortilla Chips 6**

Served with sides of cheddar-jack cheese sauce, pico de gallo, and guacamole

### VG **Fried Pickle Chips 4**

House-made ranch dipping sauce

### **GF** ☛ **Pan Seared Scallops 12**

With bacon, shallot, roasted sweet corn coulis

## SALADS AND SOUPS

To any salad, add chicken 5, broiled or fried haddock 8, or steak 10

### VG **GF** **Garden Green Salad**

Romaine and frisee, crisp vegetables and choice of dressing 8

### **GF** **Coast Bistro Cobb**

Mixed greens, boiled potato, olives, sliced egg, bacon and green beans, with champagne vinaigrette 11

### **GF** **Steak and Bibb lettuce**

Local Bibb lettuce with seared tenderloin of beef, pickled onion, bleu cheese and creamy parmesan peppercorn dressing 15

### **GF** **Caesar**

Romaine lettuce, parmesan, herb croutons and white anchovy, tossed with house made Caesar dressing 8

### ☛ **The Daniel Seafood Chowder**

Traditional creamy style with clams, haddock, bacon, celery and onion 5/9

### ☛ **GF** **Lobster Stew**

Chunks of fresh local lobster in a creamy and decadent stew, with a hint of sherry 8/12

### **Soup du jour**

Chef's selection daily 4/8

### v **GF** **Squash and Quinoa Chili**

Cannellini beans, black beans, corn, and onion 4/8

**GF** - Gluten free    **GF** - Can be made gluten free    ☛ - contains seafood    v - Vegan    VG - Vegetarian

\*Consuming raw or undercooked meats, seafood, or fresh shell eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.



## STONE FIRED FLATBREADS

### **Cochon Trio**

Marinara sauce with crispy bacon crumbles, Italian sausage and pepperoni **12**

### 🐟 **Coast Catch**

White sauce with scallops, lobster, crab, parmesan cheese, corn and scallion **22**

### VG **Margherita**

Red sauce, fresh Mozzarella, tomato and whole basil leaves **11**

### VG **Mushroom Medley**

Oyster, shitake and crimini mushrooms, over white sauce, topped with Mozzarella **12**

### VG **Greek**

Flatbread brushed with garlic oil, baked with fresh mozzarella, feta cheese, then topped with fresh tomato, onion, basil and olives **11**

### VG **Sweet Potato and Kale**

Onion jam, thin sliced sweet potato, crumbled goat cheese and crisp kale leaves **10**

### **Spicy Chicken**

Red sauce, blackened chicken, roasted red pepper, onion and cheddar jack cheese **12**

### **Pepperoni and Cheese**

House made red sauce, mozzarella cheese and pepperoni **11**

### VG **White Pizza**

Roasted garlic oil, mozzarella, parmesan, parsley and chives **10**

### 🐟 **Pesto and Squid**

Basil pesto topped with paprika spiced squid, roasted red pepper, feta cheese and olives **12**

## SANDWICHES AND LIGHT FARE

### GF **Coast Classic Cheeseburger**

Pineland Farm beef on toasted brioche bun with lettuce, tomato and choice of cheese **11**

### GF **Black Bean Burger**

House made with roasted corn, onion, bell pepper and crispy rice. Served on a toasted brioche bun with chipotle mayo, lettuce and tomato **9**

### 🐟 **Coast Fish Taco**

Fried or broiled haddock served in three flour tortillas with lettuce, fresh salsa, pickled onion and spicy baja sauce **12**

### **Coast Chicken Taco**

Fried or baked marinated chicken breast served in three flour tortillas with lettuce, fresh salsa, pickled onion and spicy baja sauce **11**

### GF **Grilled Chicken BLT**

Marinated grilled chicken breast on toasted brioche bun with bacon, lettuce, tomato and cajun remoulade **11**

### 🐟 **Haddock Melt**

Golden fried or broiled haddock on a toasted brioche bun with lettuce, tomato, choice of cheese and tarter sauce **12**

### GF **Tenderloin of Beef**

Pan seared, mushroom blue cheese sauce, whipped potato and seasonal vegetables **28**

### 🐟 **Seafood Stuffed Lobster Tail**

Maine lobster tail roasted with crab and scallop stuffing, white wine butter sauce, whipped potato and seasonal vegetable **19**

### V **Asian Kale and Farro**

Saute of green kale, mushroom, red onion, farro, finished with tamari ginger sauce, peanuts and scallions **14**

### **Maple Glazed Pork Chop**

Seared bone-in pork chop, maple balsamic glaze, whipped potato and seasonal vegetables **15**

### GF 🐟 **Baked Haddock**

White wine butter broth, mushrooms, tomato, leek, and poached potato **16**

### V GF **Cilantro Lime Sweet Potato Bowl**

Roasted sweet potato, pickled carrot and onion, chick pea, quinoa and bibb lettuce with avocado cilantro lime sauce **16**

### 🐟 **Lobster Pasta**

Hand picked lobster meat, tomato, onion, chive and parsley, in sherry cream sauce over fettuccine **24**

### GF **Lamb Meatballs**

Simmered in a spicy tomato sauce, served over moroccan cous cous **18**

## ENTREE

## DESSERT

### GF **Flourless Chocolate Torte**

Rich chocolate torte with raspberry coulis and whipped cream **6**

### GF **Chef's Choice Creme Brulee**

Rotating flavors of rich custard with hard caramel top **7**

### **Cheesecake**

Rotating selection of cheese cake **7**

### **Limoncello Mascarpone Cake**

Light lemon flavored cake layers with mascarpone cream frosting **6**

### **Brick Oven Cookie**

Chocolate chip cookie baked in our brick oven to order, topped with ice cream **7**

**Ask your server about our other rotating dessert options**