

DINNER FEATURES 5/22

STARTERS

SOFTSHELL CRAB APP \$16

WITH FRESH CORN & WHITE BEAN
SUCCOTASH, TARTAR SAUCE

CAPRESE SALAD \$13

VINE RIPE TOMATOES, FRESH
MOZZARELLA, EXTRA VIRGIN OLIVE OIL,
FRESH BASIL, BALSAMIC REDUCTION

ENTREES

SOFTSHELL CRAB ENTREE \$36

WITH MASHED POTATOES, FRESH CORN &
WHITE BEAN SUCCOTASH, TARTAR SAUCE

*GRILLED FLANK STEAK \$24

GRILLED MARINATED FLANK STEAK,
SAUTEED MUSHROOMS, ROASTED POTATOES,
FRAZZLED ONIONS, BOURBON DEMI-GLAZE

"F.L.C" FLOUNDER SPECIAL \$36

PAN ROASTED FLOUNDER FILET TOPPED WITH
LOBSTER & CRAB, WITH MASHED POTATOES, FRESH
ASPARAGUS, LEMON BEURRE BLANC

SIDES

\$6 EACH

house cut fries, sautéed spinach, sautéed mushrooms, side salad,
parmesan risotto, charred cauliflower

DESSERTS

MINI CHOCOLATE CHIP CANNOLI'S \$9

*items may contain raw or undercooked ingredients.
consuming raw or undercooked ingredients may increase your risk of food borne illness.

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