

# DINNER FEATURES 6/4

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## STARTERS

### FRIED CALAMARI APP \$10

OLD BAY DUSTED AND FRIED, WITH  
RED GRAPE TOMATO, ROASTED CORN &  
WHITE BEAN SALSA, SWEET CHILI SAUCE

### CAPRESE SALAD \$13

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

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## ENTREES

### MAPLE LEAF DUCK BREAST \$28

WITH MASHED POTATOES, SAUTEED  
SPINACH, PEAR & BING CHERRY COMPOTE,  
CHERRY BRANDY BALSAMIC GASTRIQUE

### COBALT CRAB STACK \$36

LUMP CRAB CAKE TOPPED WITH FRIED  
SOFTSHELL CRAB & LUMP CRAB MEAT,  
MASHED POTATOES, FRESH ASPARAGUS

### HALIBUT SPECIAL \$32

PAN ROASTED HALIBUT FILET  
OVER SAFFRON PARMESAN RISOTTO  
WITH COBALT FARMS SAUTEED TUSCAN KALE,  
LEMON BEURRE BLANC

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## SIDES

\$6 EACH

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

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## DESSERTS

### MADelyn'S COCONUT CAKE \$9

### KEY LIME PIE \$8

### TRIPLE LAYER CHOCOLATE CAKE \$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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