

DINNER FEATURES

STARTERS

BEEF CARPACCIO \$14

KOBE STYLE, RAW, TRUFFLE OIL,
CHILI OIL, CAPERS, SHAVED PECORINO
CHEESE, JAPANESE HOT COOKING STONE

CHILLED GAZPACHO & CRAB \$5/\$9

CHILLED TOMATO SOUP WITH COBALT FARMS
ORGANIC ZUCCHINI, SQUASH, TOMATOES &
CUCUMBER. TOPPED WITH LUMP CRAB & EVOO

FRIED CALAMARI APP \$10

OLD BAY DUSTED AND FRIED,
WITH SIDE OF SWEET CHILI SAUCE

COBALT BLEU MUSSELS \$17

P.E.I BLACK MUSSELS, GORGONZOLA CREAM,
LEEKs, SHALLOTS, TOASTED BREAD

ENTREES

MAPLE LEAF DUCK BREAST \$28

OVEN ROASTED DUCK BREAST,
MASHED POTATOES, SAUTEED SPINACH,
PEAR & BING CHERRY COMPOTE,
CHERRY BRANDY BALSAMIC GASTRIQUE

BLACKENED TUNA FILET \$28

BLACKENED YELLOW FIN TUNA FILET,
GRILLED MARINATED PORTABELLAS,
ROASTED POTATOES, PICKLED GINGER,
THAI HERB CREAM SAUCE

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

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

SIDES

\$6 EACH

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

DESSERTS

VANILLA BEAN CREME BRULE \$9

KEY LIME PIE \$9

TIRAMISU \$9

*items may contain raw or undercooked ingredients.

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

COBALTGRILLE.COM

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