

DINNER FEATURES

STARTERS

BEEF CARPACCIO \$14

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

FRIED CALAMARI APP \$10

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

CHILLED GAZPACHO & CRAB \$5/\$9

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

CHERRY TOMATO SALAD \$14

ORGANIC CHERRY TOMATOES & CUCUMBERS,
FRIED GOAT CHEESE CROUTONS, CAPERS,
SWEET SHALLOT VINAIGRETTE

ENTREES

SURF & TURF \$30

PAN ROASTED LUMP CRAB CAKE AND
GRILLED MARINATED FLANK STEAK,
BUTTERED CORN, MASHED POTATOES,
WHITE TRUFFLE DEMI-GLAZE SAUCE

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

*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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