

# DINNER FEATURES

## STARTERS

### SHRIMP & BURRATA SALAD \$14

GRILLED SHRIMP, CHERRY TOMATOES,  
BURRATA MOZZARELLA, MIXED GREENS,  
TOASTED ALMONDS, MISO VINAIGRETTE

### COBALT BLEU MUSSELS \$17

PRINCE EDWARD ISLAND BLACK MUSSELS,  
LEEK, SHALLOTS, GORGONZOLA CREAM,  
SERVED WITH TOASTED BREAD

### FRIED CALAMARI APP \$10

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

### FRIED OYSTER \$15

SERVED OVER BABY SPINACH TOSSED IN  
HONEY-MUSTARD VINAIGRETTE WITH  
PICKLED SHISHITO PEPPERS

### BEEF CARPACCIO \$14

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

### LEEK & POTATO SOUP \$5/\$9

## ENTREES

### BEEF WELLINGTON \$46

FILET MIGNON TOPPED WITH SAUTEED  
MUSHROOMS & FOIE GRAS, BAKED IN A  
PUFF PASTRY CASE SERVED WITH SAUTEED  
BABY SPINACH & RED WINE BORDELAISE SAUCE

### SHRIMP & GRITS \$26

SHRIMP, PARMESAN GRITS, TOMATOES,  
BACON, ONIONS, CHORIZO SAUSAGE

### "R.L.C" ROCKFISH SPECIAL \$37

PAN ROASTED ROCKFISH FILET  
LOBSTER & CRAB MEAT, MASHED POTATOES,  
FRESH ASPARAGS & LEMON BEURRE BLANC

### MAPLE LEAF DUCK BREAST \$28

OVEN ROASTED MAPLE LEAF DUCK BREAST,  
MASHED POTATOES, SAUTEED SPINACH,  
PEAR & BING CHERRY COMPOTE, GASTRIQUE

## SIDES

\$6 EACH

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

## DESSERTS

\$9 EACH

VANILLA BEAN CREME BRULE

DEEP FRIED OREO COOKIES

TRIPLE LAYER CHOCOLATE CAKE

MADELYN'S COCONUT CAKE

BOURBON BREAD PUDDING

KEY LIME PIE

DIP SUM DOUGHNUTS

COBALTGRILLE.COM

757-333-3334

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