

# DINNER FEATURES

## STARTERS

### CRAB CASSEROLE \$15

LUMP CRAB IN CHARDONNAY SIMMERED  
CREAM CHEESE WITH CELERY, SCALLIONS  
PARMESAN, FLATBREAD CRACKERS

### COBALT BLEU MUSSELS \$17

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

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

### SALMON & BURRATA SALAD \$15

HOUSE CURED SALMON GRAVLAX, CREAMY  
BURRATA MOZZARELLA, POACHED PEAR,  
BIBB LETTUCE, SHALLOT VINAIGRETTE,  
TOASTED ALMONDS

### FRIED CALAMARI APP \$10

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

### BEEF CARPACCIO \$14

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

## ENTREES

### "F.L.C" FLOUNDER SPECIAL \$37

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

### CORNISH GAME HEN \$22

OVEN ROASTED HALF HEN,  
SPICED PECAN-CRANBERRY RELISH,  
PARMESAN GRATIN POTATOES FLORENTINE,  
TARRAGON DEMI-GLAZE

### BRANZINO \$30

PAN ROASTED MEDITERRANEAN SEABASS,  
WHITE BEAN, MUSHROOM & TOMATO MEDLEY  
SAFFRON CREAM, CRISPY BASIL

### FILET NAPOLEON \$45

GRILLED FILET MIGNON LAYERED WITH  
SAUTEED SHRIMP SCAMPI & SAUTEED  
MUSHROOMS, PARMESAN RISOTTO,  
RED WINE BORDELAISE SAUCE

## SIDES

\$6 EACH

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

## DESSERTS

\$9 EACH

ENGLISH STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & WHIPPED CREAM

VANILLA BEAN CREME BRULE

DEEP FRIED OREO COOKIES

TRIPLE LAYER CHOCOLATE CAKE

MADELYN'S COCONUT CAKE

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.