

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

PROSCIUTTO & MOZZARELLA \$15

THINLY SLICED PROSCIUTTO HAM,
FRESH MOZZARELLA, MIXED GREENS
THYME POACHED PEAR, ROASTED TOMATO
VINAIGRETTE, SPICED PECANS

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

BEEF WELLINGTON \$48

FILET MIGNON TOPPED WITH
SAUTEED MUSHROOMS, 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

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 \$37

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

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.