

# DINNER FEATURES

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## 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,  
LEEKs, SHALLOTS, GORGONZOLA CREAM,  
SERVED WITH TOASTED BREAD

### FRIED CALAMARI APP \$10

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

### PROSCIUTTO & MOZZARELLA \$15

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

### BEEF CARPACCIO \$14

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

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## ENTREES

### BEEF WELLINGTON \$48

FILET MIGNON TOPPED WITH  
SAUTEED MUSHROOMS, BAKED IN A  
PUFF PASTRY CASE, 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

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## SIDES

\$6 EACH

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

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## 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

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COBALTGRILLE.COM

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