

# DINNER FEATURES

## STARTERS

### CRAB CASSEROLE \$15

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

### FRIED CALAMARI APP \$10

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

### COBALT BLEU MUSSELS \$17

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

### BEEF CARPACCIO \$14

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

### SOUP OF THE DAY \$9

FRENCH ONION, SWISS CHEESE CROUTON

## ENTREES

### SPANISH PAELLA \$22

PAELLA WITH SHRIMP, MUSSELS, CHICKEN,  
PORK LOIN, CHORIZO SAUSAGE, SAFFRON RICE,  
BELL PEPPERS, GARDEN PEAS, GREEN BEANS

### FILET NAPOLEON \$45

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

### N.Z RACK OF LAMB CHOPS \$38

OVEN ROASTED HALF RACK OF LAMB,  
SAUTEED MUSHROOMS, PARMESAN RISOTTO,  
WHITE TRUFFLE DEMI-GLAZE SAUCE

### "F.L.C" FLOUNDER SPECIAL \$38

PAN ROASTED OBX 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

WHITE CHOCOLATE BREAD PUDDING WITH BING CHERRIES & WHIPPED CREAM

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.