

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,
LEEKs, 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

CRAB & AVOCADO SALAD \$16

ORGANIC MIXED LETTUCE LEAVES, LUMP CRAB,
SLICED FRESH AVOCADO, DICED TOMATOES,
RED WINE & SHERRY VINAIGRETTE

FRIED CALAMARI APP \$10

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

ENTREES

*BEEF WELLINGTON \$48

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

*BLACKENED TUNA FILET \$26

BLACKENED YELLOW FIN TUNA FILET,
GRILLED MARINATED PORTABELLAS,
ROASTED POTATOES, PICKLED GINGER,
THAI HERB CREAM SAUCE

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

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

*FLANK STEAK \$26

GRILLED 8oz MARINATED FLANK STEAK,
SAUTEED MUSHROOMS, ROASTED
POTATOES, BOURBON DEMI-GLAZE 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 WHIPPED CREAM & TOFFEE SAUCE
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.