

COBALT GRILLE

DINNER MENU

STARTERS

SOUPS, SALADS & APPETIZERS

TOMATO-BASIL SOUP \$5 / \$9
smoked gouda cheese, croutons

SHE-CRAB SOUP \$5 / \$9
with sherry, old bay,
lump crab meat

CHOP SALAD \$13
Romaine, smoked bacon, tomatoes,
red onions, cheddar jack cheese,
pistachios, buttermilk ranch dressing

CAESAR SALAD \$11
Romaine lettuce, Parmesan crisp,
creamy Caesar dressing,
shredded Parmesan croutons

PEAR & GORGONZOLA SALAD \$14
Poached pear, baby spinach,
tomatoes, almonds, gorgonzola,
honey-mustard dressing

PORTABELLA FRIES \$7
Ginger maple-ponzu &
chipotle ranch

OLIVES \$5
marinated Mediterranean
mixed olives

CRAB CAKE APPETIZER \$15
pan roasted, lemon tartar,
zucchini-carrot & yellow
squash spaghetti vegetables

FRIED GREEN TOMATOES \$8
shredded parmesan,
buttermilk ranch

SCALLOPS ROCKEFELLER \$15
three pan seared scallops,
sautéed baby spinach, smoked
bacon, shredded parmesan cheese

ARTISANAL CHEESE BOARD \$18
Creamy Blue Wisconsin Gorgonzola,
Aged Spanish Manchego,
French Brie, toasted bread,
fresh fruit, cornichons, truffle honey
spiced pecans

BAKED CAMEMBERT CHEESE \$15
Kalamata olives, roasted shallots
& garlic confit, sun dried
tomatoes, olive oil & balsamic
reduction, toasted bread

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

COBALT GRILLE

DINNER MENU

ENTRÉES

FISH & CHIPS \$18

English style, lightly battered fresh cod filet with hand cut fries, tartar sauce

SHRIMP & SCALLOPS RISOTTO \$32

Sautéed shrimp & scallops, pecorino romano cheese, spinach, sun-dried tomato parmesan risotto, fresh basil

*SALMON FILET \$29

Pan roasted salmon filet, farro grain, preserved lemon, zucchini, carrot & yellow squash spaghetti vegetables, saffron sauce

VEGETARIAN MEDLEY \$18

Beyond plant based meatless patty, tomato jam, extra virgin olive oil sautéed spaghetti vegetables, grilled marinated portabella mushrooms, tomato vinaigrette, balsamic reduction

CHICKEN PENNE PASTA \$20

Sautéed chicken breast pieces, leeks, shallots, smoked bacon, penne pasta, champagne cream sauce

*NY STRIP STEAK \$32

Grilled 12oz strip steak, fries, sautéed broccoli & garlic confit, herb butter, demi-glaze sauce

CRAB CAKES DINNER \$30

Two pan roasted lump crab cakes, mashed potatoes, pickled peppers, broccoli & garlic confit, tartar sauce

MAPLE LEAF DUCK BREAST \$28

Oven roasted Maple Leaf Duck breast, mashed potatoes, sauteed spinach, pear & bing cherry compote, gastrique

BURGERS

SERVED WITH CAJUN CHIPS, FRIES, FRESH FRUIT OR SALAD

FOR HEALTHIER CHOICE AT NO EXTRA COST SUBSTITUTE
GRILLED MARINATED PORTABELLA MUSHROOM

COBALT BLEU

fire-grilled beef patty
smoked bacon, lettuce,
tomato, cajun spice,
gorgonzola cheese \$16

SMOKEHOUSE

fire-grilled beef patty
bbq sauce, smoked bacon,
frazzled onions, smoked
gouda cheese \$17

CLASSIC

fire-grilled beef patty
lettuce, tomato, red onion,
cheddar jack cheese \$15

BEYOND

plant based meatless burger,
house-made tomato jam,
lettuce, tomato \$16

CHICKEN

bbq sauce, caramelized
onions, provolone \$15

SIDES \$6 EACH

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

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DINNER FEATURES

STARTERS

WATERMELON SALAD \$12

FRESH WATERMELON, BABY ARURUGULA,
GOAT CHEESE CROUTONS, SPICED PECANS,
SWEET SHALLOT DRESSING \$12

CRAB CASSEROLE \$15

LUMP CRAB IN CHARDONNAY SIMMERED
CREAM CHEESE WITH CELERY, SCALLIONS
PARMESAN, SERVED WITH TOASTED BREAD

SOUP DU JOUR \$5 / \$9

CHILLED TOMATO & VEGETABLE GAZPACHO

BEEF CARPACCIO \$14

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

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

ENTREES

FLOUNDER SPECIAL \$38

PAN ROASTED FLOUNDER FILET TOPPPED
WITH CRAB MEAT, MASHED POTATOES,
FRESH ASPARAGUS, LEMON BEURRE BLANC

SPANISH PAELLA \$26

CHICKEN, CHORIZO SAUSAGE, SHRIMP,
SAFFRON RICE, PEPPERS, ONIONS
GARDEN PEAS, BLACK P.E.I.MUSSELS

BEEF WELLINGTON \$48

FILET MIGNON, SAUTEED MUSHROOMS &
SEARED FOIE GRAS, BAKED IN PUFF PASTRY,
SAUTEED BABY SPINACH,
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

SIDES

\$6 EACH

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

DESSERTS

\$9 EACH

LEMON OLIVE OIL CAKE, FRESH BERRIES

ENGLISH STICKY TOFFEE PUDDING

VANILLA BEAN CREME BRULE

MADLYN'S COCONUT CAKE

DEEP FRIED OREO COOKIES

KEY LIME PIE

TRIPLE LAYER CHOCOLATE CAKE

DIP SUM DOUGHNUTS

COBALTGRILLE.COM

757-333-3334

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DESSERTS

STICKY TOFFEE PUDDING

VANILLA CREME BRULE

DEEP FRIED OREO COOKIES

KEY LIME PIE WITH
WHIPPED CREAM

TRIPLE LAYER
CHOCOLATE CAKE

DIP SUM DOUGHNUTS
WITH DIPPING SAUCES

MADELYN'S COCONUT CAKE

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SPRING COCKTAILS

• \$12 •

SPRING TODDY

Larceny Bourbon, Earl Grey simple syrup,
fresh lemon juice, Cinnamon dusting

CUCUMBER LEMONADE

Effen Cucumber Vodka, lemon juice,
simple syrup, club soda

SPRING TART

Bacardi Raspberry Rum, Licor 43,
lemon juice, strawberry, honey & mint

PALMA PALOMA

Lunazul Blanco Tequila, PAMA
Pomegranate Liqueur, Grapefruit juice,
fresh lime juice, simple syrup, club soda

FIRST BLOOM

Uncle Val's Gin, St. Germain Elderflower
Liqueur, fresh lime juice, simple syrup

AFTER DINNER DRINKS

CHOCOLATE MARTINI

JUMP START

NUTTY IRISHMAN

ALMOND JOY

RED VELVET CAKE

TAYLOR FLADGATE 20yr PORT

DOW'S RUBY PORT

COBALT GRILLE

COCKTAIL LIST

— \$12 EACH —

BLUEBERRY LEMONADE

Smirnoff Blueberry Vodka, simple syrup, fresh lemon juice

ISLAND FIZZ

Svedka Mango Pineapple Vodka, Pineapple Juice, Moscato

MAD MEN MANHATTAN

Elijah Craig Bourbon, Vya Sweet Vermouth, Angoustora Bitters

BLOOD ORANGE OLD FASHIONED

Bulleit Rye, Solerno Blood Orange Liqueur and Orange Bitters

LEMON-BASIL-TINI

Deep Eddy Lemon Vodka, Simple Syrup, muddled fresh Basil

MOJITOS

CLASSIC MINT, BASIL, RASPBERRY or PINEAPPLE-COCONUT

SALTED HONEY OLD FASHIONED

Larceny Bourbon, salted VBee honey, Angostura bitters,
Regan's orange bitters, Luxardo cherry

CRANBERRY MARGARITA

Lunazul Tequila, Cointreau, Cranberry juice, lime juice, cranberries

COBALT COSMO

Absolut Citron, Cointreau white Cranberry juice, fresh Lime juice

MOSCOW MULE

Russian Standard Vodka, Jamaican Ginger Beer, fresh lime juice

— BEER LIST —

**Amstel Light, Blue Moon, Budweiser, Bud Light, Corona,
DB Vienna Lager, Fat Tire, Heineken, El Guapo IPA, Mich Ultra,
Miller Lite, Sierra Nevada, Sam Adam's, Sam Adam's Seasonal,
Stella Artois, Yuengling, Guinness, Bold Rock Cider, Lagunitas IPA**

COBALT

WINES

BUBBLES

LOS MONTEROS CAVA BRUT NV SPAIN

Bottle \$30 | Glass \$8

MUMM NAPA BRUT NV CA 187ML

Bottle \$14

ASOLO PROSECCO NV ITALY

Bottle \$44 | Glass \$12

ROSE D'OR CREMENT DE BORDEAUX

Bottle \$40

GATINOIS NV FRANCE

Bottle \$80

VEUVE CLICQUOT BRUT YELLOW LBL

Bottle \$90

HALF BOTTLES

SONOMA CUTRER CHARDONNAY '17

Bottle \$24

MERLIN CHERRIER SANCERE '18 FR

Bottle \$24

KING ESTATE PINOT GRIS '16 WA

Bottle \$24

VEUVE CLICQUOT BRUT YELLOW LBL

Bottle \$48

WHITES

GABIANO PINOT GRIGIO '19 ITALY

Bottle \$24

LAGARIA PINOT GRIGIO '19 ITALY

Bottle \$30 | Glass \$8

JEAN LUC COLUMBO ROSE '19 FRANCE

Bottle \$36 | Glass \$10

WHISPERING ANGEL ROSE '19 FRANCE

Bottle \$55

LA PERLINA MOSCATO '19 ITALY

Bottle \$30 | Glass \$8

KESSLER RIESLING '18 GERMANY

Bottle \$36 | Glass \$10

BOREALIS WHITE BLEND NV CA

Bottle \$24

MORE WHITES

CONUNDRUM '16 CA

Bottle \$42

PIERRE PRIEUR SANCERE '20 FRANCE

Bottle \$38

KENWOOD SAUVIGNON BLANC '18 CA

Bottle \$24

OUTER SOUND SAUVIGNON BLANC '19 NZ

Bottle \$28

BEYOND SAUVIGNON BLANC '19 SA

Bottle \$30 | Glass \$8

CAKEBREAD SAUVIGNON BLANC '19 CA

Bottle \$54

ILLUMINATION SAUVIGNON BLANC '17 CA

Bottle \$74

CHARDONNAY

JEKEL '16 CA

Bottle \$28

PICKET FENCE '16 CA

Bottle \$30

ONE HOPE '17 CA

Bottle \$36 | Glass \$10

PACIFICANA '19 CA

Bottle \$32

CATENA '19 CA

Bottle \$44 | Glass \$12

STUHMULLER '18 CA

Bottle \$40

SONOMA CUTRER '18 CA

Bottle \$48 | Glass \$14

STAGS LEAP '18 CA

Bottle \$46

RAMEY '17 CA

Bottle \$70

CHALK HILL '178CA

Bottle \$76

KISTLER '19 CA

Bottle \$98

COBALT

WINES

PINOT NOIR

LINCOURT PINOT NOIR '17 CA
Bottle \$34

A TO Z PINOT NOIR Y '17 OREGON
Bottle \$36

UNDERWOOD PINOT NOIR '19 OR
Bottle \$36 | Glass \$10

J BLACK PINOT NOIR '18 CA
Bottle \$48 | Glass \$14

SASS PINOT NOIR '17 OREGON
Bottle \$45

LA CREMA PINOT NOIR '18 CA
Bottle \$48

ADELSHEIM PINOT NOIR '18 OREGON
Bottle \$52

OTHER REDS

DOMAINE BRAVES BEAUJOLAIS '17 FR
Bottle \$30

TOSCOLO CHIANTI '17 ITALY
Bottle \$30

DELAS COTES DU RHONE '18 FR
Bottle \$48 | Glass \$14

K. LYNCH COTES DU RHONE '18 FR
Bottle \$35

PARCEL 41 MERLOT '16 CA
Bottle \$34

MARQUES DE CECERES RIOJA '15 ESP
Bottle \$46

CORVIANO MONTEPULCIANO '19 ITALY
Bottle \$25

FLOUQUET SAINT-EMILION '16 FR
Bottle \$38

CONUNDRUM RED BLEND '18 CA
Bottle \$42

LLAMA MALBEC '18 ARGENTINA
Bottle \$28

LOS NOQUES MALBEC '15 ARGENTINA
Bottle \$40 | Glass \$10

CATENA MALBEC '17 ARG
Bottle \$36

MORE REDS

LA LECCIAIA MONTALCINO '15 ITALY
Bottle \$35

PLUNGERHEAD ZINFANDEL '18 CA
Bottle \$36 | Glass \$10

ZINFINITY ZINFANDEL '17 CA
Bottle \$44

WILD HOG '15 CA
Bottle \$50

HENDRY BLOCK 7&22 ZINFANDEL '16 CA
Bottle \$56

STAGS LEAP PETITE SIRAH '16 NAPA, CA
Bottle \$58

ROMBAUER ZINFANDEL '18 CA
Bottle \$58

BROWN ESTATE ZINFANDEL '18 NAPA CA
Bottle \$75

CABERNET SAUVIGNON

ALAMOS '19 ARGENTINA
Bottle \$28

RAMSAY '18 CA
Bottle \$36 | Glass \$10

SEAN MINOR '17 CA
Bottle \$48 | 14

TREANA '18 CA
Bottle \$48

FAUST '17 CA
Bottle \$90

HENDRY '16 NAPA VALLEY, CA
Bottle \$100

CAKEBREAD '17 CA
Bottle \$120

CAYMUS '19 NAPA, CA
Bottle \$130

SILVER OAK '16 ALEXANDER VALLEY CA
Bottle \$125

SILVER OAK '16 NAPA VALLEY CA
Bottle \$175

HAPPY HOUR



3-6PM TUESDAY-SATURDAY
BAR/LOUNGE/PATIO

SPECIALTY COCKTAILS

GLASS WINES CLASSIC COCKTAILS

FOOD

ALL \$9

Blueberry Lemonade
Blueberry Vodka
simple syrup, lemon

Island Fizz
Svedka Mango Vodka,
Pineapple juice,
Moscato

Lemon-Basil-Tini
Deep Eddy Lemon
Vodka, simple syrup,
muddled fresh basil

Salted Honey
Old Fashioned
Larceny Bourbon,
salted VBee honey,
orange bitters,
Luxardo cherry

Moscow Mule
Russian Standard
Vodka, Jamaican
Ginger Beer, lime juice

Jean Luc Rose \$6

Lar de Paula
White Rioja \$6

Barboursville
Cabernet \$6

Domestic Beer
\$3

Craft Beer
\$4

Martini
\$7

Cosmopolitan \$7

Old Fashioned \$7

Manhattan \$7

Craft Drinks \$5

Tapas

Olives \$3

Veggie spring rolls \$

Fried Green Tomatoes
\$6

Scallops Rockefeller
\$12

Share Share Share!

Beef Carpaccio \$10

Portabella fries \$4

Fried Calamari \$7

Crab casserole \$12

Baked Camembert \$12

Small Plates

Chop Salad \$7

Caprese Salad \$8

Chicken penne \$9

Grilled cheese \$8

Classic burger & fries
\$12

Cobalt Bleu mussels
\$12