

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

BEEF CARPACCIO \$14

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

FRIED CALAMARI APP \$10

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

WATERMELON SALAD \$12

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

ENTREES

BEEF WELLINGTON \$48

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

SOFTSHELL CRABS \$34

TWO LIGHTLY FRIED SOFTSHELL CRABS,
MASHED POTATOES, BUTTERED SHUCKED CORN,
TARTAR SAUCE

N.Z RACK OF LAMB CHOPS \$38

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

"R.L.C" ROCKFISH SPECIAL \$38

PAN ROASTED ROCKFISH FILET
LOBSTER & CRAB MEAT, MASHED POTATOES,
BROCCOLI & GARLIC, 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 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.