

Snacks & Small Plates

Spicy Mango Guacamole MP V/GF

Avocado, chopped mango, cilantro, lime, serrano

Coastal Crab Cakes 17

Celery root remoulade, fried capers, fresh orange

Butternut Squash Soup 10 GF

Butternut Squash, curry spices, onion, coconut milk, crema, toasted coconut

Lemongrass Shrimp Steamed Buns ***

2 For \$10 / 3 For \$14

Lemongrass Shrimp, carrot, cilantro, soy glaze, crushed peanuts**

Trinidadian Chickpea Doubles v

2 For \$7 / 3 For \$10

Curried chickpeas, spicy mango chutney, pickled onion, cucumber, fried Bao bun

Coastal Wings 13

Classic Buffalo – Tropical BBQ

Blue Cheese or Ranch – Carrots & Celery

Boneless +\$1

Quesadillas

Lobster Pineapple 23

Jamaican Jerk Chicken & Pineapple 16

Roasted Veggie 16

Served with chipotle & sour cream

Poke Bowl * 17

Ahi Tuna, rice, avocado, kimchi, watermelon radish, scallions, sesame, sea beans, red onion & soy vinaigrette, spicy aioli

Nachos 16 GF

Shredded chicken, Monterey Jack cheese, salsa verde & salsa roja, HM chipotle queso, black beans, onion, cilantro, sour cream

V: These items are OR can be Vegetarian

GF: These items are OR can be Gluten Free

Before placing your order, please inform your server if anyone in your party has a food allergy

Pinchos 'Caribbean Kebobs'

Served with Tostones

Grilled Chicken Thighs(2 kebabs) –Tropical BBQ Sauce 7

Grilled Hanger Steak –Chimichurri 8

Grilled Shrimp –Dominican Citrus Wasakaka 8

Fish Tacos (3) 15 GF

Grilled Mahi Mahi, lime crema, green papaya slaw, avocado, tropical pico de gallo, West Indies style hot pepper sauce

Birria Tacos(3) 15 GF

Braised short rib, onion, cilantro, cotija cheese, consommé(birria broth)

Jerk Chicken Tacos(3) 14

Smoked jerk chicken, avocado, red onion, cilantro, serrano, crema, lime

Hand Cut Fries 6

Classic Sea Salt – Garlic Parmesan (+\$2)

Salads

Kale & Quinoa Salad 14 V/GF

Kale, baby arugula, quinoa, shaved carrots, pumpkin seeds, goat cheese, dried cranberries, lemon-thyme vinaigrette

Mango & Pear Salad 13 V/GF

Mango, Asian Pear, frisee, endive, arugula, almond picada, bacon, mango-tamarind vinaigrette

Date & Arugula Salad 13 V/GF

Medjool dates, candied pecans, shaved fennel, goat cheese, saba, red wine vinaigrette

Green Salad 9 V/GF

Mixed greens, shaved carrots, shaved red onion, cherry tomatoes, cucumbers, red wine vinaigrette

Green Papaya Salad ** 9 V/GF

Shredded green papaya, cherry tomatoes, Thai basil, spicy serranos, fresh lime, roasted peanuts**, cilantro

Add On's

Grilled Chicken 6

Seared Tuna* 8

Grilled Steak 8

Jerk Chicken 6

Grilled Shrimp 8

Pan-seared Salmon 9

Avocado 3

*This item can be cooked to your preferred temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

** Item contains nuts ** **HM = House Made**

Burgers, Sandwiches, & More

Served with HM pickle and hand cut fries, garlic parmesan fries (+2), OR mixed greens

Add both fries and mixed greens for \$2

Korean BBQ Steak Sandwich 16

Marinated charred short rib, Kimchi, spicy aioli, toasted Manteca bread

The Cubano 15

House cured ham, Cuban roast pork, sliced pickle, Swiss, dark rum molasses mustard, pressed Manteca bread

Lobster Roll 27

Toasted brioche split top bun
Maine Lobster, herb aioli, avocado, lemon wedge
add bacon +2

Roasted Veggie Wrap 14 v

Roasted green & yellow squash, eggplant, caramelized onion. Arugula, tomato, herb aioli, Swiss Cheese, toasted wrap

Haitian Pork Sandwich 16

Crispy roast pork, pickled Haitian slaw, spicy remoulade, toasted Manteca bread

Fried Chicken Sandwich 16

Buttermilk fried chicken, spicy mango slaw, tropical BBQ sauce, sliced pickle chips, toasted brioche bun

Grilled Chicken Sandwich 15

Sliced apple, Swiss, herb aioli, lettuce, tomato, onion, toasted ciabatta bun

Coastal Burger * 16

Pat LaFrieda 6 oz burger, cheddar, house cured ham, grilled pineapple, toasted brioche bun

Classic Burger * 14

Pat LaFrieda 6 oz burger, American cheese, lettuce, tomato, onion, toasted brioche bun

The Surf & Turf Burger * 31

Pat LaFrieda 6oz burger,
Maine lobster tail, **Homemade queso,**
garlic oil, scallions, toasted brioche bun

Coastal-inspired Bowls

Brazilian seafood bowl 22

Grilled Shrimp, lobster stock, coconut milk, tomato, fresh citrus, sauteed vegetables, cilantro lime rice

Chickpea Curry Bowl 14 GF

Curry Chickpeas, roasted veggies, chopped mango, mango chutney, cilantro lime rice, crema

Poke Bowl * 17

Ahi Tuna, rice, avocado, kimchi, watermelon radish, scallions, sesame, sea beans, red onion & soy vinaigrette, spicy aioli

Korean BBQ Bowl 17

Local Blackfish, lobster stock, coconut milk, tomato, fresh citrus, sauteed vegetables, cilantro lime rice

Jamaican Jerk Chicken Bowl 14 GF

Curry Chickpeas, roasted veggies, chopped mango, mango chutney, cilantro lime rice, crema

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