

# Snacks & Small Plates

## **Spicy Mango Guacamole 16** v/GF/HH

Avocado, chopped mango, cilantro, lime, serrano

## **Coastal Chickpea Doubles** v/HH

**2 For \$7 / 3 For \$10**

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

## **Coastal Wings 13** HH

Classic Buffalo - Tropical BBQ

Blue Cheese or Ranch - Carrots & Celery

**Boneless +\$1**

## Quesadillas

### **Lobster Pineapple 27**

### **Jamaican Jerk Chicken & Pineapple 16** HH

### **Roasted Veggie 16** HH

*Served with chipotle & sour cream*

### **Birria Short Rib Quesadilla 17** HH

Birria, black beans, Monterrey jack, scallions, cilantro

*Served with chipotle & consommé*

## **Poke Bowl \*** 17

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

## **Nachos 16** GF/HH

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

## **Pinchos 'Caribbean Kebabs'** HH

*Served with Tostones*

### **Grilled Chicken Thighs (2 kebabs) - Tropical BBQ 7 / 5** HH

### **Grilled Hanger Steak -Chimichurri 8/ 6** HH

### **Grilled Shrimp - Dominican Citrus Wasakaka 8/ 6** HH

## **Fish Tacos (3) 16** GF/HH

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

## **Birria Tacos (3) 16** GF/HH

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

## **Jerk Chicken Tacos (3) 15** HH

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

## **Hand Cut Fries 6** HH

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

### **Date & Arugula Salad 13** v/GF

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

### **Green Salad 10** v/GF

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

### **Green Papaya Salad \*\* 10** 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**

**Avocado 3**

## HAPPY HOUR:

Monday – Friday from 3pm-6pm

*25% off select snacks (HH), \$5/\$6 pinchos*

**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 \*\*\***

\*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 18**

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

## **The Cubano 16**

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

## **Lobster Roll 32**

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

## **Fried Chicken Sandwich 16**

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

## **Grilled Chicken Sandwich 16**

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

## **Haitian Pork Sandwich 16**

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

## **Coastal Burger \* 17**

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

## **Classic Burger \* 16**

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

## **The Surf & Turf Burger \* 33**

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

## Coastal-inspired Bowls

### **Brazilian seafood bowl 18**

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

### **Chickpea Curry Bowl 15 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 19**

Marinated short rib, kimchi, rice, pickled vegetables, scallions, over-easy egg, red chili sauce

### **Jamaican Jerk Chicken Bowl 16**

Smoked jerk chicken, roasted veggies, chopped pineapple, scallions, cilantro lime rice, crema

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