

Snacks & Small Plates

Spicy Mango Guacamole MP V/GF

Avocado, chopped mango, cilantro, lime, serrano

Harvest Board 21

HM hummus, toasted pita, brie, baked maple carrots, pickled cauliflower, dried fruits, candied pecans, red grapes, HM jams, seasonal accompaniments

Coastal Steamed Buns

2 For \$9 / 3 For \$13

Ask server for daily prep

Fire Cracker Clams

6 For \$11 / 14 For \$20

Little Neck Clams, roasted chili butter, fresh lime, smoked bacon

Coastal Wings 13

Classic Buffalo - Tropical BBQ - Tajin

Blue Cheese or Ranch - Carrots & Celery

Boneless +\$1 HH

Quesadillas

Lobster Pineapple 21

Jamaican Jerk Chicken & Pineapple 16

Served with chipotle sour cream

Poke Bowl * 17

Ahi Tuna, avocado, fresh pineapple, farro, arugula, crispy shallots, orange ponzu, sesame, spicy aioli

Nachos 16 GF

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

Carnitas Fries 15

Slow roasted pork, tropical pico de gallo, roasted tomato salsa roja, diced onion, cilantro, crema

HH = Happy Hour ½ Priced Snacks

V: These items are OR can be Vegetarian

GF: These items are OR can be Gluten Free

Please let your server know if you have any allergies/food preferences

Pinchos 'Caribbean Kebobs'

Served with Tostones

Grilled Chicken (2) - Tropical BBQ Sauce 6

Grilled Hanger Steak -Piri Piri Chili Oil+Chimichurri 8

Grilled Shrimp - Dominican Citrus Wasakaka 8

Fish Tacos (3) 15 GF/HH

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

Steak Tacos (3) 15 GF

Grilled hanger steak, caramelized red onion, arugula, crumbled blue cheese, salsa verde

Jerk Chicken Tacos (3) 14 HH

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

Coastal Calamari 14 HH

Togarashi, black & white sesame, nori wasabi lemon pepper aioli / spicy asian aioli

Hand Cut Fries 6

Classic Sea Salt - Garlic Parmesan (+\$1)

Salads

Kale & Quinoa Salad 14 V/GF

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

Green Salad 9 V/GF

Local greens & herbs, shallots, cherry tomatoes, cucumbers, HM 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

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**