



## APPETIZERS

PLANTAIN CHIPS  
SERVED WITH A TRIO OF HOUSE MADE SALSAS  
(SALSA VERDE, BLACK BEAN, AND MANGO) \$8.95

MUSSELS  
SAMBUCA CREAM SAUCE AND  
TOASTED FOCACCIA \$10.95


BAKED ARTICHOKE  
ARTICHOKE HEARTS, CREAMY PARMESAN SAUCE  
AND TOASTED PITA CHIPS \$7.95

LOBSTER CRABCAKES  
SPICY CORN REMOULADE  
\$8.95 FOR 1 \$13.95 FOR 2

## SALADS

ALL SALADS SERVED WITH FRESH BREAD


ASIAN CRISPY CHICKEN SALAD  
CRISP BELL PEPPERS, ORANGE SUPREMES, AND PEANUTS  
TOSSED TOGETHER IN A SOY VINAIGRETTE ATOP A BED  
OF MIXED GREENS ALONG WITH CRISPY CHICKEN COVERED  
IN OUR SWEET AND SPICY CHILI SAUCE AND GARNISHED  
WITH FRIED WONTONS AND CILANTRO \$11.95

 CHICKEN PECAN SALAD  
GENEROUS AMOUNTS OF CHUNK CHICKEN WITH CELERY,  
ONION, PECANS, AND MAYO SERVED ON A BED  
OF FRESH GREENS \$11.95

GRILLED SALMON SALAD\*  
DRIED CRANBERRIES, FETA CHEESE, AND TOASTED PECANS TOSSED  
IN A CHAMPAGNE VINAIGRETTE OVER A BED OF MIXED GREENS  
TOPPED WITH A 4 OZ. PIECE OF SCOTTISH SALMON GRILLED  
TO YOUR SPECIFICATION \$14.95

LOBSTER CRABCAKE SALAD  
ONE LARGE SAUTÉED LOBSTER CRABCAKE OVER BABY SPINACH  
TOSSED IN A CHAMPAGNE VINAIGRETTE WITH SUN DRIED  
TOMATOES, RED ONIONS AND SHAVED PARMESAN \$14.95

STEAK SALAD  
4OZ FILET MIGNON GRILLED TO YOUR SPECIFICATION  
SERVED ON A BED OF SPRING GREENS WITH HONEY  
ROASTED ALMONDS, GOAT CHEESE, FRESH STRAWBERRIES,  
AND A RICH BALSAMIC VINAIGRETTE \$15.95

 CHOPPED CHICKEN SALAD  
ROASTED LOCAL FREE RANGE CHICKEN, MIXED GREENS,  
RED CABBAGE, GRILLED PINEAPPLE AND  
BLACK BEAN SALSA TOSSED IN A SOUTHWEST  
CILANTRO VINAIGRETTE TOPPED WITH  
FRIED TORTILLA STRIPS \$12.95

\* ITEMS SO MARKED CAN BE ORDERED UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## BEVERAGES

PEPSI, DIET PEPSI, SIERRA MIST, PINK LEMONADE,  
FRESH BREWED ICED TEA WITH MINT, REGULAR  
AND DECAFFEINATED COFFEE, HERBAL HOT TEAS

## SOUPS

SHE CRAB  
OLIVE OIL, SCALLIONS  
\$4.95 CUP \$5.95 BOWL

SOUP OF THE DAY  
\$4.95 CUP \$5.95 BOWL

## QUICHE OF THE DAY

{ A GENEROUS WEDGE OF OUR HOMEMADE QUICHE  
MADE WITH LOCAL SWISS AND FRESH EGGS,  
ACCOMPANIED BY FRESH FRUIT AND  
FRESH BAKED BREAD \$11.95 }

## SPECIALTIES

ALL SANDWICHES SERVED WITH HOMEMADE POTATO CHIPS AND PICKLES  
SUBSTITUTE FRUIT, CUP OF SOUP, OR BROCCOLI RAISIN NUT SALAD \$2.00

### CUBAN

SPICED ROASTED PORK LOIN AND GLAZED HAM THINLY SLICED,  
DILL PICKLES, YELLOW MUSTARD, CARAMELIZED ONIONS,  
LOCAL SWISS CHEESE, AND A CREAMY SPINACH SPREAD PRESSED  
BETWEEN TWO PIECES OF THICK FRENCH BREAD. SERVED WITH  
HOUSE MADE PLANTAIN CHIPS AND SALSA VERDE \$11.95

### CHICKEN AND WAFFLES

BONE IN BUTTERMILK FRIED CHICKEN SERVED ATOP A CHEDDAR  
JALAPENO WAFFLE AND DRIZZLED WITH HONEY MUSTARD AIOLI.  
SERVED WITH LOCAL MAPLE SYRUP \$11.95

### THE COLDWATER BURGER

AN 8OZ BURGER GRILLED TO YOUR SPECIFICATION,  
TOPPED WITH BOURBON BACON JAM, WHITE IRISH CHEDDAR,  
THOUSAND ISLAND DRESSING, HOUSE MADE GARLIC PICKLES,  
AND SPRING GREENS SERVED BETWEEN  
A BUTTERED HOUSEMADE KAISER ROLL \$11.95

### BLACK BEAN BURGER

A SPICY BLACK BEAN PATTY SEARED TO PERFECTION,  
TOPPED WITH SOUTHWEST JICAMA SLAW, FRESH AVOCADO CHUNKS,  
A THICK SLICE OF TOMATO, AND SRIRACHA AIOLI SERVED  
ON A HOUSEMADE KAISER ROLL \$10.95

### FISH TACOS

SESAME CRUSTED AHI TUNA SEARED RARE AND SLICED THIN,  
SERVED BETWEEN GRILLED CORN TORTILLAS WITH THINLY  
SHAVED RED CABBAGE AND JICAMA TOPPED WITH FRESH MANGO  
AND AVOCADO. DRIZZLED WITH WASABI CRÈME FRAICHE AND A RED  
PEPPER GASTRIQUE. SERVED WITH COCONUT RICE \$13.95

### CHARLESTON CRABCAKE SANDWICH

A GIANT LOBSTER CRAB CAKE SERVED ON A HOUSEMADE KAISER  
ROLL WITH LETTUCE AND SPICY CORN REMOULADE \$11.95

### CHICKEN PECAN SALAD SANDWICH

GENEROUS AMOUNTS OF CHUNK CHICKEN, CELERY, ONION,  
PECANS AND MAYO SERVED ON A CROISSANT \$9.95

### REUBEN

A GENEROUS AMOUNT OF THINLY SLICED CORNED BEEF,  
JUICY SAUERKRAUT, THOUSAND ISLAND DRESSING  
AND LOCAL SWISS CHEESE GRILLED BETWEEN  
TWO PIECES OF MARBLE RYE BREAD \$9.95

 ITEMS SO MARKED ARE GLUTEN-FREE

Owner: Nick Hoover | Executive Chef: Katherine Fischer

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE