

THE COTTAGE

Tapas

- Lobster Bisque** lobster, crab, sherry, cream, aromatics 9.99 **GF**
- Patio Salad** mixed greens, candied pecans, avocado, dried cranberries, blue cheese, tarragon vinaigrette 10.99 **GF**
- Caesar Salad** romaine, chopped kale, torn sourdough croutons, parmesan crisps, Caesar dressing 12.99
- Superfood Salad** mixed greens, shaved Brussel sprouts, kale, cabbage, quinoa, sweetie drop peppers, beets, seasonal fruit, feta, pepitas, coconut, white balsamic vinaigrette 13.99 **GF**
- Add your choice of protein to any salad-**
Chicken 4.99 Shrimp 6.99 Salmon 9.99 Marinated Tofu 4.99
- Wonton Tuna Tacos** finely chopped sushi grade ahi tuna, guacamole, wasabi aioli, Sriracha, cucumber, Hoisin vinaigrette 14.99
- Korean Short Rib** kabayaki glaze, Thai mae, kimchi garlic fried rice 13.99
- Crab Cake** jumbo lump crab, roasted corn puree, tomato jam, avocado aioli, sriracha bacon 16.99
- Mumbai Chicken** sous vide curry chicken, Indian mango chutney, peanut tamarind glaze, wonton crisp 13.99
- Tempura Shrimp** edamame salad, Thai chili glaze 12.99
- Big Island Poke** sushi grade ahi tuna, hijiki seaweed, sweet red onion, masago, toasted sesame, Chef's poke sauce, crisp Hawaiian tostons 16.99
- Black Mussels** PEI mussels, cilantro butter, white wine, aji amarillo, garlic bread 14.99
- Calamari** cherry peppers, olive tapenade, Meyer lemon aioli, pomodoro 12.99
- Peruvian Ceviche** mixed seafood, aji amarillo, Peruvian peppers, lime juice, yam, cuzco, cancha 14.99 **GF**
- Plantain Chips** Golden, crispy plantain strips, cancha, chimichurri, and huancaína sauce duo 6.99

Sides

- Guava Slaw** super food blend, sesame seeds, guava vinaigrette 4.99 **GF**
- Truffle French Fries** truffle oil, Romano cheese, chives 6.99
- Sweet Plantains** tender sweet plantains in a molasses sauté 4.99 **GF**
- Farm Veggies** mixed vegetables, garlic butter, house seasoning 6.99 **GF**
- Sweet Potato Fries** waffle potato fries tossed in a sweet & spicy organic coconut sugar 4.99
- Edamame Salad** edamame, fire roasted corn, sweet peppers, fresh herbs, poblano ancho chili crema 5.99 **GF**



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Sandwiches

Grouper Sandwich

choice of: blackened, grilled, or tempura battered, tartar sauce, lettuce, tomato, seasoned fries 16.99

Cottage Chicken Sandwich

toasted brioche, pepper jack cheese, basque aioli, bacon, lettuce, tomato, onion, seasoned fries 12.99

New England Lobster Roll

Maine lobster, herb aioli, micro greens, truffle fries 19.99

Fresh Catch Sandwich

guava slaw, wasabi tartar, toasted brioche, seasoned fries MRKT

Billionaire Burger

chuck, short rib, brisket blend, double butter brioche, Tillamook aged cheddar, onion jam, truffle aioli, seasoned fries 16.99

Add on:

cage free fried egg 1.25- house cut bacon 1.00- tempura avocado 1.25

Siesta Hour Monday -Friday 11 am-6pm

Select Drafts

\$2 Yuengling \$5 Craft

\$7 House Wine

Pino Grigio – Rosé –Cabernet Sauvignon

\$5 Wells & Mixer

Additional charge for on the rocks or as a martini

Vodka - Gin - Rum – Tequila – Whiskey – Scotch

\$6 Select Call Liquors & Mixer

Additional charge for on the rocks or as a martini

Smirnoff – Beefeater – Bacardi – Captain Morgan – Jim Beam – Jose Cuervo Gold

\$7 Handcrafted and Signature Cocktails

Jalapeño Watermelon Margarita–Cottage Sangria–Strawberry Lemonade–Traditional Mojito–Classic Margarita–Bloody Mary–(\$5 on Sunday)–Mimosa (\$4 on Sunday)



Live Music Daily
Live Music 12 pm-3 pm and 6pm-9pm
Weather Permitting

