

COAST

TO BEGIN

A LITTLE SOMETHING TO AWAKEN THE APPETITE.

	EC\$	USD \$
WARM CITRUS AND HERB OLIVES VG, GF	22	9
Rosemary fresh lemon chilli coriander seed		
MORINGA HUMMOUS VG, GF <i>A COAST ORIGINAL</i>	28	11
Moringa arugula chickpeas tahini root crisps olive oil		

APPETISERS

BRIGHT ISLAND FLAVOURS, THOUGHTFULLY COMPOSED.

	EC\$	USD \$
CALLALOO & COCONUT SOUP VG, GF	32	12
Callaloo coconut charred scallion oil root crisps garden herbs		
LOBSTER BISQUE GF <i>COAST SIGNATURE</i>	48	19
Roasted lobster-shell bisque local lobster cognac tarragon cream herb oil		
ASIAN TUNA TARTARE DF	62	23
Yellowfin tuna sesame soy ginger scallion chilli wonton crisp		
CREPE VOLTAIRE <i>THE RED CRAB FAVOURITE, BROUGHT TO THE COAST TABLE</i>	52	20
Jumbo shrimp white wine cream French crepe hollandaise		
STEAK TARTARE GF, DF	68	27
Hand-cut beef capers shallot confit egg yolk root crisps		

Please advise your server of any allergies or dietary requirements.

V - VEGETARIAN | VG - VEGAN & DAIRY-FREE | GF - GLUTEN-FREE | DF - DAIRY-FREE

EC\$ PRICES INCLUDE 15% VAT. 10% SERVICE WILL BE ADDED.

COAST

FROM SEA & GARDEN

ISLAND INGREDIENTS, REFINED WITH A COASTAL POINT OF VIEW.

	EC\$	USD \$
PAN-ROASTED MARKET CATCH <i>GF</i>	85	33
Potatoes seasonal vegetables garlic butter		
PUMPKIN RAVIOLI <i>V</i>	72	28
Browned butter crispy sage toasted pumpkin seeds		
EGGPLANT PARMESAN <i>V</i>	68	27
Tomato parmesan nutmeg béchamel vegan version available		
SPICE ISLE LOBSTER TAIL THERMIDOR	145	56
Local lobster brandy-mustard cream herb crumb potatoes seasonal vegetables		

SIDES FOR THE TABLE

THOUGHTFUL ADDITIONS, MADE FOR SHARING.

	EC\$	USD \$
LOCAL ARUGULA & SHAVED PARMESAN <i>V, GF</i> citrus dressing	28	11
CREAMED SPINACH <i>V, GF</i> Grenadian nutmeg	30	12
NUTMEG MASHED POTATOES <i>V, GF</i> browned butter	26	10
CHARRED BROCCOLI <i>VG, GF</i> toasted almonds lemon chilli	28	11
FRIED PLANTAIN <i>VG, GF</i> sea salt lime	22	9

Substitute an included side with any premium side +EC\$12 / +USD \$5

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COAST

FROM LAND & COAST SIGNATURES

FAMILIAR FAVOURITES, ELEVATED THE COAST WAY.

	EC\$	USD \$
PICCATA OF CHICKEN <i>GF</i> Parmesan-crusted chicken lemon-caper butter potatoes seasonal vegetables	78	30
SLOW-BRAISED LAMB SHANK <i>GF, DF</i> Moringa hummous roasted pumpkin seasonal greens crispy chickpeas rosemary jus	129	50
STEAK AU POIVRE <i>GF</i> Beef tenderloin potatoes local arugula shaved parmesan cognac-peppercorn sauce	155	60
TIDE & TENDERLOIN <i>GF</i> <i>COAST SIGNATURE</i> Beef tenderloin jumbo shrimp potatoes seasonal vegetables garlic butter <i>Upgrade jumbo shrimp to lobster tail +EC\$33 +USD \$13</i>	165	64

COAST SIGNATURE | FOR THE TABLE | PRE-ORDER REQUIRED

THE COAST BOUNTY - FOR TWO

An abundant taste of Grenada's sea

Market fish | lobster tail Thermidor | jumbo garlic shrimp | crispy lambi
 potatoes | fried plantain | seasonal vegetables | garlic butter | lime aioli

Begin with two cups of COAST Lobster Bisque +EC\$36 | +USD \$14

Add beef tenderloin +EC\$95 | +USD \$37

EC\$ 375 | USD \$ 145

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