



APPETIZERS

362 CORAL BAY SALAD	19
• organic field greens / shaved carrots / ribbon zucchini / citrus baby heirloom tomatoes / candied walnuts / strawberry red wine vinaigrette (gf,df,v) Additions: feta crumble \$6 * 6oz pesto buratta \$14 * chicken \$16 * tofu \$12	
NEW ENGLAND CLAM CHOWDER	16
• lavender flower / rosemary oil / coral bay micro greens	
PEI MUSSELS	24
• black truffle cream sauce / toasted bread *(gf)	
CRAB CAKES	25
• crispy yucca chips / sriracha aioli / basil oil *(df)	
SEARED SCALLOPS	26
• cauliflower puree / mushroom spread / kale dust *(gf)	
FRIED PLANTAIN	26
• mild pikliz slaw / soy glazed chopped seared tuna / cilantro lime crema	
SOUS-VIDE DUCK CONFIT	28
• raspberry compote / roasted beet / truffle salt (gf,df)	
BREAD SERVICE	8
• served with butter	

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Please alert your server to any food allergies.