



## APPETIZERS

<b>362 CORAL BAY SALAD</b>	<b>19</b>
• 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 * shrimp \$16 * tofu \$12	
<b>NEW ENGLAND CLAM CHOWDER</b>	<b>16</b>
• lavender flower / rosemary oil / coral bay micro greens	
<b>PEI MUSSELS</b>	<b>24</b>
• black truffle cream sauce / butternut squash cubes / toasted bread	
<b>CRAB CAKES</b>	<b>25</b>
• crispy yucca chips / sriracha aioli / basil oil *(df)	
<b>SEARED SCALLOPS</b>	<b>26</b>
• cauliflower puree / mushroom spread / kale dust *(gf)	
<b>SHRIMP CEVICHE</b>	<b>24</b>
• bell peppers / jalapenos / avocado / yucca chips *(gf)	
<b>SOUS-VIDE DUCK CONFIT</b>	<b>28</b>
• raspberry compote / roasted beet / black truffle salt (gf,df)	
<b>BREAD SERVICE</b>	<b>8</b>
• served with olive tapenade & butter	

### **DUNGENOUS CRAB CLUSTERS *MP***

• lemon butter garlic sauce / garlic oil / coral bay micro greens •

\*\* CHECK WITH YOUR SERVER FOR AVAILABILITY \*\*

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