

COAST

oceanfront dining

NEW YEAR'S EVE CELEBRATION 2023

OYSTER SELECTION SIX 23 | TWELVE 40
chef curated oyster selection with mignonette, scallion and
caviar garnish

pair with Ruffino Prosecco | \$10/glass

SALAD

CHARRED OCTOPUS SALAD 23

frisee, fresh arugula, Heritage Farms assorted peppers,
slivered pickled onions, toasted pepitas, chorizo vinaigrette

APPETIZER

ACHIOTE BRAISED SHORTRIB EMPANADAS 21

served with yellow chili garlic sauce and cilantro pesto

pair with RiverDog IPA | \$7

ENTREES

*pair with Louis Latour Domaine De Valmoissine Pinot Noir
\$18 Glass | \$70 Bottle*

CHILEAN SEABASS 43

served over coconut rice, wilted spinach and saffron lobster
hollandaise

CRAB CAKES 39

served over blackeyed pea and collard green hash in a spiced
tomato and andouille sausage ragout