

SMALL PLATES



SNACKS

Spicy Mango Guacamole 17 v/GF

Avocado, chopped mango, cilantro, lime, serrano

New England Style Crab Cakes 21

Lump crab, old bay, mixed greens, pickled red onion, lemon, herb aioli

Chicken & Potato Soup 8 GF

Achiote, cumin, tomato, cilantro, chicken thighs, Long Island potatoes

Coastal Wings 16

Classic Buffalo or Tropical BBQ served with blue cheese or ranch, carrots & celery. Choice of regular or boneless

Nachos 18 GF

Shredded chicken, monterey jack cheese, salsa verde & salsa roja, housemade chipotle queso, black beans, onion, cilantro, sour cream

Steamed Mussels 19 GF

West Indies style green coconut curry, lemongrass, cilantro, toasted sourdough

Guava & Cheese Empanadas 2 for 10 / 3 for 14 V

Queso blanco, guava, chimichurri

Poke Bowl* 20 GF

Diced Ahi tuna, avocado, chopped mango, yakatori, pickled HOG Farm vegetables, spicy aioli, rice, scallions

Lobster Mac & Cheese 29

Fresh lobster, chipotle queso, monterey jack, orecchiette, toasted breadcumbs

SALADS

Mixed Greens Salad 11 v/GF

Mixed greens, tomatoes, red wine vinaigrette

Brussels Sprouts Caesar Salad 14

Shaved Brussels sprouts, fried Brussels sprouts, croutons, parmesan, caesar dressing

Autumn Kale Salad 14 v/GF

Chopped kale, roasted sweet potatoes, toasted pepitas, pickled red onion, quinoa, creamy peppercorn dressing

Beet Salad 14 v/GF

Roasted beets, crunchy greens, fresh goat cheese, smoked almonds, poppy seed vinaigrette

ADD-ONS: Kimchi 3 / Avocado 3
Grilled Chicken 6 / Jerk Chicken 6
Grilled Shrimp 8 / Grilled Steak 8
Salmon 10 / Seared Tuna* 8

MONDAY-FRIDAY 3:00-6:00PM

\$8 Classic Daiquiris | \$8 Zippys \$7 Mixed Drinks | \$2 Off Beer, Wine and Sangria 25% Off Select Snacks | \$2 Off Pinchos

TACOS

3 per order

Fish Tacos 18 GF

Grilled local white fish, kohlrabi slaw, passion fruit gelée, HOG farm green sriracha, crema, onion, cilantro, radish

Steak Tacos 19 GF

Charred steak, salsa roja, cotija cheese, pickled red onion, pickled jalapeño, cilantro

Jerk Chicken Tacos 2.0 17 GF

Smoked jerk chicken, charred pineapple, avocado, onion, radish, cilantro, green seasoning aioli

Shrimp Tacos 18 GF

Citrus-seared shrimp, guacamole, homemade sweet chile sauce, shredded green cabbage & mango slaw, cilantro, lime

QUESADILLAS

Jerk Chicken & Pineapple Quesadilla 17

Smoked jerk chicken, pineapple, Monterey Jack, scallions. Served with chipotle aioli & sour cream

Roasted Vegetable Quesadilla 16 v

Roasted local vegetables, onions, bell peppers, Monterey Jack, scallions. Served with chipotle aioli & sour cream

Birria Short Rib Quesadilla 17

Braised short rib, black beans, Monterey Jack, scallions, cilantro. Served with chipotle aioli & birria broth

Lobster Quesadilla 27

Fresh Lobster, corn, roasted poblanos, red onion, chipotle queso, Monterey Jack Served with chipotle aioli & sour cream

PINCHOS

"Caribbean Kebabs" Served with a Tostone 1 kebab per order

Grilled Chicken Thighs 6 GF

Tropical BBQ

Grilled Steak* 9 GFArgentinian-style Chimichurri

Grilled Shrimp 8 GF Dominican Citrus Wasakaka

Crispy Pork 9 GF

Passionfruit gelée

Seared Scallop 18 GF House sweet chili sauce

V: These items are OR can be Vegetarian GF: These items are OR can be Gluten Free

***Before placing your order, please inform your server if anyone in your party has a food allergy ***

*This item can be cooked to your preferred temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LARGE PLATES



BURGERS + SANDWICHES

Served with homemade pickle and hand-cut fries or mixed greens.

GARLIC PARMESAN FRIES +2 | ADD BOTH FRIES AND MIXED GREENS +2

Classic Burger* 18

Happy Valley 6oz. burger, American cheese, lettuce, tomato, onion, toasted brioche bun

Coastal Burger* 20

Happy Valley 6oz. burger, thick cut bacon, homemade chipotle queso, grilled pineapple, toasted brioche bun

Fried Chicken Sandwich 18

Buttermilk fried chicken, spicy mango slaw, tropical BBQ sauce, sliced pickle chips, toasted brioche bun

Grilled Chicken Sandwich 18

Sliced apple, swiss, herb aioli, lettuce, tomato, onion, toasted sourdough

The Coastal Dip 22

Sliced Happy Valley chuck eye, swiss, sauteed onions, garlic toasted manteca bread, au jus

Chicken Katsu Sando 19

Panko crusted chicken breast, shaved cabbage, kimchi aioli, katsu sauce, pickled vegetables, toasted milk bread

Coastal Cubano 18

House cured ham, Cuban roast pork, sliced pickle, Swiss cheese, dark rum molasses mustard, pressed Manteca bread

Black Bean Burger 17 v

Avocado, lettuce, tomato, onion, herb aioli, toasted brioche bun

THE MAINS

Seared Fluke 27 GF

Local fluke, coconut mango rice, scallions, roasted seasonal vegetables, cilantro

Jerk Salmon 26 GF

Faroe Island salmon, herb yogurt, charred pineapple, pickled red onion, roasted sweet potatoes, steamed greens

Seafood Stew 30 GF

West Indies style coconut curry, mussels, shrimp, scallops, sweet potatoes, sweet plantains, cilantro, habanero

Happy Valley Pork Chop 27 GF

16 oz bone in porkchop, black beans, Haitian pikliz, plátanos maduros, green seasoning aioli

Chicken Katsu 22

Panko crusted chicken breast, jasmine rice, housemade kimchi, broccolini, katsu sauce, scallions

Skirt Steak* 29 GF

Happy Valley skirt steak, salsa criolla, avocado, tostones

COASTAL-INSPIRED BOWLS

Calypso Shrimp Bowl 19 GF

Grilled shrimp, West Indies style coconut curry, cilantro lime rice, greens

Bandeja Paisa 20 GF

Carne molida, avocado, jasmine rice, black beans, tostones, fried pork, sunny side egg

Jamaican Jerk Chicken Bowl 18 GF

Smoked jerk chicken, roasted veggies, chopped pineapple, scallions, cilantro lime rice, crema

Black Bean & Plantain Bowl 16 v/GF

Ripe & sweet plátanos maduros, black beans, jasmine rice, pickled red onion, shaved cabbage, crema, cotija

SIDES

Plátanos Maduros 9 v/GF Fried sweet plantains, crema, cotija

Kimchi Fried Rice 9 GF

Local egg, crispy fried sushi rice, scallions, HOG farm kimchi, spicy mayo

Hand Cut Fries 7 v/GF

Fresh cut Long Island Potatoes Garlic Parmesan +2

Brussels Sprouts 9 v/GF

Crispy fried Brussels sprouts, pickled jalapeños, parmesan cheese

Tostones 8 v/GF

Smashed and fried plantains, served with herb aioli

Queso Potatoes 9 v/GF

Diced and fried Long Island potatoes, chipotle queso, pickled jalapeños, pickled red onion, cotija