

# LUNCH @ COASTLINE

## STARTERS

DAILY SOUP.....	09
HUMMUS.....	12
muhammara, pickled red onion, marinated olives, grilled pita	
CHIPS & GUACAMOLE.....	12
add rock crab 8 · bacon 4	
CHARCUTERIE & CHEESE BOARD.....	24
house pickles, whole grain mustard, lavosh	
CRISPY CALAMARI.....	12
yuzu-wasabi aioli, lemon	
SEARED OCTOPUS.....	20
cannellini beans, nduja sausage, celery, salsa verde, black garlic, meyer lemon	
PARMESAN-TRUFFLE FRIES.....	09
lemon-herb aioli	

## CHILLED SEAFOOD

OYSTERS (SIX).....	18
OYSTERS (TWELVE).....	33
chile horseradish, pernod mignonette, lemon	
KONA KANPACHI POKÉ.....	16
furikake, citrus ponzu, shrimp crackers	
SHRIMP CEVICHE.....	15
jalapeño, red onion, tomato water, spiced peanuts, crispy tostadas	
SPICY TUNA TACOS (TWO).....	14
avocado, sriracha aioli, toasted sesame seeds, micro cilantro	

## SALADS

LITTLE GEM.....	14
watermelon radish, castelvetrano olives, orange supremes, pickled red onion, parmesan dressing	
BABY ICEBERG.....	13
Pt. reyes blue cheese, crimson apple, bacon, toasted seeds, dill, champagne vinegar	
COBB.....	18
avocado, bacon, artichoke, heirloom tomato, blue cheese, champagne vinaigrette	
THE ORGANIC.....	16
grains, black beans, roasted butternut squash, cotija, soft-boiled egg, tempura cauliflower, green goddess yogurt, chile-lime vinaigrette	

## ADD TO ANY SALAD

ROCK CRAB.....	08
GRILLED SHRIMP.....	08
SALMON.....	10
GRILLED CHICKEN.....	08

## SANDWICHES

french fries, mixed greens or seasonal fruit

BLTA.....	17
sugar cane-cured bacon, bibb lettuce, heirloom tomato, avocado, herb aioli, country sourdough	
CHICKEN & PROSCIUTTO PANINI.....	17
fontina cheese, arugula, rapini pesto, kumquat chutney, toasted ciabatta	
ANGUS BURGER.....	18
bacon, cheddar cheese, avocado, tomato, lettuce, red onion, pickles, brioche bun	
sub impossible burger 2	

## MAINS

BAJA FISH TACOS.....	18
grilled or crispy mahi mahi, cabbage slaw, salsa roja, crispy jalapeño, avocado-lime crema, corn tortillas	
SMOKED TROUT TARTINE.....	16
grilled sourdough, preserved citrus, crème fraîche, tarragon, house pickles	
CIOPPINO.....	34
day boat catch, shrimp, little neck clams, mussels, scallops, calamari, tomato-saffron broth, grilled bread	
ROASTED MARY'S CHICKEN.....	24
roasted cauliflower, castelvetrano olives, hazelnuts, daikon, chicken jus	
BUCATINI PASTA.....	22
italian sausage, heirloom tomatoes, button mushrooms, rapini pesto, ricotta salata	
STEAK FRITES.....	30
new york strip, truffle-parmesan fries, salsa verde	



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions not listed above can be accommodated for an additional \$3.

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information, go to [p65warnings.ca.gov/restaurant](http://p65warnings.ca.gov/restaurant).

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.