

THE COACH HOUSE TAVERN

STARTERS

Shelly's She Crab <i>The best. Period.</i>	\$7
Soup of the day <i>ask your server for the days delicious choices</i>	\$5
Mediterranean Nachos <i>Grilled pita, artichoke hearts, tomatoes, red onion, kalamata olives, cucumbers , jalapenos, feta, house made hummus and tzatziki sauce</i>	\$11
HOT Bang Bang Shrimp <i>Lightly breaded and tossed in creamy-spicy sauce over lettuce chiffonade</i>	\$12
Wings <i>8 Sriracha or plain wings, celery sticks and served with ranch or bleu cheese dressing</i>	\$13
Soft Pretzel Sticks <i>served with Pimento cheese for dipping</i>	\$10
Tavern Style Nachos <i>tortilla chips, ground beef, black beans, tomatoes, corn and topped with shredded cheese — jalapenos, sour cream, salsa, and pico de gallo served on the side</i>	\$14
Chicken Quesadilla <i>grilled chicken, sautéed peppers & onions, pepper-jack cheese, pico-de-gallo served with a side of salsa and sour cream</i>	\$9
Shrimp Quesadilla <i>seared blackened shrimp, sautéed peppers & onions, pepper-jack cheese, pico-de-gallo served with a side of sour cream and salsa</i>	\$12

ON THE GREENS

— dressing choices, ranch, bleu cheese, honey mustard, thousand island, balsamic, Italian and caesar

—
Add Fried Goat Cheese Medallion 2, chicken 4, Shrimp 5, Filet Mignon 12 to any salad

Tavern Salad <i>mixed greens, tomatoes, red onion, cucumbers and croutons</i>	\$6
Roasted Beet Salad <i>mixed greens, toasted almonds, raisins, fried goat's cheese medallions, shaved red onion drizzled with honey-thyme vinaigrette</i>	\$8
Greek Salad <i>Chopped romaine, cucumbers, tomatoes, red onion, artichokes hearts, kalamata olives, feta and fresh dill served with balsamic dressing on the side</i>	\$10
Field and Farm Salad <i>grilled chicken breast over mixed greens, tomatoes, cucumbers, red onion, hard cooked egg, chopped bacon, cheddar cheese and roasted tomato vinaigrette</i>	\$12
Classic Caesar Salad <i>chopped romaine, shaved grana padana cheese tossed caesar dressing with croutons</i>	\$5
Wedge Salad <i>Iceberg wedge, crispy shallots, blue cheese crumbles, bacon and house blue cheese dressing</i>	\$7

SAND-WEDGES AND WRAPS

all served with fries or bagged chip variety

add on's and up-charges:

— Onion rings 2, Sweet potato fries 2, Cole Slaw 2, Fruit 2 —

Turkey Wrap	\$10
<i>whole wheat tortilla, turkey, mixed greens, tomatoes and sirachi aioli</i>	
Caprese Wrap	\$9
<i>Whole wheat tortilla, mixed greens, mozzarella, tomato, fresh basil, EVOO and balsamic glaze</i>	
Gyro	\$10
<i>Grilled pita bread, beef/lamb gyro meat, simmered in shelly's secret sauce. lettuce, tomato, red onion and tzatziki sauce</i>	
CAB Burger	\$11
<i>Brisket, short rib and chuck seared burger served on a kaiser roll with lettuce, tomato, onion and cheddar cheese</i>	
Pork BBQ Sandwich	\$9
<i>House roasted pork shoulder, simmered in tavern BBQ sauce served on a kaiser roll with a side of Cole slaw</i>	
Tavern Club	\$11
<i>Double Decker white toast stacked with ham,turkey, American cheese, lettuce, tomato, bacon and srirachi mayo</i>	
Fried Flounder Sandwich	\$10
<i>Lettuce, tomato on kaiser roll with a side of tarter</i>	
Buffalo Chicken Wrap	\$10
<i>fried chicken,lettuce, tomato, cheddar jack cheese, hot sauce and ranch on a wheat wrap</i>	
Buffalo Shrimp Wrap	\$15
<i>Fried Shrimp,lettuce, tomato, cheddar jack cheese, hot sauce and ranch dressing</i>	

THE BACK NINE

Fried Flounder Basket	\$11
<i>Served with French Fries and Cole slaw</i>	
Shrimp Basket	\$12
<i>7 Large wild caught Shrimp lightly breaded served with fries and cocktail sauce</i>	
Chicken Tender Basket	\$9
<i>5 handed breaded tenders served with fries</i>	

THE PERFECT PLATE...ANYTIME

Steamed Clams	\$12
<i>Local Cherrystone Clams,white wine, broth, celery, carrots, onions, garlic, tomatoes, fresh herbs and artisan baguette</i>	
Fried Flounder Taco	\$10
<i>Fresh house made tortilla, pico-de-gallo, slaw, cilantro, scallions and pepper jack cheese</i>	
Pan seared Organic Scottish Salmon	\$17
<i>served over Mediterranean Cous-Cous with tzaziki sauce</i>	
Seared Tuna	\$17
<i>seaweed salad, Asian noodle salad, ginger-soy dipping sauce and wasabi</i>	
Chicken Piccata	\$14
<i>Organic chicken breast, lightly floured, sautéed with white wine, lemon juice, capers and butter over linguine served with garlic bread</i>	
Seared 6oz Filet Mignon	\$24
<i>Two 3oz fillets served with sautéed french green beans, bacon and onions, mashed potatoes and mushroom demi-glaze</i>	

— * cooked to order * consuming raw or under cooked meat or seafood may be hazardous to your health * All fried items are cooked using the same fryer and oil* —