

COACH HOUSE TAVERN

STARTERS

Shelly's She-Crab <i>THE best. Period.</i>	\$7
Soup of the Day <i>ask your server for today's selection</i>	\$5
Mediterranean Nachos <i>grilled pita, artichoke hearts, tomatoes, red onion, kalamata olives, cucumbers, pepperoncini, feta cheese, house made hummus and tzatziki sauce</i>	\$11
HOT Bang Bang Shrimp <i>lightly breaded and fried, then tossed in a creamy-sweet-spicy sauce</i>	\$12
Old Bay Steamed Shrimp <i>½ lb or 1 lb, served with cocktail sauce and drawn butter</i>	\$11 / \$18
Chicken Wings <i>8 sriracha or plain wings, celery sticks and ranch or bleu cheese dressing</i>	\$10
Soft Pretzel Sticks <i>served with pimento cheese</i>	\$10
Tavern Style Nachos <i>tortilla chips, ground beef, tomatoes and lettuce topped with shredded cheddar jack cheese — served with a side of sour cream, salsa and jalapenos</i>	\$9
Chicken Quesadilla <i>grilled chicken, sautéed peppers and onions, pepper jack cheese and pico de gallo — served with a side of sour cream and salsa</i>	\$9
Shrimp Quesadilla <i>seared blackened shrimp, sautéed peppers and onions, pepper jack cheese and pico de gallo — served with a side of sour cream and salsa</i>	\$12

ON THE GREENS

*Your Choice of Ranch, Bleu Cheese, Honey Mustard, Thousand Island, Balsamic, Italian or Caesar
Add a Fried Goat Cheese Medallion +2, Chicken +4, Shrimp +5, Tuna or Salmon +8, Filet Mignon +18*

Tavern Salad <i>mixed greens, tomatoes, red onion, cucumbers and croutons</i>	\$6
Roasted Beet Salad <i>mixed greens, toasted almonds, raisins, shaved red onion, fried goat cheese medallion and roasted beets served with honey-thyme vinaigrette</i>	\$8
Greek Salad <i>chopped romaine, tomatoes, cucumbers, red onion, artichoke hearts, kalamata olives, feta cheese and fresh dill served with balsamic dressing</i>	\$10
Field and Farm Salad <i>grilled chicken breast over mixed greens, tomatoes, cucumbers, red onion, hard cooked egg, chopped bacon and cheddar jack cheese served with roasted tomato vinaigrette</i>	\$12
Classic Caesar Salad <i>chopped romaine, grated parmesan cheese and croutons</i>	\$5
Wedge Salad <i>iceberg wedge, crispy onions, bleu cheese crumbles, bacon and house bleu cheese dressing</i>	\$7

— * cooked to order * consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness * all fried items are cooked in canola oil using the same fryer and oil * a 20% gratuity will be added to parties of 6 or more * —

SAND-WEDGES AND WRAPS

served with fries, coleslaw or a bag of chips
— substitute onion rings, sweet potato fries or fruit +2 —

Turkey Wrap <i>turkey, mixed greens, tomatoes and sriracha aioli in a whole wheat tortilla</i>	\$10
Caprese Wrap <i>mixed greens, mozzarella, tomato, fresh basil, extra virgin olive oil and a balsamic glaze in a whole wheat tortilla</i>	\$9
Gyro <i>beef/lamb gyro meat simmered in Shelly's secret sauce, lettuce, tomato, red onion and tzatziki sauce in a grilled pita</i>	\$10
CAB Burger <i>brisket, short rib and chuck seared burger served on a kaiser roll with cheddar cheese, lettuce, tomato and onion</i>	\$11
Pork BBQ Sandwich <i>house roasted pork shoulder simmered in our own BBQ sauce and served on a kaiser roll with a side of coleslaw</i>	\$9
Tavern Club <i>two slices of white toast stacked with ham, turkey, American cheese, lettuce, tomato, bacon and sriracha mayo</i>	\$11
Fried Flounder Sandwich <i>lightly fried flounder fillet with lettuce and tomato on a kaiser roll with a side of tartar sauce</i>	\$10
Buffalo Chicken Wrap <i>lightly fried chicken, lettuce, tomato, cheddar jack cheese, buffalo sauce and ranch on a wheat wrap</i>	\$10
Buffalo Shrimp Wrap <i>lightly fried shrimp, lettuce, tomato, cheddar jack cheese, buffalo sauce and ranch on a wheat wrap</i>	\$12
Fried Flounder Tacos <i>two flour tortillas, pico de gallo, coleslaw, cilantro, scallions and pepper jack cheese</i>	\$10

THE BACK NINE

Fried Flounder Basket <i>served with fries and coleslaw</i>	\$11
Shrimp Basket <i>7 large wild caught shrimp, lightly breaded and fried, served with fries and cocktail sauce</i>	\$12
Chicken Tender Basket <i>5 hand breaded tenders served with fries</i>	\$9

THE PERFECT PLATE...ANYTIME

Steamed Clams <i>a dozen local middle-neck clams, white wine and clam broth, served with drawn butter</i>	\$12
Seared Organic Scottish Salmon <i>fresh organic Scottish salmon served over Mediterranean couscous with a vegetable sauté</i>	\$17
Seared Tuna <i>fresh yellow fin tuna served over a cold Asian noodle salad with a ginger soy dipping sauce, wasabi, seaweed salad and a side of broccoli</i>	\$17
Chicken Parmesan <i>organic chicken breast, lightly breaded and sautéed, topped with fresh mozzarella cheese and our house made marinara, served over a bed of linguine</i>	\$15
Seared 6 oz Filet Mignon <i>two 3 oz filets topped with a mushroom demi-glaze, served with steak fries and sautéed French green beans with bacon and onions</i>	\$24
Ribeye <i>a 14 oz certified angus ribeye topped with bleu cheese butter and served with steak fries and a vegetable sauté</i>	\$24