



La Coquille

CLUB

MANALAPAN FLORIDA

EST. 1952

RAW BAR

Poached & Chilled Shrimp 18
lime cocktail sauce

Oysters on the ½ Shell 18
red wine mignonette

Chilled Seafood Platter 55
½ maine lobster, 4 oysters, 4 shrimp
3 oz. tuna poke, 3 oz. ceviche, seaweed salad

APPETIZERS

Loaded Nachos 16
guajillo chicken, pepper jack cheese, tomato
refried beans, mexican crema

Chicken Wings 13
traditional buffalo or pineapple glaze
blue cheese dipping sauce

Conch Fritters 15
mango chutney, jalapeno

Oysters Rockefeller 21
east coast oysters, creamed spinach, parmesan

Lobster Mac 16
maine lobster, mornay cavatappi, gruyere

SALADS

Wedge 14
iceberg, crumbled blue cheese, applewood bacon
tomato, buttermilk dressing

Kale Caesar 15
baby kale, romaine, crispy prosciutto, white anchovies
garlic croutons, parmesan

Seafood Cobb 34
lobster, shrimp, avocado, tomato, bacon
blue cheese, pineapple, citrus vinaigrette

*Add to any salad:
grilled chicken +6, shrimp +12
ahi tuna +14, catch of the day MP*

ENTREES

Double Brisket Burger 16
house-made pickles, cheddar, 1000 island
lettuce, tomato, onion

Atlantic Salmon Burger 20
key lime aioli, arugula, tomato

Vegetable & Black Bean Burger 13
roasted corn salsa, pepper jack, garlic aioli

Wagyu Beef Hot Dog 16
spicy mustard, sauerkraut, brioche bun

Mahi Mahi Tacos 22
chayote slaw, chipotle aioli

Catch of the Day MP
simply grilled or blackened

Margherita Flatbread 17
roasted tomato, buffalo mozzarella, basil

Prosciutto Flatbread 18
fig jam, gorgonzola, arugula, aged balsamic

65TH ANNIVERSARY SPECIAL

Classic Meatloaf 19.52
beef, veal, pork
truffle mashed potato, porcini gravy

DESSERT

Chocolate Caramel Cake 12
hazelnut espresso anglaise

Florida Key Lime Tart 12
graham cracker, whipped cream
strawberry-raspberry sauce

**Assorted House-made
Ice Cream & Sorbet** 3/6/9
Ask your server for flavors of the day

Chef de Cuisine
Kevin Knieriemen