



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

**Steamed Clams** 14  
marinara, grilled ciabatta

**Margherita Flatbread** 17  
roasted tomato, buffalo mozzarella, basil

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

**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

**Spinach & Arugula** 14  
roasted pumpkin, feta, pepitos  
cranberry vinaigrette

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

### ENTREES

**Roasted Prime Rib of Beef** 42  
10 oz. natural jus, Cipollini onions, horseradish cream

**Creekstone Farm Filet** 45  
8oz. beef tenderloin, truffle madeira

**Local Catch** MP  
simply grilled or blackened

**Key West Pink Shrimp Scampi** 27  
Linguini, garlic, tomato, lemon butter

**Eggplant Parmesan** 22  
marinara, Italian cheese blend

**Chicken Wellington** 28  
goat cheese, mushroom, pastry dough  
roasted red pepper sauce

**Compliment your steak or seafood entrée**  
Single lobster tail +24, jumbo shrimp +16  
steamed or grilled

### DESSERT

**Chocolate Caramel Cake** 12  
hazelnut espresso anglaise

**Florida Key lime Tart** 12  
graham cracker, whipped cream  
Strawberry-raspberry sauce

**Trio of Crème Brulee** 12  
tahitian vanilla bean, chocolate, taste of florida

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

**Chef de Cuisine**  
Kevin Knieriemen