



La Coquille

CLUB

MANALAPAN FLORIDA

EST. 1952

## APPETIZERS

**Edamame** 8  
sea salt

**Local Caught Ceviche** 15  
passion fruit, avocado, green chile

**Poached & Chilled Shrimp** 18  
lime cocktail sauce

**Oysters on the ½ Shell** 18  
red wine mignonette

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

**Conch Fritters** 15  
mango chutney, jalapeno

## SALADS

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

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

**Chopped Asian Chicken** 21  
napa cabbage, cucumber, bean sprouts  
scallion, peanuts, rice wine vinaigrette

**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

**Catch of the Day** MP  
simply grilled or blackened

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

**Maine Lobster Roll** 28  
herb aioli, bibb lettuce, brioche bun

**Traditional Tuna Melt** 16  
albacore tuna salad, tomato, cheddar  
artisan rye bread

**Mahi Mahi Tacos** 22  
chayote slaw, chipotle aioli

**Blackened Grouper Sandwich** 24  
lettuce, tomato, house-made pickles  
citrus aioli, freshly baked French bread

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

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

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

## DESSERTS

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

**Chocolate Caramel Cake** 12  
hazelnut espresso anglaise

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

**Chef de Cuisine**  
Kevin Knieriemen