

SNACKS

Spicy Mango Guacamole 17 V/GF

Avocado, chopped mango, cilantro, lime, serrano
Served with corn tortilla chips

Calamari 21

Flash-fried crispy calamari, spicy mayo, sweet chili sauce, avocado, pickled vegetables, scallions

Coconut Curry Mussels 21 GF

West Indies style green curry, lemongrass, white wine, served with toasted sourdough

Coastal Wings 18

Classic Buffalo or Tropical BBQ served with blue cheese or ranch, carrots & celery. Choice of regular or boneless

Roasted Jerk Wings 18 GF

Jerk marinated wings, herb yogurt, scallions, carrots & celery, lime

Nachos 18 GF

Shredded chicken, Monterey Jack cheese, salsa verde & salsa roja, housemade chipotle queso, black beans, onion, cilantro, sour cream

Caribbean Beef Empanadas (3) 15

Served with deviled egg aioli

Seared Tuna Bites* 20

Seared tuna, guacamole, spicy aioli, tostones, kabayaki, sesame seeds, scallions

Shrimp Mofongo Balls 16

Deep-fried plantain, shrimp & garlic confit, scallions, chimichurri, green seasoning aioli, micro greens

Birria Fries 20

Hand cut fries, braised short rib, Monterey Jack, avocado, pickled red onions, chipotle aioli, scallions

TACOS

3 per order

Coco Fish Tacos 22

Coconut-crusted local white fish, coconut cream, avocado, pineapple curd, Haitian pikliz, salsa macha**
salsa contains peanuts

Steak Tacos 21 GF

Charred steak, salsa roja, cotija cheese, avocado, pickled red onion, pickled jalapeños, cilantro

Jerk Chicken Tacos 17 GF

Smoked jerk chicken, charred pineapple, avocado, onion, radish, cilantro, green seasoning aioli

Shrimp Tacos 18 GF

Citrus-seared shrimp, guacamole, homemade sweet chile sauce, shredded green cabbage & mango slaw, cilantro, lime

QUESADILLAS

Jerk Chicken & Pineapple Quesadilla 17

Smoked jerk chicken, pineapple, Monterey Jack, scallions
Served with chipotle aioli & sour cream

Steak & Poblano Quesadilla 20

Charred steak, Monterey Jack, roasted onions, poblano peppers
Served with chipotle aioli & sour cream

Birria Short Rib Quesadilla 20

Braised short rib, black beans, Monterey Jack, scallions, cilantro
Served with chipotle aioli & birria broth

SALADS

Greek Salad 14 V/GF

Heirloom cucumbers, tomatoes, olives, dill, romaine lettuce, Greek vinaigrette, feta cheese

Balsam Farm Green Goddess Salad 14 V

Wheat berries, zucchini, pickled garlic scapes, roasted corn, Sungold tomatoes, kale, green goddess dressing, queso fresco

Summer Bean Salad 14 V/GF

Shaved Napa cabbage, yellow and green beans, radish, carrots, kimchi vinaigrette, scallions

Beet Salad 14 V/GF

Roasted beets, crunchy greens, fresh goat cheese, smoked almonds, poppy seed vinaigrette

ADD-ONS:

Avocado 3 / Crispy Pork Shoulder 9

Grilled Chicken 6 / Jerk Chicken 6

Grilled Shrimp 8 / Grilled Steak* 8

Salmon 12 / Seared Tuna* 10

PINCHOS Served with a tostone

"Caribbean Kebabs" 1 kebab per order

Grilled Chicken Thigh 6 GF

Tropical BBQ

Grilled Steak* 9 GF

Argentinian-style chimichurri

Grilled Shrimp 8 GF

Dominican citrus wasakaka

Crispy Pork Shoulder 9

Haitian pikliz

V: These items are OR can be Vegetarian
GF: These items are OR can be Gluten Free

Before placing your order, please inform your server if anyone in your party has a food allergy

**This item can be cooked to your preferred temperature.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

BURGERS + SANDWICHES

Served with pickle and hand-cut fries or mixed greens.

GARLIC PARMESAN FRIES +2 | ADD BOTH FRIES AND MIXED GREENS +2

Coastal Burger* 22

Happy Valley 6oz. burger, thick cut bacon, homemade chipotle queso, grilled pineapple, pickled jalapeños, toasted brioche bun

Veggie Wrap 16 v

Roasted local vegetables, chipotle aioli, Monterey Jack, mixed greens

Fried Chicken Sandwich 18

Buttermilk fried chicken, spicy mango slaw, tropical BBQ sauce, sliced pickle chips, toasted brioche bun

Classic Burger* 18

Happy Valley 6oz. burger, American cheese, lettuce, tomato, onion, toasted brioche bun

Braised Short Rib Sandwich 22

Braised Happy Valley short-rib, avocado, queso Oaxaca, salsa macha aioli**, salsa criolla, toasted sourdough bread
aioli contains peanuts

Grilled Chicken Sandwich 18

Sliced apple, Swiss cheese, herb aioli, lettuce, tomato, onion, toasted sourdough

Haitian Pork Sandwich 18

Crispy fried griot pork, crunchy shredded plantain, pikliz, green seasoning aioli, manteca bread

Coastal Cubano 19

House-cured ham, Cuban roast pork, sliced pickle, Swiss cheese, dark rum molasses mustard, pressed Manteca bread

COASTAL-INSPIRED BOWLS

Calypso Shrimp Bowl 19 GF

Grilled shrimp, West Indies style coconut curry, cilantro lime rice, greens

Poke Bowl* 22 GF

Diced Ahi tuna, avocado, chopped mango, yakitori, pickled vegetables, spicy aioli, rice, scallions

Jamaican Jerk Chicken Bowl 19 GF

Smoked jerk chicken, roasted veggies, chopped pineapple, cilantro lime rice, crema

Black Bean & Plantain Bowl 17 v

Sweet plátanos maduros, black beans, jasmine rice, pickled red onion, shaved cabbage, crema, queso Oaxaca

MAINS

Coco Fish & Chips 27

Coconut-crust local cod, mango slaw, remoulade, sweet chile sauce, hand cut fries

Skirt Steak* 29

Charred Happy Valley skirt steak, salsa criolla, avocado, tostones, herb aioli

Huli Huli Chicken 21 GF

Roasted skin-on chicken thighs, charred local beans, Hawaiian-style BBQ sauce, grilled pineapple, potato salad

Pork Arepas 21

2 per order

Haitian fried griot pork, pickled cabbage, beets, avocado, refried beans, chipotle aioli, scallions, queso fresco

Jerk Salmon 26 GF

Faroe Island salmon, herb yogurt, charred pineapple, pickled red onion, roasted sweet potatoes, steamed greens

SIDES

Plátanos Maduros 9 v

Fried sweet plantains, crema, cotija cheese

Kimchi Fried Rice 9 GF

Local egg, crispy fried sushi rice, scallions, HOG Farm kimchi, spicy aioli

Hand Cut Fries 7 v

Fresh cut potatoes
Garlic Parmesan +2

Street Corn 6 v/GF

Roasted Balsam Farm corn on the cob, kimchi aioli, cotija cheese, scallions

Tostones 8 v

Smashed and fried plantains, served with herb aioli

Queso Potatoes 9 v

Diced & fried Long Island potatoes, chipotle queso, pickled jalapeños, pickled red onion, cotija cheese