

COACH HOUSE TAVERN

Dinner Served 5-8PM Thursday-Saturday

»» TEE OFF ««

She Crab Soup	9/12
Soft Pretzel Sticks – with house made beer cheese	\$10
Deviled Eggs – hard boiled egg, salmon bacon, dijon, tobiko, micro mustard, house kim chi	\$15
Tavern Style Nachos – house fried tortilla chips, shredded ribeye, bbq sauce, house made beer cheese, shredded lettuce, fresh pico, sour cream, jalapenos	\$14
Oyster Rockefeller – ESVA oysters, baby spinach, goat cheese, parmesan, roasted tomato, Edwards Surryano Ham	\$16
Chicken Wings – sriracha buffalo sauce, ranch or blue cheese	\$12
Poke Nachos – diced tuna, soy, green onion, macadamia nut, sesame, lime creme, wakame	\$16
Crab Dip – lump blue crab, cheese medley, grilled bread	\$14
Poppers – jalapeno peppers, goat cheese, cheddar cheese, parmesan cheese, shaved roasted ribeye, bacon, cilantro creme	\$15

»» ON THE GREEN ««

Tavern Salad – Shore Breeze lettuce, tomatoes, red onion, cucumbers, carrots, croutons, balsamic vinaigrette	\$10
Classic Caesar Salad – romaine, baby spinach, parmesan, crouton	\$10
Roasted Beet Salad – Shore Breeze lettuce, toasted almonds, dried cranberries, oranges, red onion, fried goat cheese, beets, house made honey citrus vinaigrette	\$13

»» BASKETS ««

with french fries, hushpuppies, chef vegetable, biscuit and house made slaw	
Fried Rockfish	\$26
Fried Oysters	\$20
Jumbo Shrimp	\$25
Chicken Tender	\$18

»» SIDES ««

Side Caesar Salad – fresh romaine, pamesan, croutons, caesar dressing	\$6
Side Tavern Salad – Shore Breeze lettuce, cucumber, tomato, red onion, carrot, crouton, balsamic vinaigrette	\$6
Grilled Broccolini	\$5
Brussel Sprouts w/ Bacon	\$8
Creamed Spinach	\$7
Fingerling Potatoes	\$5

 **BAY
CREEK**

Cape Charles, Virginia

» SANDWEDGES «

☞ Choice fries or Old Bay chips ☜

★ sub sweet potato fries \$2 or salad \$4 ★

🔥 **Blackened Fish Tacos** – fresh fish, pepper jack cheese, fresh pico de gallo, house made slaw, grilled lime, flour tortillas \$17

Tavern Burger – special blend beef patty, choice of cheese, lettuce, tomato, red onion \$14

NEW Boursin BBQ Burger – special blend beef patty, Boursin Cheese, house made bbq sauce, fried onions, lettuce, tomato \$16

Buffalo Chicken Wrap – fried chicken tenders, lettuce, tomato, buffalo sauce, crumbled blue cheese, ranch dressing \$14

French Dip – shaved prime rib, swiss cheese, caramelized onion, horseradish aioli, au jus + add roasted mushrooms \$3 \$18

🦀 **Crab Cake Sandwich** – house made "breadless" crabcake, Shore Breeze Lettuce, pickled onion, lettuce, tomato, roasted tomato aioli, brioche roll \$18

» CLUBHOUSE COCKTAILS «

🍸 **Coach House Old Fashion** – Bulleit Rye Whiskey, angostura bitter, peychaud's bitters, sugar, cherry, expressed orange peel \$13

Gimlet – Hendricks Gin, St. Germain, lime juice, muddled cucumber \$13

CH Mai Tai – Captain Morgan spiced rum, Disaronno amaretto, fresh pineapple, orange juice \$13

IRISH COFFEE – Jameson Irish whiskey, Bailey's Irish cream, ESCR coffee, whipped cream, crème de menthe \$9

Transfusion – vodka, grape PowerAde, sprite or gingerale \$10

SALTY DOG – vodka, grapefruit juice, salted \$8

John Daly – vodka, ice tea, lemonade \$13

Bay Creek Breeze – coconut rum, watermelon puree, pineapple juice, sparkling water \$12

Aperol Spritz – Aperol aperitifs, orange bitters, Brut sparkling wine \$12

» THE BACK NINE «

🍤 Shrimp N "Grits"

– gulf shrimp, roasted tomato, cajun cream broth, fried onions, cheesy cauliflower "grits" – \$26

🐚 Scallops

– pan seared U-10 scallop, butternut squash mash, sautéed baby spinach, truffle lime crème, tobiko, micro greens, toasted pumpkin seeds – \$30

🍄 Truffle Mac

– roasted mushrooms, shallots, baby spinach, sundried tomato, cheddar parmesan cheese sauce, fried onion, truffle – \$18

🍖 Meatloaf

– house recipe meatloaf, tomato ginger chutney, cheese queso, fingerling potatoes, sautéed arugula, demi glace – \$20

🍗 Chicken Florentine

– fried chicken, baby spinach, sun dried tomato, artichokes, whipped potatoes, roasted garlic jus – \$22

🐟 Grilled Salmon

– Scottish salmon, fingerling potatoes, arugula, dill hollandaise – \$24

🥩 Grilled Ribeye

– 12/14oz ribeye steak, boursin mashed potatoes, grilled broccolini, roasted vegetable demi – \$34

☞ Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness ☜