

# COBB'S LANDING

N27 26.99 W80 19.33

WATER FRONT DINING



## STARTERS

### CRISPY ONION STRINGS 8

GOLDEN FRIED SWEET VIDALIA ONION/HORSERADISH AIOLI

### MARINA WINGS 14

GOLDEN BROWN FRIED/TOSSED IN BUFFALO HONEY GARLIC

### GRILLED CARIBBEAN WINGS 14

MARINATED IN CARIBBEAN SPICES/WOOD GRILLED/ISLAND LIME AIOLI

### WOOD GRILLED ARTICHOKE 14

GARLIC & HERB GRILLED/HOUSE REMOULADE

### TAVERN BAKED PRETZEL STICKS 9

SALTED BAVARIAN PRETZEL STICKS/  
WALKING TREE BREWERY PUB CHEESE

### BAMBOO BEEF SKEWERS 14

BEEF TENDERLOIN/SOY GLAZE/CRISPY ONION STRAWS

### AHI TUNA SPRING ROLL 15

AHI TUNA/ASIAN VEGGIES/CRISPY WONTONS/SOY GLAZE/  
SIRACHA & WASABI AIOLI

### ASIAN CALAMARI 14

LIGHTLY FRIED SQUID STEAK/CHINESE FIVE SPICE/MAE PLOY SALAD/  
DICED TOMATOES/HERBS/TOASTED SESAME SEEDS

### CHICKEN & BACON QUESADILLAS 15

WOOD GRILLED CHICKEN/BACON JAM/FIRE ROASTED PEPPERS/  
GOAT CHEESE/BUTTER GRILLED FLOUR TORTILLA

### MAHI MAHI STREET TACO 14

BLACKENED MAHI/CORN MASA TORTILLAS/SHAVED CABBAGE/  
PICO DE GALLO/CILANTRO/GREEN ONION/WHITE SAUCE

### SHRIMP SCAMPI 14

GULF SHRIMP/GARLIC BUTTER/ VERMOUTH/HEIRLOOM TOMATO/  
CRUSTY BREAD

## SOUP & SALADS

CEASER/INDIAN RIVER GRAPEFRUIT VINAIGRETTE/FRESNO PEPPER RANCH/BUTTERMILK BLUE CHEESE/  
MAE PLOY VINAIGRETTE/VIDALIA ONION VINAIGRETTE/BALSAMIC VINAIGRETTE/OIL & VINEGAR

### HALF & HALF 11

YOUR CHOICE OF TWO  
TOSSED SALAD/CEASER  
BOURBON STREET GUMBO/LOBSTER & CRAB BISQUE/ BLT/TUNA SALAD

### BOURBON STREET GUMBO

GULF SHRIMP & CRAB/ANDOUILLE SAUSAGE/OKRA/BAYOU SPICE/  
LOUISIANA TRINITY/WHITE RICE  
CUP 6 BOWL 8

### LOBSTER & CRAB BISQUE

MAINE LOBSTER/SWEET ATLANTIC CRAB/DAIRY CREAM/AGED SHERRY  
CUP 7 BOWL 9

### CAESAR

CRISP ROMAINE LETTUCE/CREAMY CEASER DRESSING/  
SHAVED AGED PARMESAN/SOUR DOUGH CROUTON  
SM 6 LG 8  
ADD GRILLED CHICKEN 6  
ADD SHRIMP 8  
ADD FRESH CATCH MKT

### COBBS HOUSE SALAD

BOSTON LETTUCE/INDIAN RIVER RED GRAPEFRUIT VINAIGRETTE/  
HEIRLOOM TOMATO/CUCUMBER/SHAVED CARROT/SLICED RADISH/  
BELGIAN ENDIVE/HEARTS OF PALM  
SM 8 LG 11  
ADD GRILLED CHICKEN 6  
ADD SHRIMP 8  
ADD FRESH CATCH MKT

### ASIAN SALMON SPINACH SALAD 23

SOY SESAME GLAZED SALMON/BABY SPINACH/  
MAE PLOY VINAIGRETTE/CRISPY WONTONS/CUCUMBER/  
MANDARIN ORANGES/SWEET RED ONION/TOASTED ALMONDS/  
WATERMELON RADISH/GREEN ONION/CARROTS

### SOUTHWEST STEAK SALAD 22

WOOD GRILLED BEEF TENDERLOIN/ARCADIAN MIXED GREENS/  
FRESNO PEPPER RANCH DRESSING/  
ROASTED CORN & BLACK BEAN SALSA/FIRE ROASTED PEPPERS/  
AVOCADO/SWEET RED ONION/COTJITA CHEESE

### COCONUT COBB SALAD 19

GOLDEN COCONUT FRIED SHRIMP/ARCADIAN MIXED GREENS/  
CRISP ROMAINE LETTUCE/BUTTERMILK BLUE CHEESE DRESSING/  
HEIRLOOM TOMATO/HARD BOILED EGG/BUTTERMILK BLUE CHEESE/  
APPLE-WOOD BACON/CUCUMBER/RED ONION/AVOCADO/  
GREEN ONION

### FLORIDA CRACKER CHICKEN SALAD 18

BUTTERMILK COUNTRY FRIED CHICKEN BREAST/SOUTHERN GREENS/  
ROASTED VIDALIA ONION VINAIGRETTE/  
SABLE PALM SWAMP CABBAGE/HEIRLOOM TOMATO/  
TOASTED PECANS/GOAT CHEESE



=Vegetarian



=Gluten Free

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WATER FRONT DINING

## GOURMET HANDHELDS

ALL SANDWICHES COME WITH SKIN ON FRIES TOSSED IN OLIVE OIL, HERBS & PARMESAN CHEESE/ HOUSE CHIPS OR SOUTHERN SLAW

### SUNRISE CITY BURGER 14

LOCAL ADAMS RANCH BEEF/SLICED HEIRLOOM TOMATO/BUTTER LETTUCE/  
VIDALIA ONION/HOUSE MAYO

### KOBE BURGER 18

HAND CRAFTED KOBE BEEF/SLICED HEIRLOOM TOMATO/  
TOASTED ONION BUN/MICRO GREENS/VIDALIA ONION/HOUSE MAYO

### BLACK N BLUE BURGER 15

CAJUN DUSTED & PAN SEARED/BUTTERMILK BLUE CHEESE/APPLE-WOOD  
BACON/HEIRLOOM TOMATO/MICRO HERBS/CHIPOTLE AIOLI/AVOCADO

### WILD MUSHROOM TRUFFLE BURGER 16

WOOD GRILLED WITH SEA SALT/EXOTIC MUSHROOM BLEND/  
CACIO DE BOSCO CHEESE/MICRO GREENS/HEIRLOOM TOMATO/  
BLACK TRUFFLE AIOLI

### GOOD MORNING BURGER 15

ESPRESSO CRUSTED & PAN SEARED/WHITE CHEDDAR CHEESE/  
APPLE-WOOD BACON/SUNNY SIDE UP EGG/HEIRLOOM TOMATO/  
MICRO HERBS

### KENNEBUNKPORT SURF & TURF BURGER 19

OLD BAY BUTTER WOOD GRILLED/BUTTER POACHED MAINE LOBSTER/  
MICRO GREENS/WHIPPED GOAT CHEESE/STONE GROUND MUSTARD AIOLI

### SOUTHWEST TURKEY BURGER 14

PAN SEARED WITH SOUTHWEST SPICE/PEPPER JACK CHEESE/  
HEIRLOOM TOMATO/FIRE ROASTED PEPPERS/JALAPENO MARMALADE/  
AVOCADO/MICRO GREENS/CHIPOTLE AIOLI

### CRISPY GROUPEL SANDWICH 18

POTATO CHIP CRUSTED/CRISPY FRIED/HOUSE MAYO/MICRO GREENS/  
HEIRLOOM TOMATO/FRESH LEMON

### ARTISAN BLT 14

FRENCH TOAST STYLE PARMESAN & CHIVE SOUR DOUGH BREAD/  
APPLE-WOOD BACON/AVOCADO/MICRO GREENS/  
SLICED HEIRLOOM TOMATO

### CHICKEN HOT BROWN 15

WOOD GRILLED SOURDOUGH BREAD/SOUTHERN FRIED CHICKEN  
BREAST/BACON JAM/SMOKED GOUDA/BRAISED SOUTHERN GREENS/  
MORNEY SAUCE

### FLORABEAN CRAB CAKE 17

LUMP CRAB WITH FLORIDA CITRUS & CARIBBEAN SPICE/  
HEIRLOOM TOMATO/MICRO GREENS/CITRUS AIOLI

### KEY WEST SNAPPER 17

GRILLED LOCAL YELLOWTAIL/KEY LIME MAYO/  
FLORIDA CITRUS SALAD/MICRO GREENS

### FRESH CATCH SANDWICH MKT

GRILLED, BLACKENED OR FRIED/SLICED HEIRLOOM TOMATOES/  
MICRO CITRUS GREENS /HOUSE REMOULADE

### BRAISED PORK SANDWICH 14

BRAISED PORK/TOASTED ONION BUN/  
ORANGE BLOSSOM HONEY CHIPOTLE SAUCE/SOUTHERN SLAW

## ENTRÉES

Add a Tossed or Caesar Salad \$3.00

## HOUSE SPECIALTIES

### CARIBBEAN CRAB CAKES 25

LUMP CRAB WITH FLORIDA CITRUS & CARIBBEAN SPICE/CITRUS AIOLI/  
CHARRED VIDALIA ONION RICE/ASPRAGUS

### BOURBON STREET GUMBO BOWL 20

SPICY GUMBO/WHITE RICE/GRILLED SHRIMP/ANDOUILLE SAUSAGE/  
CRISPY ROCK SHRIMP

### LOBSTER SHRIMP & GRITS 24 (GF)

SOUTHERN STYLE CHEESY GRITS/CAJUN CREAM SAUCE/  
MAINE LOBSTER/GULF SHRIMP/ANDOUILLE SAUSAGE/BELL PEPPER TRIO/  
SUNNY SIDE UP EGG

### ENGLISH PUB FISH N CHIPS 21

BEER BATTERED COD/HOUSE POTATO CHIPS/TARTAR SAUCE/LEMON

### STEAK FRITES 24 (GF)

WOOD GRILLED CENTER CUT SIRLOIN/GARLIC AND HERB BUTTER/  
CRISPY POM FRITES/VEGETABLE D'JOUR

### 12 OZ. NEW YORK STRIP 32 (GF)

PAN SEARED/CREAMY GREEN PEPPERCORN BRANDY SAUCE/  
VEGETABLE D'JOUR/CAJUN SMASHED SWEET POTATO

### LOBSTER & TENDERLOIN DUET MKT

WOOD GRILLED BEEF TENDERLOIN/GARLIC BUTTER POACHED MAINE  
LOBSTER TAIL/CAJUN SMASHED SWEET POTATO/SEASONAL VEGETABLES

### PORK OSSO BUCO 26 (GF)

FORK TENDER BRAISED PORK SHANK/RICH VEAL REDUCTION/  
CARMALIZED VEGETABLES/CREAMY POLENTA

### SALMON BRUSCHETTA 24 (GF)

GARLIC BUTTER WOOD GRILLED SALMON/  
SAVORY ROMA TOMATO BRUSCHETTA/CHARD VIDALIA ONION RICE/  
BASIL OLIVE OIL DRIZZLE/SEASONAL VEGETABLE

### SEARED SEA SCALLOPS 33 (GF)

PAN SEARED JUMBO DIVER SCALLOPS/SWEET CORN PUREE/  
BRAISED GREENS/CHARD VIDALIA ONION RICE/ASPARAGUS

### INDIAN RIVER CITRUS MAHI EN PAPPILOTE 27 (GF)

MAHI MAHI/INDIAN RIVER GRAPEFRUIT & ORANGE/  
RED & YELLOW BELL PEPPERS/FRESNO PEPPER/CITRUS BUTTER/WHITE  
WINE/ZUCCHINI/WHITE RICE

## PASTABILITIES

### CAJUN CAJUN PASTA 19

BLACKENED CHICKEN/CAVATAPPI PASTA/PEPPERS & ONIONS/  
ANDOUILLE SAUSAGE/CAJUN CREAM SAUCE/SHAVED PARMESAN CHEESE

### BUTTERNUT SQUASH RAVIOLI 18 (V)

ROASTED BUTTERNUT SQUASH, SAGE & GOAT CHEESE RAVIOLI/  
BROWN BUTTER SAUCE/FRIED SAGE/SHAVED PARMESAN

### SEASONS BEST VEGGIE PASTA 16 (V)

SAUTÉED SEASONAL VEGETABLES/WILD MUSROOMS/CAVATAPPI PASTA/  
LEMON BUTTER SAUCE/HERBS/PARMESAN CHEESE

### SEAFOOD TAGLIATTE 28

TAGLIATELLE PASTA/LEMON CREAM SAUCE/GULF SHRIMP/  
DIVER SCALLOPS/LANGOSTINO/MAINE LOBSTER/CHOPPED GARLIC/  
HERBS/PARMESAN CHEESE



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