

COBB'S LANDING

N27 26.99 W80 19.33

WATER FRONT DINING

STARTERS

CRISPY ONION STRINGS 6 ♥

Sliced sweet onion lightly battered & fried, served w/horseradish aioli

MARINA WINGS 14 GF

Served w/ blue cheese or ranch dipping sauce & celery
A nod to The Anchor Bar classic buffalo (mild, medium or hot),
Sweet & Spicy jerk or garlic parmesan ** Contains Gluten

GRILLED SUMMER ARTICHOKE 12 ♥ GF

Wood grilled w/ garlic & herb butter served w/ House Remoulade

TAVERN BAKED PRETZEL STICKS 8

Warm salted Bavarian pretzel sticks served w/ seasonal
Sailfish Brewery pub cheese

AHI TUNA TAPAS 15

Hass avocado topped w/ marinated Ahi Tuna, Asian slaw, green onion,
mango salsa, wasabi, sirachi aioli & Wonton Crisps

FIVE SPICED CALAMARI 13

Tender fried calamari tossed in garlic, tomatoes, herbs, Asian five spice
& olive oil served over Asian salad w/ mae ploy vinaigrette

CHICKEN & BACON QUESADILLAS 12

Herb grilled chicken, bacon jam, creamy goat cheese & fire roasted peppers
w/Avocado cilantro cream

FISH STREET TACOS 14

2 corn tortillas cilantro, green onion, shaved cabbage, pico de gallo, & lime
Blackened Mahi or Beer battered fried cod
add beans & rice 2

SOUP & SALADS

Caesar, Buttermilk Ranch, Pomegranate Balsamic Vinaigrette, Blue Cheese, Key Lime Garlic, Meyer Lemon Vinaigrette or Oil & Vinegar

HALF & HALF 11

Choose 2

House or Caesar Salad - BLT, Sante Fe Chicken or Mediterranean Tuna Salad,
Bourbon Street Gumbo or Lobster & Crab Bisque

BOURBON STREET GUMBO

Shrimp, crab, andouille sausage & okra
Cup 6 Bowl 8

LOBSTER & CRAB BISQUE

Sweet Maine lobster & crab, cream & aged sherry
Cup 6 Bowl 8

FLORIDA GAZPACHO ♥ GF

A Refreshing summertime soup w/ plum tomatoes, fresh vegetables,
herbs & a hint of Florida Citrus
Cup 6 Bowl 7

CAESAR ♥

Crisp Romaine lettuce, Caesar dressing & parmesan, topped w/croutons
Sm 6 Lg 8w

SUMMER HOUSE SALAD ♥ GF

Mixed greens, pea tendrils & romaine tossed in Myer Lemon Vinaigrette
w/ heirloom tomatoes, watermelon, European cucumber & jicama
Sm 6 Lg 9

TROPICAL SPINACH SALAD 10 ♥

Baby spinach tossed in Key Lime Garlic dressing w/ Naval orange,
strawberries, pineapple, mango salsa, honey chipotle pecans,
toasted coconut & fried goat cheese

QUINOA & ARUGULA SALAD 14 ♥ GF

Peppery arugula tossed in Pomegranate Balsamic Dressing w/
heirloom tomato, hass avocado, pomegranate seeds, radish,
toasted almonds, sundried cranberries & lemony herb quiona

COCONUT COBB SALAD 18

Crisp Romaine tossed in blue cheese dressing w/ red onion,
cucumber, bacon, avocado, egg, mango salsa, tomatoes &
coconut fried shrimp

HEIRLOOM TOMATO SALAD 14 ♥

Sliced Heirloom tomatoes tossed in herbs, olive oil & balsamic
vinegar topped w/ feta cheese, capers, kalamata olive & pistachio
streusal.

DESSERTS



KEY LIME PIE 8

A Florida classic w/ Macadamia nut
crust, lime zest & cherry pop rocks

SUMMERTIME ICE CREAM SANDWICH 8

Jumbo House made chocolate chip cookies filled w/
Creamy vanilla ice cream & dark chocolate shavings

FLORIDA STRAWBERRY TALL CAKE 9

Fresh From Florida strawberries macerated w/
Orange blossom honey & vanilla beans served
on buttery pound cake w/ whipped cream

GRILLED SUMMER HARVEST PEACHES 9

Georgia Peaches grilled with Florida Cane sugar
& Jim Beam bourbon w/ butter sauce

HANKS ROOT BEER FLOAT 8

A cool & Refreshing Ol' Time Float
w/ Vanilla Ice Cream & Hanks root beer



=Vegetarian



=Gluten Free

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WATER FRONT DINING

BURGERS & SANDWICHES

All sandwiches come with skin on fries tossed in olive oil, herbs & parmesan cheese or house chips

SPICY CAJUN BLUE BURGER 14

mirepoix micro greens, avocado, crumbled blue cheese, bacon & tomato w/chipotle aioli

WILD MUSHROOM TRUFFLE BURGER 16

Topped w/exotic mushroom blend, white truffle goat cheese, arugula, w/tomato & black truffle mayo

GOOD MORNING BURGER 15

Pan seared w/espreso & sea salt, applewood bacon, cheddar, w/mirepoix micro greens & sunny side up egg

KENNEBUNKPORT SURF & TURF BURGER 18

Angus beef w/old bay butter, poached Maine lobster, radish & pickled onion, citrus micro greens, whipped goat cheese & stone ground mustard aioli

SOUTHWEST TURKEY BURGER 14

Pan seared w/southwest spice, pepper jack cheese, tomato, fire roasted peppers, jalapeno marmalade, avocado, tangerine lace micro greens & chipotle aioli

ARTISAN BLT 14

Chive & Parmesan crusted sourdough bread grilled w/apple wood bacon, avocado, micro cucumber greens, yellow & red vine ripe tomatoes

COBB'S ISLAND CHICKEN 13

Jerked pan seared chicken breast topped w/creamy goat cheese, onion strings, vine ripe tomato, citrus micro greens, sweet & spicy jerk sauce on a toasted pretzel bun

FLORIDIAN CRAB CAKE 16

Crab blended w/ herbs, Florida citrus & caribbean spice on a grilled oat bun w/ tomatoes, citrus aioli, tangerine lace micro greens & mango salsa

THE CALIFORNIAN 14 ♥

Grilled sourdough bread w/creamy green onion goat cheese, herb marinated yellow squash, avocado, tomatoes & sprouts

FRESH CATCH SANDWICH MKT

Grilled, blackened or fried with tomatoes, citrus micro greens & house remoulade

ENTRÉES

Add a House or Caesar Salad \$3.00

FRESH FROM THE DOCK SELECTIONS

All Fish Selections are prepared Grilled, Pan Seared, Blackened, Fried or Cedar Plank Broiled

Choose Your Sauce:

Coconut Rum Glaze, Summer Micro Herb Pesto, Mango Salsa, Lemon Butter or Asian Sesame Glaze

LOCALLY SOURCED SEASONAL SELECTIONS DAILY MKT

SALMON 26 Ⓞ
Mild Flaky & Pink in color

MAHI 28 Ⓞ
Firm, very flavorful

SAKU AHI TUNA 24 Ⓞ
Sushi Grade, Very Firm

HOUSE SPECIALTIES

CARIBBEAN CRAB CAKES 23

Island inspired crab cakes drizzled w/citrus aioli, rice, mango salsa & lemon butter asparagus

BOURBON STREET GUMBO BOWL 20

Spicy gumbo over rice & topped w/grilled shrimp, andouille sausage & crispy rock shrimp

LOBSTER SHRIMP & GRITS 24

Southern style cheese grits topped w/cajun cream sauce, lobster, shrimp, andouille sausage & sunny side up fried egg

ENGLISH PUB FISH N CHIPS 20

Beer battered cod lightly fried & served w/our house chips, cole slaw, tartar sauce & lemons

FLAT IRON STEAK 24

Well marbled & wood grilled topped w/choice of our of our house toppings: tuscan basil pesto, buttermilk blue cheese, or Asian sesame glaze

PASTABILITIES

RAJUN CAJUN PASTA 18

Blackened chicken over pasta topped w/peppers, onions, andouille sausage, cajun cream sauce & parmesan cheese

SPINACH & ROASTED GARLIC RAVIOLI 18 ♥

Tender semolina ravioli stuffed w/spinach & sweet roasted garlic, served w/a roasted pepper & summer herb pesto cream sauce

SEASONS BEST VEGGIE PASTA 16 ♥

Sautéed summer vegetables & wild mushrooms tossed in lemon butter & Parmesan
Add grilled shrimp or Chicken 19



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