



Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

- MIXED GREENS & HEART OF PALM** cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9
- CAESAR** america grana, marinated white anchovies 10
- BABY KALE** oranges, grapefruit, avocado, cilantro lime dressing 12
- COBB** roma crunch, bacon, crumbled blue cheese, tomatoes, egg, croutons, avocado ranch dressing 12
- VG QUINOA** power vegetables, dried cranberries, avocado, tomatoes, grilled lemon, sherry vinaigrette, feta cheese, arugula 14
- chicken / 6 shrimp / 9 *salmon / 12 *steak / 14

WINSTON GUERRERO
Executive Chef

JASON COPE
Sous Chef

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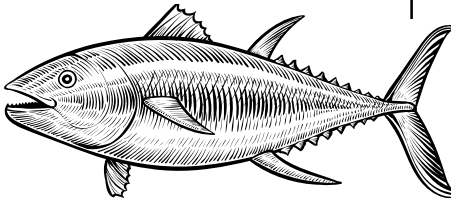
served with your choice of: french fries, fresh fruit, power vegetable slaw or mixed greens

Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





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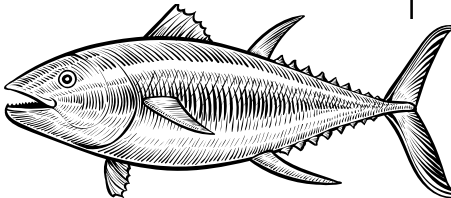
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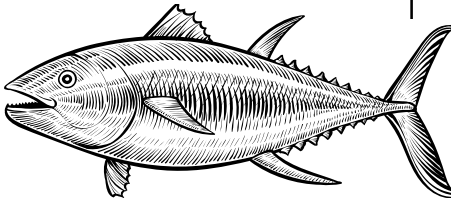
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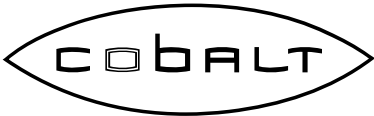
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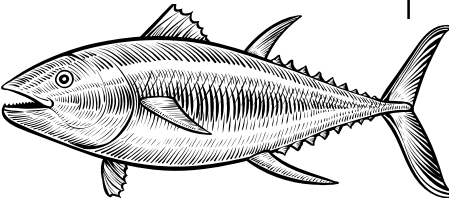
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BUTCHER’S CUT

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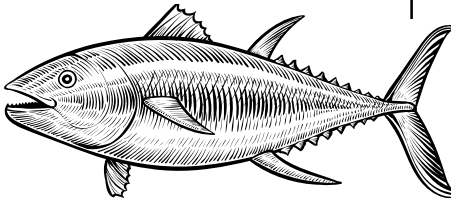
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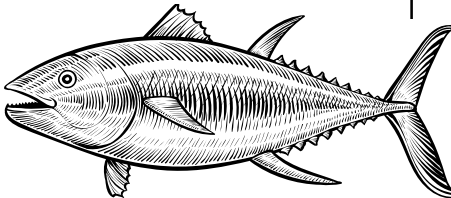
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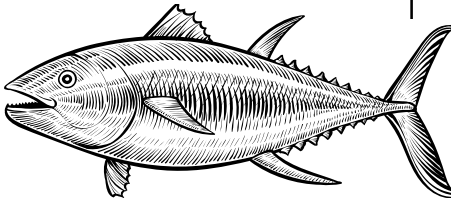
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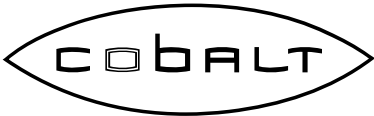
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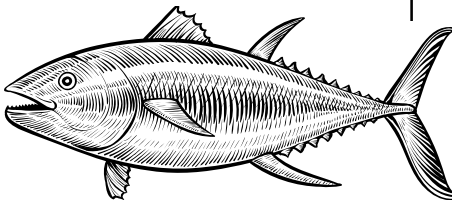
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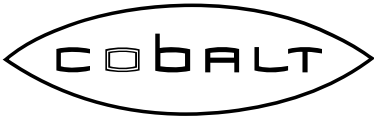
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VG QUINOA power vegetables, dried cranberries, avocado, tomatoes, grilled lemon, sherry vinaigrette, feta cheese, arugula 14

chicken / 6 shrimp / 9 *salmon / 12 *steak / 14

WINSTON GUERRERO
Executive Chef

JASON COPE
Sous Chef

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Hand Held

served with your choice of: french fries, fresh fruit, power vegetable slaw or mixed greens

Sweet Potato Fries +2 Truffle Fries +3

***COBALT BURGER**

angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16

GRILLED CHICKEN

bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13

***FISH TACOS**

mango jicama slaw, guacamole, pico de gallo, cumin crema 13

***CRISPY FISH**

fried pickles, pickled onions, cajun remoulade, spicy ketchup 14

FRIED GREEN TOMATO BLT

pimento cheese, applewood smoked bacon, arugula, toasted challah 13

MINI LOBSTER ROLL

lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

VG WOODSTONE ZUCCHINI ROLLATINI

herb & garlic whipped brie, roasted tomato sauce, crispy basil 14

***AHI TUNA SALAD**

sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18

GF SHRIMP & NOODLES

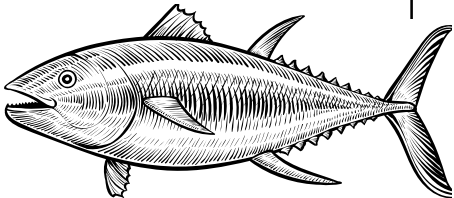
cabbage, peas, carrots, sweet chili sauce 16

***SALMON**

quinoa pilaf, power vegetable medley, grilled lemon 24

BUTCHER’S CUT

selection of prime butcher’s cut mkt





Starters



SOUP seasonally inspired mkt

***OYSTERS** champagne mignonette mkt

SHRIMP COCKTAIL datil pepper cocktail sauce 5.5 ea

***TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18

GF RHODE ISLAND STYLE CALAMARI point judith calamari, spicy local cherry peppers, charred tomato salsa 15

VG TOMATO FLATBREAD pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14

TODAY’S FLATBREAD chefs choice 16

From the Garden

MIXED GREENS & HEART OF PALM cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9

CAESAR america grana, marinated white anchovies 10

BABY KALE oranges, grapefruit, avocado, cilantro lime dressing 12

COBB roma crunch, bacon, crumbled blue cheese, tomatoes, egg, croutons, avocado ranch dressing 12

VG QUINOA power vegetables, dried cranberries, avocado, tomatoes, grilled lemon, sherry vinaigrette, feta cheese, arugula 14

chicken / 6 shrimp / 9 *salmon / 12 *steak / 14

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Sweet Potato Fries +2 Truffle Fries +3

***COBALT BURGER**

angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16

GRILLED CHICKEN

bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13

***FISH TACOS**

mango jicama slaw, guacamole, pico de gallo, cumin crema 13

***CRISPY FISH**

fried pickles, pickled onions, cajun remoulade, spicy ketchup 14

FRIED GREEN TOMATO BLT

pimento cheese, applewood smoked bacon, arugula, toasted challah 13

MINI LOBSTER ROLL

lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

VG WOODSTONE ZUCCHINI ROLLATINI

herb & garlic whipped brie, roasted tomato sauce, crispy basil 14

***AHI TUNA SALAD**

sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18

GF SHRIMP & NOODLES

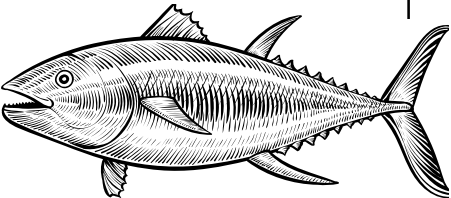
cabbage, peas, carrots, sweet chili sauce 16

***SALMON**

quinoa pilaf, power vegetable medley, grilled lemon 24

BUTCHER’S CUT

selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

- MIXED GREENS & HEART OF PALM** cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9
- CAESAR** america grana, marinated white anchovies 10
- BABY KALE** oranges, grapefruit, avocado, cilantro lime dressing 12
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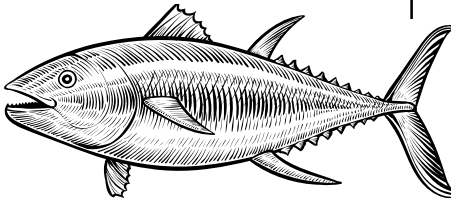
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Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

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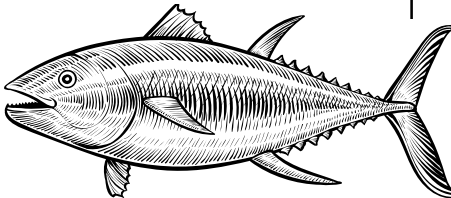
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Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

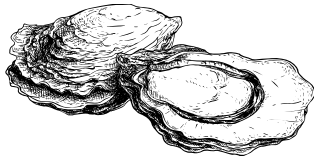
Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

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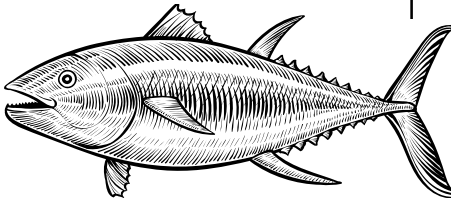
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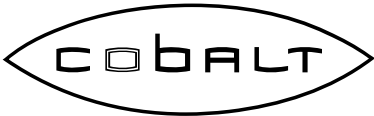
Sweet Potato Fries +2 Truffle Fries +3

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- MINI LOBSTER ROLL**
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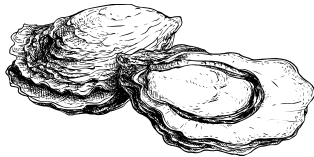
Cobalt Favorites

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cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
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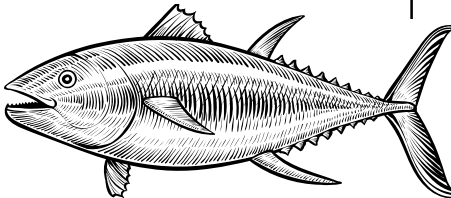
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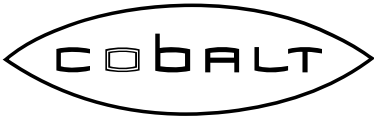
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- MINI LOBSTER ROLL**
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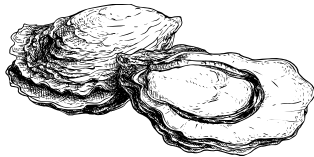
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quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



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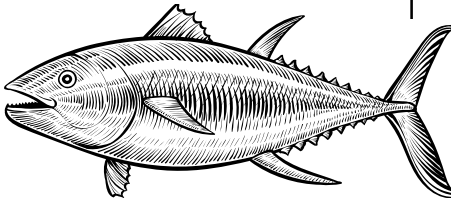
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- *CRISPY FISH**
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- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
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- *SALMON**
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- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
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- TODAY’S FLATBREAD** chefs choice 16

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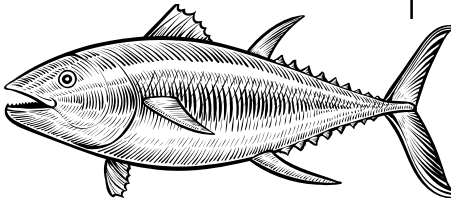
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- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
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- *AHI TUNA SALAD**
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- GF SHRIMP & NOODLES**
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- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
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- TODAY’S FLATBREAD** chefs choice 16

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- COBB** roma crunch, bacon, crumbled blue cheese, tomatoes, egg, croutons, avocado ranch dressing 12
- VG QUINOA** power vegetables, dried cranberries, avocado, tomatoes, grilled lemon, sherry vinaigrette, feta cheese, arugula 14
- chicken / 6 shrimp / 9 *salmon / 12 *steak / 14

WINSTON GUERRERO
Executive Chef

JASON COPE
Sous Chef

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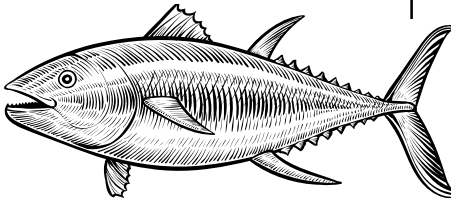
served with your choice of: french fries, fresh fruit, power vegetable slaw or mixed greens

Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

- MIXED GREENS & HEART OF PALM** cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9
- CAESAR** america grana, marinated white anchovies 10
- BABY KALE** oranges, grapefruit, avocado, cilantro lime dressing 12
- COBB** roma crunch, bacon, crumbled blue cheese, tomatoes, egg, croutons, avocado ranch dressing 12
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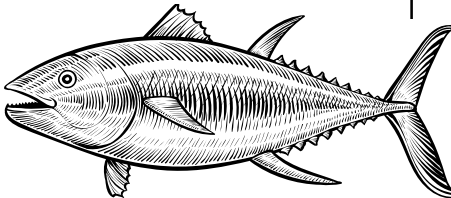
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lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

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Starters



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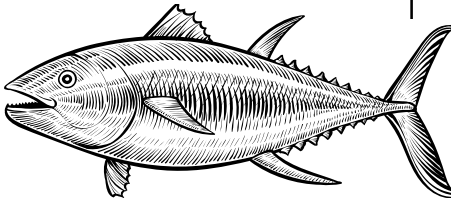
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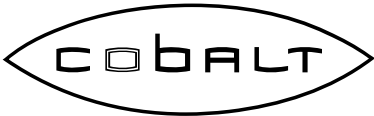
Sweet Potato Fries +2 Truffle Fries +3

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Cobalt Favorites

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Starters



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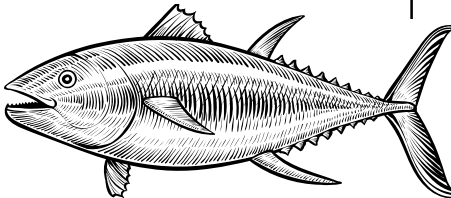
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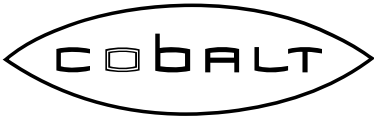
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Cobalt Favorites

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selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
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- TODAY’S FLATBREAD** chefs choice 16

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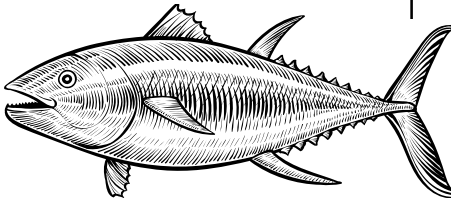
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- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
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- TODAY’S FLATBREAD** chefs choice 16

From the Garden

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- CAESAR** america grana, marinated white anchovies 10
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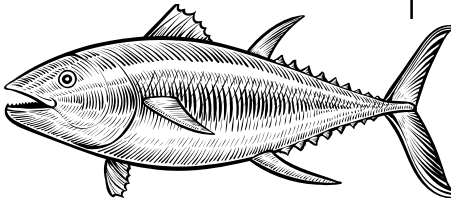
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selection of prime butcher’s cut mkt





Starters



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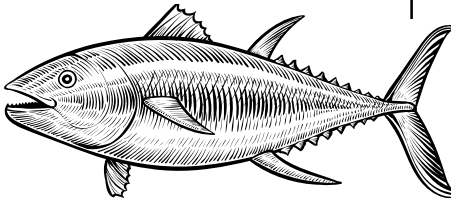
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selection of prime butcher’s cut mkt



LUNCH



Starters



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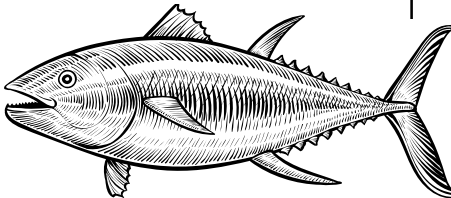
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- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



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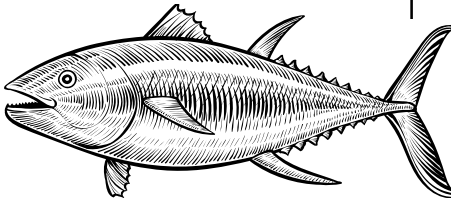
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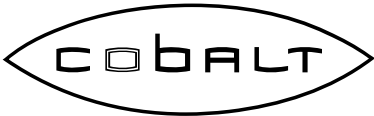
Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

- MIXED GREENS & HEART OF PALM** cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9
- CAESAR** america grana, marinated white anchovies 10
- BABY KALE** oranges, grapefruit, avocado, cilantro lime dressing 12
- COBB** roma crunch, bacon, crumbled blue cheese, tomatoes, egg, croutons, avocado ranch dressing 12
- VG QUINOA** power vegetables, dried cranberries, avocado, tomatoes, grilled lemon, sherry vinaigrette, feta cheese, arugula 14
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Executive Chef

JASON COPE
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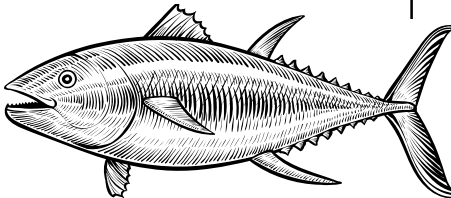
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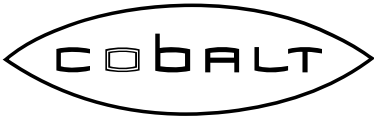
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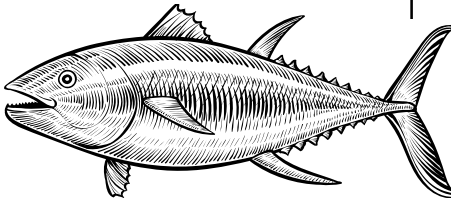
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- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

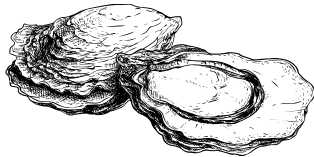
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selection of prime butcher’s cut mkt





Starters



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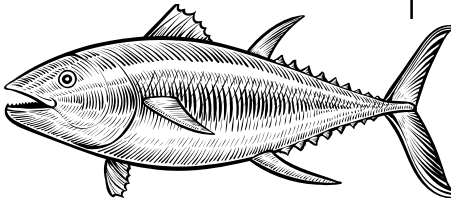
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Starters



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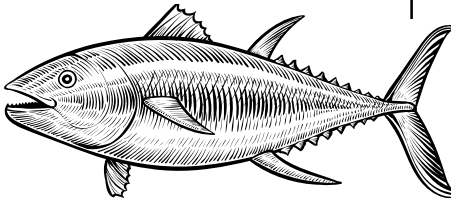
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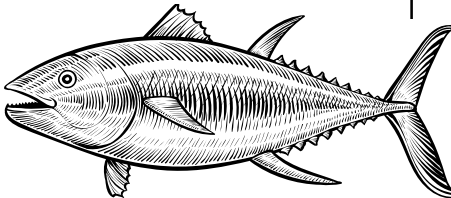
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Starters



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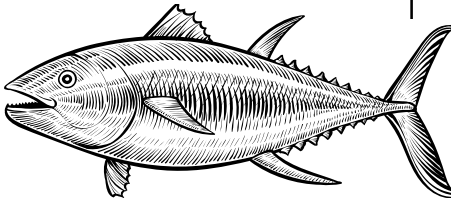
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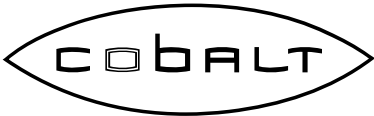
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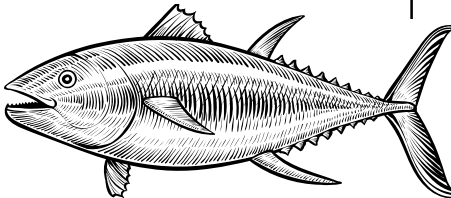
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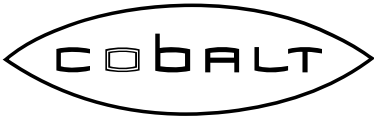
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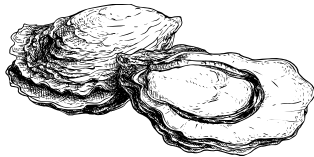
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Starters



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- chicken / 6 shrimp / 9 *salmon / 12 *steak / 14

WINSTON GUERRERO
Executive Chef

JASON COPE
Sous Chef

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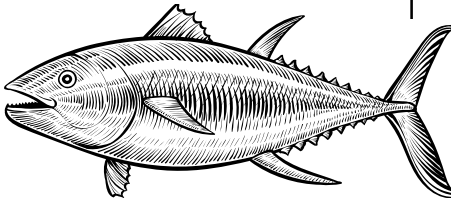
served with your choice of: french fries, fresh fruit, power vegetable slaw or mixed greens

Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

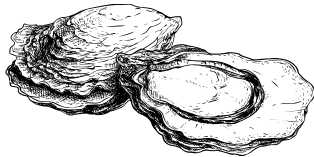
Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

- MIXED GREENS & HEART OF PALM** cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9
- CAESAR** america grana, marinated white anchovies 10
- BABY KALE** oranges, grapefruit, avocado, cilantro lime dressing 12
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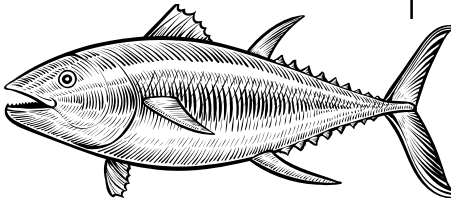
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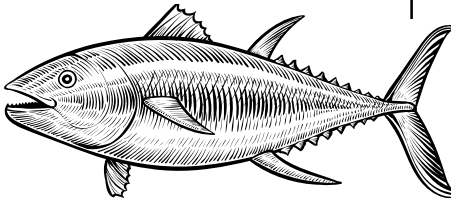
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Starters



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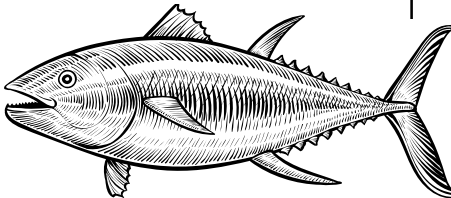
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Starters



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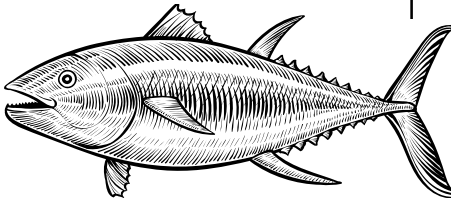
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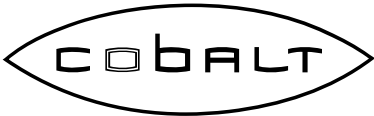
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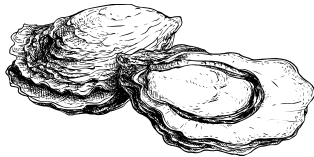
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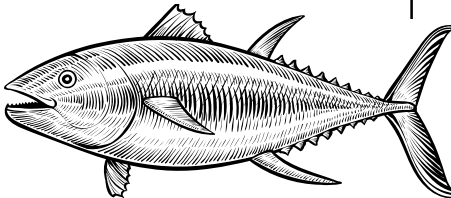
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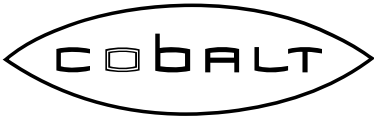
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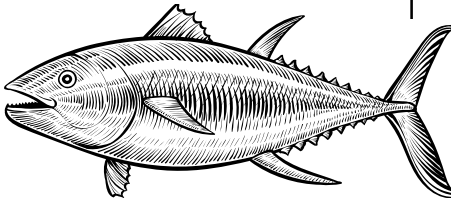
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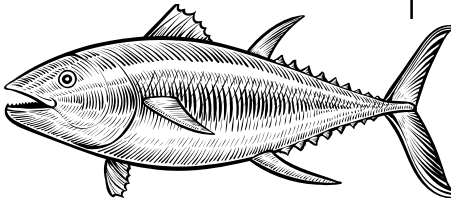
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Sous Chef

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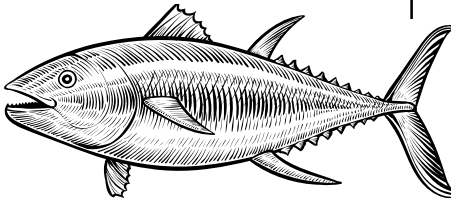
served with your choice of: french fries, fresh fruit, power vegetable slaw or mixed greens

Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

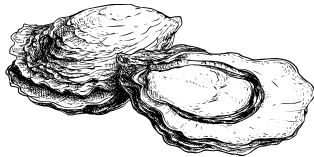
Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

- MIXED GREENS & HEART OF PALM** cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9
- CAESAR** america grana, marinated white anchovies 10
- BABY KALE** oranges, grapefruit, avocado, cilantro lime dressing 12
- COBB** roma crunch, bacon, crumbled blue cheese, tomatoes, egg, croutons, avocado ranch dressing 12
- VG QUINOA** power vegetables, dried cranberries, avocado, tomatoes, grilled lemon, sherry vinaigrette, feta cheese, arugula 14
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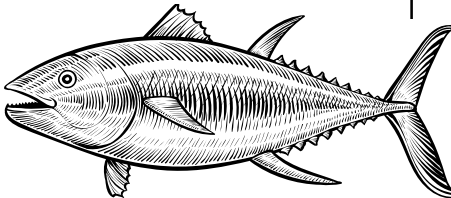
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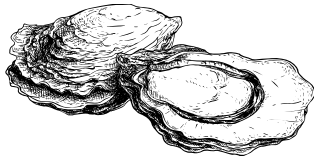
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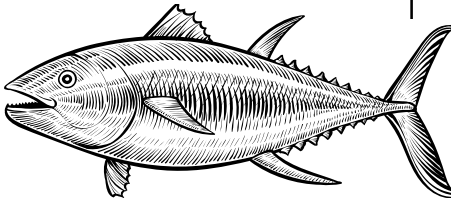
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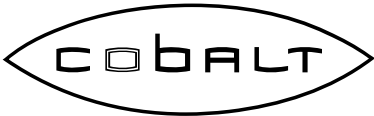
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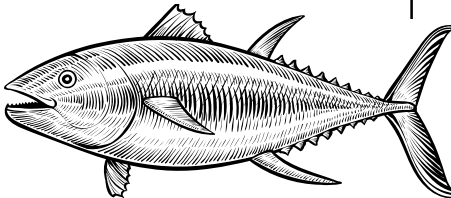
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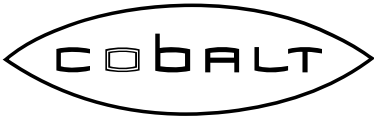
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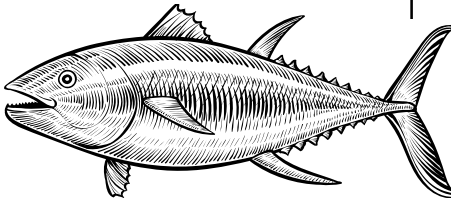
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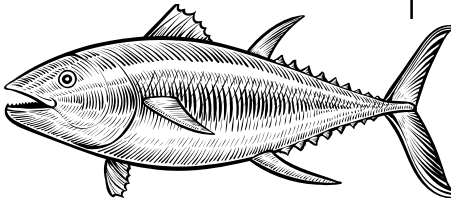
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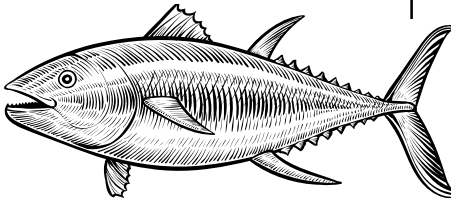
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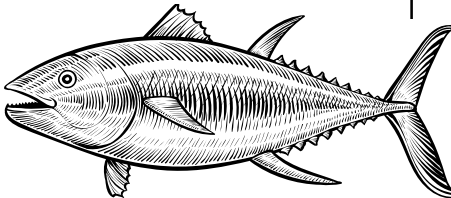
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Please advise your server of any food allergies prior to ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer’s risk of food borne illness. Please inform your server before ordering. Choice of GF-gluten free, DF-dairy free, V-vegetarian, VG-vegan available. 20% Gratuity will be added to parties of 6 or more. No split checks for parties of 6 or more.

Hand Held

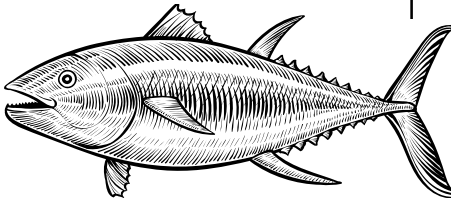
served with your choice of: french fries, fresh fruit, power vegetable slaw or mixed greens

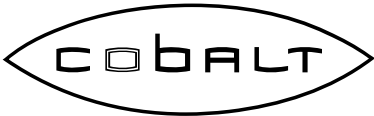
Sweet Potato Fries +2 Truffle Fries +3

- *COBALT BURGER**
angus beef, crispy onions, lettuce, tomato, house pickles, cobalt sauce 16
- GRILLED CHICKEN**
bacon, shaved lettuce, tomato, dill dijonnaise, naan bread 13
- *FISH TACOS**
mango jicama slaw, guacamole, pico de gallo, cumin crema 13
- *CRISPY FISH**
fried pickles, pickled onions, cajun remoulade, spicy ketchup 14
- FRIED GREEN TOMATO BLT**
pimento cheese, applewood smoked bacon, arugula, toasted challah 13
- MINI LOBSTER ROLL**
lettuce, tarragon aioli (1) 18 (2) 25

Cobalt Favorites

- VG WOODSTONE ZUCCHINI ROLLATINI**
herb & garlic whipped brie, roasted tomato sauce, crispy basil 14
- *AHI TUNA SALAD**
sesame seeds, mixed greens, cucumber, carrots, wakame, ginger vinaigrette 18
- GF SHRIMP & NOODLES**
cabbage, peas, carrots, sweet chili sauce 16
- *SALMON**
quinoa pilaf, power vegetable medley, grilled lemon 24
- BUTCHER’S CUT**
selection of prime butcher’s cut mkt





Starters



- SOUP** seasonally inspired mkt
- *OYSTERS** champagne mignonette mkt
- SHRIMP COCKTAIL** datil pepper cocktail sauce 5.5 ea
- *TUNA TARTAR** pickled onions, avocado, wasabi aioli, crispy lotus root 18
- GF RHODE ISLAND STYLE CALAMARI** point judith calamari, spicy local cherry peppers, charred tomato salsa 15
- VG TOMATO FLATBREAD** pesto, fresh mozzarella, american grana, heirloom tomato, arugula, balsamic glaze 14
- TODAY’S FLATBREAD** chefs choice 16

From the Garden

- MIXED GREENS & HEART OF PALM** cucumber, tomatoes, spicy walnuts, white balsamic vinaigrette 9
- CAESAR** america grana, marinated white anchovies 10
- BABY KALE** oranges, grapefruit, avocado, cilantro lime dressing 12
- COBB** roma crunch, bacon, crumbled blue cheese, tomatoes, egg, croutons, avocado ranch dressing 12
- VG QUINOA** power vegetables, dried cranberries, avocado, tomatoes, grilled lemon, sherry vinaigrette, feta cheese, arugula 14
- chicken / 6 shrimp / 9 *salmon / 12 *steak / 14

WINSTON GUERRERO
Executive Chef

JASON COPE
Sous Chef

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