



COASTERS
GOURMET GRILL

All You Can Eat Mussels



ALL YOU CAN EAT MUSSELS \$16 EVERYDAY !!

Fresh PEI Mussels in a white wine and garlic broth with bell peppers and onion.

MAKE IT CREOLE MUSSELS FOR \$16

DESSERTS

Grand Marnier Crème Brulee \$9
Rich and creamy prepared daily by our Chef with orange zest and Grand Marnier.

Sky High New York Cheesecake \$9
With a raspberry or chocolate coulis.

Dolce Vita Chocolate Cake \$9
Fudgy layers of dark chocolate and espresso mousse in a dark chocolate glaze.

Warm Apple Cobbler \$8
A heaping portion of cinnamon tossed apples, packed between a scrumptious oatmeal crumb topping and base, served warm and drizzled with caramel.

Gelato of the day \$7
Ask about today's selection, handmade and garnished with fresh berries.

Wild Raspberry Cheesecake \$8
Pockets of blended raspberries peaking out of a creamy cheesecake and sitting on a two tone crust with raspberries inside.

COFFEE

House Coffees

Fresh brewed house blend	\$2.50
Espresso	\$4
Cappuccino	\$4.50
Cafe Latte	\$5

Special Coffees with whipped cream \$8

Spanish.....	Kahlua & Brandy
Italian	Amaretto & Brandy
Irish	Irish Whiskey & Irish Mist
Coasters Coffee.....	Grand Marnier, Kahlua & Baileys
Blueberry Tea.....	Grand Marnier, Amaretto and Tea