



Lunch

PRIX FIXE | 11AM-12:30PM

FIRST COURSE

CHOOSE ONE

LA CÔTE CAESAR SALAD

baby gem lettuce, endive, parmesan, garlic crouton

AHI TUNA TARTARE*

caramelized harissa, avocado, espelette

SALAD ENHANCEMENTS

add chicken kebab | shrimp kebab | mahi mahi | falafel

SECOND COURSE

CHOOSE ONE

EGYPTIAN FALAFEL **V**

pita bread, tahini herb sauce, feta, tomato, shaved red onion, lettuce, cucumber

GRILLED CHICKEN "CLUB"

bacon, lettuce, tomato, avocado, dijonnaise, ciabatta

CHICKEN MILANESE

arugula, heirloom tomato, lemon vinaigrette

DESSERT

BAKLAVA

yogurt ice cream, wild local honey

VG Vegan V Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



All Day

Shares

EXOTIC FRUIT **V**

tahitian vanilla yogurt, calamansi syrup

CHIPS & SALSA **VG**

*salsa tatemada, salsa fresca, salsa guacatillo
add guacamole*

AHI TUNA TARTARE*

caramelized harissa, avocado, espelette

LA CÔTE MEZZE **V**

*baba ghanoush, tzatziki, hummus, olives,
fresh vegetables, warm foccacia*

CRISPY CHICKEN WINGS

tunisian spices, aleppo pepper

CHILLED SHRIMP COCKTAIL

cocktail sauce, remoulade, lemon

CRISPY CALAMARI

maras chile, roasted garlic aioli

SHRIMP & MAHI MAHI CEVICHE

*chilled & marinated in lime juice, jalapeños, avocado,
tomatoes, cucumbers, and cilantro*

GRILLED SPANISH OCTOPUS

romesco sauce, papas bravas, smoky aioli, garlic aioli

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Salads

GREEK SALAD

mixed lettuce, persian cucumbers, tomato, olives, feta, lemon vinaigrette

LA CÔTE CAESAR SALAD

baby gem lettuce, endive, parmesan, garlic crouton

AHI TUNA NIÇOISE SALAD

haricot verts, potato, kalamata olives, tomato, gem lettuce, hard-boiled egg, fine herbs, banyul's vinaigrette

WATERMELON & FETA V

basil, crispy feta, oregano vinaigrette, aged balsamic

SALAD ENHANCEMENTS

add chicken kebab | shrimp kebab | mahi mahi | falafel

Handhelds

Served with French Fries or Marinated Cucumber Salad

LA CÔTE DOUBLE CHEESEBURGER*

two 4 oz. patties, lettuce, heirloom tomato, pickles, american cheese, garlic aioli

EGYPTIAN FALAFEL V

pita bread, tahini herb sauce, feta, tomato, shaved red onion, lettuce, cucumber

ITALIAN TUNA WRAP

whole wheat tortilla, sprouts, tomato, arugula

GRILLED CHICKEN "CLUB"

bacon, lettuce, tomato, avocado, dijonnaise, ciabatta

CHICKEN FINGERS

celery, carrot, buttermilk ranch

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From Land & Sea

BLACKENED MAHI TACOS

cabbage slaw, salsa bandera, oregano aioli

ACHIOTE MARINATED STEAK TACOS

tomatillo salsa, grilled scallion, escabeche

FLORIDA LOBSTER QUESADILLA

chipotle aioli, mango salsa

GRILLED KEBABS

*burnt citrus, turmeric, fragrant rice pilaf, chermoula
chicken | mahi mahi | shrimp*

HARISSA BUTTER SHRIMP

crusty bread, charred lemon, micro greens

MOROCCAN SPICE GLAZED SALMON

*cous cous, green goddess, herb salad, preserved lemon,
raisins, pine nuts*

CHICKEN MILANESE

arugula, heirloom tomato, lemon vinaigrette

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