

## APPETIZERS

<b>Crab Claws</b>	market
<i>"BBQ" served in a Creole butter sauce or fried &amp; served with cocktail sauce. (GF)</i>	
<b>Firecracker Shrimp</b>	\$10
<i>Lightly dusted bay shrimp fried &amp; tossed in a spicy remoulade sauce.</i>	
<b>Savory Cheesecake</b>	market
<i>Ask your server about today's selection.</i>	
<b>Crab Cakes</b>	\$12
<i>We don't skimp on crab for this traditional Gulf favorite. Served with fire roasted yellow pepper aioli &amp; house remoulade.</i>	
<b>Calamari</b>	\$8
<i>Lightly battered, flash fried &amp; served with house made marinara.</i>	
<b>Crawfish Tails</b>	\$14
<i>Louisiana crawfish sautéed with garlic butter, white wine &amp; our special blend of herbs &amp; spices. (GF)</i>	
<b>Cheese Dip</b>	\$8
<i>Made with local Sweet Home Farm cheese. A silky blend of Swiss, parmesan &amp; locally made E-liberta cheeses. Topped with feta &amp; roasted tomato relish, served with pita chips.</i>	

## SALADS

<b>Sesame Seared Tuna</b>	\$13
<i>A 6 oz. filet of yellow fin tuna coated with sesame seeds and seared. Served over a bed of our house greens tossed with sun-dried cranberries, toasted sunflower seeds &amp; crispy noodles in a gingered soy vinaigrette. (GF)</i>	
<b>Roasted Red Pepper Caesar Salad</b>	small \$4/large \$8
<i>Fresh romaine tossed with spicy croutons &amp; parmesan in our fire roasted red pepper Caesar dressing. (GF)</i>	
<b>Salmon Salad*</b>	\$13
<i>Fresh grilled salmon nestled on a bed of our house greens, tossed in a honey vinaigrette. Served with julienned apricots, red onion, cherry tomatoes &amp; roasted pecans. (GF)</i>	
<b>Fruit Salad</b>	small \$4/large \$8
<i>A fresh blend of cut fruit tossed with walnuts in our honey-poppy seed yogurt dressing served with our house greens. (GF)</i>	
<b>House Salad</b>	small \$3/large \$6
<i>A blend of romaine and spring greens with peppadews, tomatoes &amp; red onion. (GF)</i>	

### Enhancements:

Chicken, grilled, blackened or fried	\$4
Shrimp, grilled, blackened or fried	\$4
Crab, hot or cold	\$5

\*There is a risk associated with consuming raw or undercooked beef, fish, chicken or shellfish. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters. And should eat oysters fully cooked. If unsure, consult a physician. We're based in Louisiana. Contact us at 504.223.1111.

(GF) These items may be prepared gluten free. Please ask your server if you would like a gluten free preparation.

## SANDWICHES - BETWEEN THE TWO

All sandwiches are served with the choice of one \$3 side item.

<b>Poboy</b>	
<i>Lightly fried, served on a toasted French loaf with lettuce &amp; tomato.</i>	
Fish or Shrimp	\$10
Oyster or Crawfish	\$12
<b>Fish Sandwich</b>	market
<i>Grilled, blackened or fried. Served on a toasted sourdough bun with lettuce, tomato &amp; red onion.</i>	
<b>Hamburger*</b>	lunch \$10/dinner \$11
<i>A gourmet blend of ground chuck, short rib, brisket, hand pattied &amp; served on a toasted sourdough bun with lettuce, tomato &amp; red onion. Add cheese or bacon for \$1.00</i>	
<b>Crab Cake Sandwich</b>	lunch \$13
<i>One of our famous crab cakes served on a toasted sourdough bun with lettuce, tomato, red onion &amp; remoulade sauce.</i>	
<b>Muffaletta</b>	\$10
<i>Layers of ham, salami, provolone &amp; smoked Gouda cheese with our house made olive relish on a toasted Gambinos muffaletta bun.</i>	

## SANDWICHES - PRESSING MATTERS

<b>Cuban</b>	\$10
<i>Smoked pulled pork, capicola ham, pickles, red onion &amp; Swiss cheese on pressed focaccia bread.</i>	
<b>Turkey &amp; Havarti</b>	\$10
<i>Thin sliced smoked turkey, applewood bacon, spinach &amp; Havarti cheese with sun-dried, tomato mayonnaise on pressed focaccia bread.</i>	

## SANDWICHES - UNDER WRAPS

<b>Cosmo's Club</b>	\$10
<i>Smoked turkey, capicola ham, applewood bacon, romaine lettuce, tomato &amp; Havarti cheese with caramelized onion Dijon mayonnaise in a garlic &amp; herb tortilla.</i>	
<b>Fish Taco</b>	\$11
<i>Fried mahi with jack and cheddar cheeses, red onion, tomato, shredded cabbage &amp; cilantro lime aioli wrapped in a garlic herb tortilla.</i>	
<b>Black-N-Bleu Shrimp</b>	\$11
<i>Blackened Gulf shrimp, applewood bacon, red onion, romaine lettuce &amp; bleu cheese dressing in a garlic &amp; herb tortilla.</i>	

## SOUPS

<b>Duck &amp; Andouille Sausage Gumbo</b>	cup \$4/bowl \$7
<i>Rich &amp; hearty with okra, tomatoes, onions &amp; peppers with a traditional dark roux.</i>	
<b>Soup Du Jour</b>	cup \$3/bowl \$5
<i>Ask your server about today's selection.</i>	

## SIDES

<b>Dirty Risotto (GF)</b>	\$5
<b>Parmesan Risotto (GF)</b>	\$4
<b>Lemon Garlic Asparagus (GF)</b>	\$4
<b>Additional: (GF except french fries)</b>	\$3
<b>House Rice • Vegetable Selections • Gingered Greens</b>	
<b>Yukon Gold Mashed Potatoes • Cole Slaw • French Fries</b>	
<b>Roasted Garlic &amp; Smoked Bacon Grits</b>	

## ENTREES

All dinner noodles and dinner entrees come with a complimentary small house salad.

<b>Catfish</b>	lunch \$11/dinner \$21
<i>Baked andouille crusted Alabama farm raised catfish filet topped with muniere sauce and served with Yukon gold mashed potatoes and fresh vegetables.</i>	
<b>Fried Gulf Seafood</b>	
lunch Fish or Shrimp	\$12
Oyster	\$14
dinner Fish or Shrimp	\$20
Oyster	\$24
<i>Your choice of fresh seafood lightly dusted and fried served with fries &amp; coleslaw.</i>	

<b>Fresh Catch*</b>	market
<i>Grilled, blackened or fried, served with our house rice and vegetable selection. (GF)</i>	

<b>Chicken Roulade</b>	lunch \$10/dinner \$18
<i>Bacon wrapped chicken breast stuffed with asparagus &amp; gruyere cheese, lightly sautéed &amp; finished in the oven. Topped with sage &amp; leek cream sauce &amp; served with parmesan risotto.</i>	

<b>Grilled Shrimp</b>	lunch \$10/dinner \$20
<i>Annatto &amp; citrus marinated Gulf shrimp skewered &amp; grilled. Served with Parmesan risotto &amp; drizzled with creola tomato sauce. (GF)</i>	

<b>Pecan Redfish</b>	market
<i>Redfish encrusted with chopped pecans &amp; Japanese breadcrumbs lightly sautéed &amp; topped with Muniere sauce. Served with our "dirty" risotto and lemon garlic asparagus.</i>	

<b>Ribeye*</b>	\$30
<i>A 14 oz. prime grade, hand-cut ribeye served with Yukon gold mashed potatoes, gingered greens &amp; topped with fried onion straws. (GF)</i>	

<b>Filet*</b>	\$29
<i>USDA choice beef tenderloin stuffed with feta cheese, grilled to your liking and served with our roasted garlic and smoked bacon grits, lemon garlic asparagus and topped with rosemary Dijon Bordelaise sauce. (GF)</i>	

<b>Tournedos*</b>	\$29
<i>Thin 4 oz. medallions of beef tenderloin grilled to your liking. Served over sweet potato cakes, grilled green tomatoes &amp; portobello mushrooms topped with roasted tomato relish.</i>	

<b>Crab Cakes</b>	\$19
<i>Two of our delicious crab cakes topped with fire roasted yellow pepper aioli &amp; remoulade sauce. Served with our house rice &amp; lemon garlic asparagus.</i>	



## ENTREES

### Pork Tenderloin

\$19

Heritage Farms all natural pork tenderloin rubbed with southwest spices and grilled. Served with gingered greens & sweet potato cakes topped with housemade molié.

### Banana Leaf Wrapped Fish

market

Our chef's selection rubbed with a special blend of herbs & seasonings, wrapped in banana leaves and baked. Served with our house rice & vegetable selection. (GF)

### Asian Glazed Tuna\*

\$26

Spice crusted and seared Gulf yellowfin tuna, sliced and served with our Asian style fried rice. (GF)

## NOODLES

### Fettuccine Alfredo

lunch \$11/dinner \$14

A traditional cream sauce with garlic, white wine & Parmesan cheese.

Add calamari, chicken or shrimp \$4

### Jerk Chicken

lunch \$13/dinner \$16

Jerk spiced chicken breast tossed with bell peppers, sweet onion, asparagus, mushrooms & ziti pasta in a light chipotle ancho pepper broth.

### Shrimp & Andouille

lunch \$13/dinner \$17

Gulf shrimp & Andouille sausage sauteed with sweet peppers, red onion, tomatoes & spinach, tossed with ziti and finished with wine & butter.

## DESSERTS

### Cosmo's Banana Fritters

\$6

Fresh, ripe bananas battered, fried & dusted with cinnamon & sugar. Served with vanilla ice cream & a chocolate banana sauce.

### Peanut Butter Pie

\$6

Creamy peanut butter filling in a pretzel crust. Served with fudge sauce & whipped cream.

### Creme Brulee

\$6

Rich custard topped with a layer of brittle caramelized sugar.

### Key Lime Pie

\$6

A Gulf Coast favorite. Traditional pie made with real key lime juice. Served with strawberry coulis & whipped cream.

### Cosmo's Chocolate Creation

We like chocolate so much we couldn't pick just one!

### Bread Pudding

\$6

Baked fresh everyday. Please ask your server about today's special.

Cosmo's wants you to enjoy a steak that comes out exactly how you envision it when you order. This guide will help you get the perfect steak by letting us know how you would like it cooked.

Rare - Seared outside, cool red through the center  
Medium Rare - Some pink with red center  
Medium - Juicy with a warm pink center  
Medium Well - Cooked through with a slight pink center  
Well - Cooked hot throughout no pink

## COSMO'S SUSHI MENU

Served daily after 3:00 p.m. & all day Saturday and Sunday.

### Nigiri (3 pieces per order)

Smoked salmon, tuna or yellowtail.

\$6

### Sashimi

Smoked salmon, tuna or yellowtail served with sunomono or wakame.

\$9

### Vegetable Roll

Futomaki style with carrots, avocado, cucumber, shiitake mushrooms, tamago and grilled green onion.

\$7

### Spicy Tuna Roll

Tuna, cream cheese, grilled green onion & spicy aioli.

\$8

### Philly Roll

Smoked salmon, cream cheese & grilled green onion.

\$7

### California Roll

Krab, avocado, carrot, cucumber & tobiko.

\$8

### Shrimp Roll

Fried shrimp, cream cheese, grilled green onion & cucumber.

\$8

### Creole Roll

Andouille sausage, red pepper, grilled green onion, cream cheese & Creole mayonnaise. Topped with sweet & spicy broiled crawfish.

\$8

### Dragon Roll

Fried shrimp, red pepper, asparagus, avocado & BBQ eel.

\$11

### Spyder Roll

Soft shell Crab, red pepper, asparagus & eel sauce.

\$10

### Tips-N-Tails Roll

Blackened beef tenderloin tips, tempura fried shrimp & grilled green onion.

\$11

### Volcano Roll

Tuna, red pepper, asparagus, spicy krab salad & sirachi.

\$12

### Rainbow Roll

Yellowtail, tuna, smoked salmon, red pepper, asparagus, cucumber & carrot.

\$12

### Duck Roll

Duck, cream cheese, pepper jelly, asparagus & soy wrapper.

\$10

### Fried Green BLT Roll

Fried green tomatoes, bacon, lettuce, Creole mayonnaise & soy wrapper.

\$7

### Edamame

Salted & steamed.

\$5

\*Soy wrappers available \$1 each roll. Gluten free sushi rolls available.

### Sides or Toppings:

Tuna Poke Salad • Wakame • Spicy Krab Salad  
Sunomono

\$3

\$2

### Additional Sushi Sauces:

Eel • Yum Yum • Ponzu • Spicy Mayonnaise • Pepper Jelly  
Creole Mayonnaise

\$.50

Sushi is a handcrafted to order item & we will prepare it as quickly as possible but, we can not guarantee simultaneous delivery of sushi with other items.



# COSMOS

RESTAURANT & BAR

FAR FROM ORDINARY...



GREAT FOOD, LIVELY COCKTAILS  
& EXCELLENT SERVICE.

Off the beaten path on Canal Road in Orange Beach, Cosmo's Restaurant & Bar is far from ordinary. Serving fresh and eclectic food since day one, Cosmo's features a wide range of dining, enticing even the most discriminate. Using chef inspired ingredients, you can enjoy everything from hand-cut steaks and local seafood to pastas and sushi.

Across the deck from Cosmo's you will find Maggie's Bottle and 'Tail, a quaint and unique shop featuring jewelry and artwork from local artists. Maggie's also offers an extensive selection of wine and beer in addition to merchandise for both Cosmo's and dog lovers alike.

Maggie's  
Bottle & 'Tail

### Hours

Sunday - Thursday 11 a.m. to 9:30 p.m.

Friday - Saturday 11 a.m. to 10:00 p.m.

251-948-9663 (WOOF)

25733 CANAL ROAD IN ORANGE BEACH

WWW.COSMOSRESTAURANTANDBAR.COM

CATERING AVAILABLE

