

Contemporary Coastal Cuisine.



Condoinvestment.com

 **Cobalt**
THE RESTAURANT

Under the Perdido Pass Bridge in Orange Beach
www.cobaltrestaurant.net

251.923.5300



APPETIZERS

Bayou la Batre Crab Claws market
Gulf crab claws sautéed with tomatoes & fresh herbs in house made Worcestershire cream or lightly fried with cocktail sauce.

Tuna & Avocado Stack* \$12
Sashimi grade tuna and avocado marinated in sweet Asian sauce, served between crisp wontons.

BBQ Gulf Shrimp \$12
Sautéed in a Creole butter sauce & served with grilled French bread.

Firecracker Shrimp \$10
Lightly dusted bay shrimp, fried & tossed in our spicy remoulade sauce.

Cobalt Crab & Shrimp Dip \$14
Hot creamy blend of fresh blue crab & tender bay shrimp with roasted sweet red peppers, Parmesan & Swiss cheese. Accompanied by grilled French bread.

Black-eyed Pea Dip \$8
Slow cooked black-eyed peas blended with fresh parsley & chargrilled lemon, served chilled with grilled flat bread.



STONE HEARTH PIZZA

All pizzas are 10 inches.

Margherita lunch/dinner \$12
Traditional crust lightly brushed with extra virgin olive oil, sea salt & cracked black pepper topped with oven roasted Roma tomatoes, fresh mozzarella & basil chiffonade.

Cobalt Pizza lunch/dinner \$13
Grilled chicken, smoked bacon, fresh spinach & arugula, oven roasted mushrooms & sautéed onions on rosemary wheat crust with marinara, mozzarella & smoked gouda cheese.

Build Your Own Pizza

Cheese Only	\$8
One Topping	\$10
Two Topping	\$12
Three Topping	\$14
Four or more	\$16

Crust: Traditional
Rosemary Wheat

Sauce: Marinara
Alfredo
Roasted Garlic Oil

Toppings:

Mozzarella	Pineapple
Parmesan	Fresh Sliced
Smoked Gouda	Jalapeño
Fresh Mozzarella	Roasted Mushrooms
Italian Sausage	Peppers
Ground Beef	Onions
Grilled Chicken	Anchovies
Bacon	Banana Peppers
Pepperoni	Black Olives
Roasted Tomatoes	

SALADS

House small \$3/large \$6
A blend of crisp romaine & spring greens with tomato, cucumber, red sweet onions & peppadews.

Caesar small \$4/large \$8
Romaine, house made traditional dressing, croutons & shaved Parmesan.

Cobalt's Wedge \$7
Baby iceberg lettuce with tomato, cucumber, diced red onion, applewood smoked bacon & creamy bleu cheese dressing. Make it Brian Style for an extra \$5. No tomatoes, add peppadews, hard boiled egg & blackened chicken.

Blackened Tuna* \$15
Served over mixed greens lightly tossed in a Champagne citrus vinaigrette with candied Baldwin County pecans, crumbled goat cheese, orange segments & house pickled vegetables.

Dressings:

Champagne Citrus Vinaigrette	Honey Mustard
Honey Balsamic Vinaigrette	Bleu Cheese
Thousand Island	Ranch

Enhancements:

Grilled, Blackened or Fried Shrimp, Poached, Blackened or Fried	\$5
Chicken, Grilled, Blackened or Fried	\$4
Sautéed Blue Crab	\$5
Fish, Poached, Blackened or Fried	market

SOUPS

Cobalt's Crab Bisque cup \$4/bowl \$7
Creamy blend of sweet blue crab, Shoepeg corn & roasted tomato drizzled with fresh herb oil

Soup of the Day cup \$3/bowl \$5

PASTA

All dinner pastas served with complimentary salad.

Zydeco Chicken lunch \$13/dinner \$16
Blackened chicken with spicy house made tasso ham, sweet onions, bell peppers & fresh fettuccine tossed in Cajun alfredo.

Shrimp Fra Diavolo lunch \$14/dinner \$19
Gulf shrimp sautéed with roasted mushrooms, chargrilled lemon, fresh spinach & arugula with spicy marinara & angel hair pasta.

SIDES

Brown Butter Green Beans	Creamy Parmesan Risotto	\$4
Cobalt Greens	Hoppin' John	
Jambalaya Rice	Creamy Buttermilk & Smoked Bacon Grit	
Grilled Asparagus	Bacon, Corn & Black-Eyed Pea Succotash	

Red Skin Mashed Potatoes, Fries or Cole Slaw \$3

DESSERT DRINKS

Coffee Drinks - Fresh hot coffee, whipped cream and your choice of:
Chambord, Kahlua, Bailey's or Frangelico \$6
Grand Marnier \$8

Bushwacker \$8
A perfect mix of Smirnoff Whipped Vodka, coffee liquor, dark creme de cocoa and hand scooped ice cream.

SANDWICHES

All sandwiches are served with your choice of one side.

The Cobalt Burger*

lunch \$12/dinner \$13
 Grass-fed, hormone-free, ground bison, blackened and topped with bleu cheese, caramelized onions & applewood smoked bacon, served on a toasted kaiser bun with crisp romaine, tomatoes & garlic aioli.

The Do It Yourselfer*

lunch \$10/dinner \$11
 Gourmet blend of ground chuck, short rib, & brisket, hand pattied & grilled, served on a toasted egg kaiser with crisp romaine, tomatoes & red onions.

Cheeses: American Swiss \$1 each
 Smoked Gouda Provolone
 Bleu

Toppings: Caramelized Onions Avocado \$1 each
 Fried Onion Straws Fresh Sliced Jalapeño
 Shaved Tasso Sautéed Mushrooms
 Applewood Smoked Bacon

Chargrilled Chicken Breast

lunch \$10
 Shaved house smoked tasso, avocado, provolone, crisp romaine, tomatoes, red onion & roasted garlic aioli served on a buttered pretzel bun.

BLT & E*

lunch \$9
 Smoked applewood bacon, crisp romaine, garlic aioli & sliced tomatoes topped with an over-medium fried egg on toasted Pullman bread.

Super Grilled Cheese

lunch \$9
 Smoked gouda, Parmesan, Swiss, provolone & American cheeses with bacon & tomatoes between two slices of pullman bread.

Poboys

Shrimp or fresh fish lunch /dinner \$10
 Oysters lunch /dinner \$12
 Served on a toasted French loaf with lettuce & tomato.

Fish Sandwich

lunch/dinner market
 Today's fresh selection served grilled, blackened or fried on a toasted egg kaiser with lettuce, tomato & onion.

SWEET TREATS

Fried Apple Pie

\$6
 Home made biscuit dough filled with apples and cinnamon, deep fried, served with vanilla ice cream and caramel sauce.

Banana Pudding

\$6
 Homemade vanilla wafer cookies and creamy vanilla pudding layered with sliced bananas and fresh whipped cream.

Creole Cheesecake

\$6
 House made Creole cream cheese with a roasted pecan crust, pecan praline and caramel sauce.

Triple Layer Chocolate Cake

\$7
 Layers of rich chocolate buttercream icing between layers of moist chocolate cake garnished with a dollop of house made espresso ice cream.

Enjoy a Drizzle of Chambord, Kaluha, Bailey's or Frangelico on your cake. \$3

Vanilla Bean Creme Brulee

\$6
 Traditional French custard with a crisp shell of turbinado sugar.

Bread Pudding

\$6
 Baked fresh everyday. Please ask your server about today's selection.

ENTREES

All dinner entrees served with complimentary side house salad.

- Fresh Catch** lunch/dinner market
Served grilled, blackened, or fried with jambalaya rice & brown butter green beans.
- Yellowfin Tuna*** lunch/dinner market
Peppercorn & coriander seared, served rare, over traditional Hoppin' John with Tabasco hollandaise & Chef's Worcestershire sauce.
- Paneed Gulf Grouper** dinner market
Over sweet pea & tomato risotto topped with sauteed blue crab with Creole mustard vinaigrette.
- Pecan Fried Catfish** lunch \$12/dinner \$21
Alabama, farm-raised filet over smoked bacon, sweet corn & black-eyed pea succotash drizzled with mustard dill tartar.
- Gulf Shrimp & Grits** lunch \$10/dinner \$20
Over our creamy buttermilk & applewood smoked bacon grits in a house made Worcestershire cream.
- Fried Platters**
Gulf shrimp or fish lunch \$12/dinner \$20
Oysters lunch \$14/dinner \$24
Lightly dusted & fried. Served with fries, coleslaw, cocktail & tartar sauce.
- Tournedos of Beef*** dinner \$29
Twin tenderloin medallions, chargrilled & stacked with loaded mashed potato cakes, Cobalt greens and crispy fried oysters, topped with Tabasco hollandaise.
- Delmonico Ribeye*** dinner \$30
Prime grade, hand-cut, "deliciously fatty" 14 oz chargrilled ribeye with red skin mashed potatoes, fried leeks & Cobalt bourbon steak sauce.
- Peppercorn Encrusted Filet*** dinner \$29
An 8 oz. filet served over red skin mashed potatoes & grilled asparagus with Cobalt steak butter.
- Free Range Breast of Chicken** dinner \$20
Pan roasted and served over red skin mashed potatoes, with Cobalt greens and a Creole tasso gravy.
- Pork Tenderloin** dinner \$21
Chargrilled pork tenderloin served with jalapeño goat cheese corn cakes and with mustard cream kale.

Cobalt 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

We fry food in 100% Canola oil. All menu items and prices subject to change. *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. 02/25/2015

OYSTERS

- Half Dozen or Dozen**
- Raw** market
Raw Half Dozen or Dozen. Your choice of local oysters or our selection of specialty oysters of the day.
- Grilled & Baked** market
Accompanied by grilled French bread.
- Crab & Shrimp Au Gratin** market
Baked with blue crab, gulf shrimp, roasted red peppers, Swiss & Parmesan cheese.
- Garlic Parmesan Chargrilled** market
Grilled and topped with garlic butter and savory Parmesan cheese.
- Rockefeller** market
A traditional blend of baked spinach, garlic, shallots, parsley, anchovies, & green onion with a hint of anisette.
- Combination** market
Enjoy a dozen or half dozen of all three, garlic Parmesan, crab & shrimp au gratin, and Rockefeller.

ENTREES ADDITIONS

- Enhancements:**
- Shrimp, Poached, Blackened or Fried \$5
 - Chicken, Grilled, Blackened or Fried \$4
 - Sautéed Blue Crab \$5
 - Fish, Poached, Blackened or Fried market
- House Made Sauces:** \$2
- Tabasco Hollandaise
 - Worcestershire Cream
 - Cobalt Steak Butter
 - Creole Mustard Vinaigrette
 - Cobalt Bourbon Steak Sauce

Breakfast Buffet
Monday - Saturday 7:30 a.m. - 10:00 a.m.

Sunday Brunch 11:00 a.m. - 2:00 p.m.

Sunday - Thursday
11:00 a.m. - 9:30 p.m.

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

Catering Director On-site

 **Cobalt**
THE RESTAURANT

Under the Perdido Pass Bridge in Orange Beach
www.cobaltrestaurant.net

251.923.5300

