



All Kinds of Fresh Seafood

From the Raw Bar

1/2 Dozen Island Creek Oysters * (Duxbury, MA) on the 1/2 Shell	13.00
1/2 Dozen Asian Oysters * Island Creek Oysters on the 1/2 Shell with House Pickled Ginger, Aged Soy Sauce & Pacific Farms Fresh Wasabi	14.00
1/2 Dozen Pat's WellFleet Littleneck Clams * (Well-fleet, MA) on the 1/2 Shell	9.00
Colossal Wild Shrimp Cocktail with Fresh Horseradish Cocktail Sauce	3.00/each
Cracked Local Jonah Crab Claws	3.00/each
Essential Raw Bar Platter... * 6 Oysters on the 1/2 Shell, 3 Clams on the 1/2 Shell, 3 Colossal Shrimp & 2 Crab Claws...served with House Cocktail & Mango Mignonette	29.00

Appetizers, Salads & Soups

Creamy Clam & Corn Chowder with Chiles & Sweet Potatoes (& a hint of Bacon)	6.50
Chile Crusted Black 'n Blue Tuna Taco - "Roll Your Own" * with Arugula, Avocado, Lime Pickled Jicama & an Orange - Chipotle Glaze	10.50
1/2 Pound of Buffalo Fried Gulf White Shrimp with Great Hill Blue Cheese Dip & Celery Sticks	13.50
Prince Edward Island Mussels steamed in Coconut Milk, Chiles & Lime	10.50
Ginger Tuna & Pork Sausage Dumplings with Soy-Ginger Dressing & Orange Coriander Dust	8.50
Chipotle Glazed Crispy Chicken Livers with Sweet n' Sour Bacon Greens & Fried Onions	7.50
Hell Brined, Smoked & Grilled Jerk Chicken Wings 🌶️🌶️🌶️🌶️🌶️🌶️ with Inner Beauty Hot Sauce & Banana-Guava Ketchup	10.50
Arugula Salad with Green Olives, Orange Segments, Feta Cheese & Red Wine Vinaigrette	9.50
East Coast Grill Salad with Red Wine Vinaigrette	6.50

Before placing your order, please inform your server if a person in your party has a food allergy

Fresh Seafood Entrees

Grilled White Pepper Crusted Tuna*	27.50
with House Pickled Ginger, Aged Soy Sauce, Pacific Farms Fresh Wasabi, Grilled Vegetables & Curried Vegetable Pickle	
Grilled Spice Crusted Mahi Mahi	24.50
in "The Style of the Yucatan" with Rice 'n Beans, Grilled Avocado, Pineapple Salsa & Fried Plantains	
Fried, Freshest Available, Local Fish o' The Day	market
with Damn Good Fries, Tidewater Coleslaw & Really Good Tartar	
Seared Extra Large Shrimp & New Bedford Scallops	26.50
with Ginger - Garlic Noodles & Sesame - Chile Spinach	

Spit Roasted & Grilled Entrees

Grilled 16oz. Pepper Crusted NY Strip Steak	27.50
with Smoked Paprika-Roasted Garlic Butter, Lemon Broccoli & Red Bliss Potatoes topped with Bacon and Sour Cream	
1/2 Spit Roasted Chicken	17.50
with South Carolina BBQ Sauce, Fried Sweet Pickles, Corn on the Cob & Blue Cheese Mashed Sweet Potatoes	
The All Vegetable Experience of the Day..."Off the Farm, Onto the Plate"	18.50
a Dizzying Array of Seasonality & Flavors...with or without Dairy	

Oak Smoked Pit BBQ – Slow 'n Low is the Way to Go!

Single Bone with Sweet Sauce	3.00
Whole Slab (approximately 12 bones) with Sweet Sauce	26.50

All Platters Include Tidewater Coleslaw,
Grandma's Baked Beans, Watermelon & Cornbread:

Memphis Style Dry Rubbed Pork Sparerib Platter	17.50
Texas Style Sliced Beef Brisket Platter	16.50
Eastern North Carolina Shredded Pork Platter	15.50
Uncle Bud's Trio Platter with All Three of the Above	18.50

ALL SANDWICHES INCLUDE TIDEWATER COLESLAW, GRANDMA'S BAKED BEANS & WATERMELON:

Eastern North Carolina Shredded Pork Sandwich Plate	9.50
Burnt Ends of Beef Brisket Sandwich Plate	10.50

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Wines by the Bottle

WHITES

Crisp & Clean

2009 Villa del Borgo, Pinot Grigio, Friuli, Italy	8.00	36.00
2006 Trimbach, Pinot Gris, Alsace, France		42.00
2007 Domaine LaRoche, Chablis, Bourgogne, France		52.00
2009 Nora, Albarino, Rias Baixas, Spain		41.00
2009 Silver Birch Sauvignon Blanc, Marlborough, NZ	7.00	34.00
2009 Feudi di San Gregorio, Falanghina, Campania, Italy		38.00
2009 La Droissy, Vouvray, Loire, France		35.00
2009 Loimer, Gruner Veltliner, Austria		40.00
2010 Domaine Wachau Gruner Veltliner, Wachau, Austria	9.00	39.00

Medium Bodied & Balanced

2008 High Hook, Pinot Blanc, Oregon		56.00
2009 Pascal Jolivet, Sancerre, Loire, France		59.00
2007 Cooper's Creek, Viognier, Gisborne, New Zealand		56.00
2009 Basa Albarino, Rueda, Spain	9.00	39.00
2007 Trimbach, Gewürztraminer, Alsace, France		39.00
2009 Leitz, "Dragonstone," Riesling, Rheingau, Germany		39.00
2009 Four Vines "Naked," Chardonnay, Santa Barbara, CA		33.00
2008 Next Reising, WA	10.00	44.00

Abundant & Sustaining

2008 Chateau St. Michelle & Dr. Loosen "Eroica," Riesling, Columbia Valley, WA		56.00
2007 Mer Soliel, Chardonnay, Monterey, CA		64.00
2009 Conundrum, (Chardonnay, Sauvignon Blanc, Semillon, Viognier & Muscat), Napa Valley, CA		53.00
2008 Bonny Doon, Muscat Ca'del Solo, Santa Cruz, CA		44.00
2009 Domaine Talmard 'Macon' Chardonnay, Burgandy, France	10.00	44.00

Reds

Flexible and Diplomatic

2009 Irony, Pinot Noir, Monterey, CA	9.00	39.00
2008 Au Bon Climate, Pinot Noir, Santa Barbara, CA		40.00
2008 Domaine Jean Maurice Raffault "Les Galluches," Chinon, Loire Valley, France		38.00
2007 Michael Pozzan "Annabella," Merlot, Napa Valley, CA		33.00
2006 Yalumba, Shiraz - Viognier, Barosso, Australia		39.00
2009 Montebuenas Tinto Rioja, Spain	9.00	39.00

Peppery & Austere

2008 Domaine D'Andezon, Cotes du Rhone, France	8.00	36.00
2007 Chateau Montelena, Zinfandel, Napa Valley, CA		62.00
2007 Valle, Dell'Acate, Cerasuolo di Vittoria, Sicily, Italy		49.00
2009 Vizcarra, Tempranillo, Ribera del Duero, Spain		38.00
2008 Casa Silva, Carmenere, Colchagua Valley, Chile		38.00
2009 Maipo, Malbec, Mendoza, Argentina	9.00	39.00
2006 Coudoulet de Beaucastel, Cotes du Rhone, France		55.00
2007 Perrin & Fils Chateauneuf du Pape, Rhone France		70.00

Large & In Charge

2005 Laurel Glen "Counter Point," Cabernet Sauvignon, Sonoma, California		52.00
2006 Col d'Orcia, Banditella, Sangiovese, Tuscany, Italy		63.00
2006 Allegrini, Palazzo della Torre, Veneto, Italy		56.00
2005 Ascheri, Barolo, Piedmont, Italy		67.00
2007 Napanook, Rhone Blend, Napa Valley, CA		76.00
2010 Santa Julia Organica Cabernet Sauvignon, Mendoza, Argentina	9.00	39.00

Rose

2009 Charles & Charles, Rosé, Columbia Valley, WA	7.00	34.00
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Champagnes

NV Cristalino, Brut Cava, Penedes, Spain	8.00	36.00
NV Veuve Cliquot, Yellow Label, Champagne, France (1/2 Bottle)		45.00
NV Moet & Chandon, White Star, Champagne, France		75.00
NV Nicolas Feuillatte, Brut Rose, Champagne, FR		68.00

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Fresh Squeezed Juices & Other Stuff

Fresh Squeezed Orange & Grapefruit Juices...the Juice & Nothin' Else	3.50/sm.; 5.50/lg.
Coca Cola Sodas From the Gun: Coke, Diet Coke, Cherry Coke, Ginger Ale, Orange, Sprite	2.00
IBC Root Beer & Cream Soda	2.50
Stephan's Ginger Beer	2.50
Homemade Lemon - Limeade	2.50
Homemade Raspberry Lemon - Limeade	2.50
Bottomless Glass of Mango Iced Tea	2.50
The "Arnold Palmer"...1/2 Homemade Lemon - Limeade, 1/2 Mango Iced Tea	2.50
Saratoga Sparkling Water	2.50 sm/5.00 lg
Jim's Organic French Roasted Coffee	\$2.00

On The Side

Tidewater Coleslaw	3.50	Grilled Bread w/Roasted Garlic	3.50
Cornbread	3.50	Fried Plantains	4.50
Watermelon	2.50	with Banana - Guava Ketchup	
Grilled Bread	3.50	Seared Garlic Greens	3.50
E.C.G. Pickle Mix	2.50	Fried Sweet Potatoes	4.50
Grilled Banana	2.50	Grandma's Baked Beans	3.50
Grilled Pineapple	2.50	Rice 'n Beans	3.50
Banana - Guava Ketchup	2.50	Garlic Mashed Potatoes	3.50
Whole Roasted Banana	2.50	Damn Good Fries	4.50
Mashed Sweet Potatoes	3.50	Grilled Veggies of the Day	4.50

And Now the Fine Print

- * For all of our convenience, there is a limit of 4 credit cards on parties of 6 or more.
- * We accept the following forms of payment: Cash, Amex, Visa, MasterCard & Discover.
- * We do not accept Travelers Checks
- * If you bring in your own cake we charge a \$1.50 per person plate charge.
- * Not sure about the tipping thing? No problem if you are a group of 5 or more...for your convenience, we will automatically add 18% gratuity.
- * Consumer Warning: Items marked with an * are raw or partially cooked & can increase your risk of illness. Consumers that are especially vulnerable to food borne illness should eat only seafood & other meat from animals thoroughly cooked.
- * State sales tax of 6.25% and a local tax of .75%, totaling 7%, are added to the total price of the meal
- * Before placing your order, please inform your server if a person in your party has a food allergy.

Thanks for joining us today! We truly appreciate your coming by and if any part of your evening did not meet with your expectations, please let someone on the staff know so we can try to do better!

Thanks, Chris, Eric, Jason, Stephanie, Jason & Robin

East Coast Grill & Raw Bar

1271 Cambridge Street, Cambridge, MA 02139 Tel: 617-491-6568 Fax: 617-868-4278
www.eastcoastgrill.net

Wines by the Glass...Please ask us for a Taste!

Sparkling Wine From Our Raw Bar

NV Cristalino, Brut Cava, Penedes, Spain 8.00

White Wines by the Glass

Special Blackboard Wine, Ask Your Server Market

2009 Villa del Borgo, Pinot Grigio, Friuli, Italy 8.00

2009 Silver Birch, Sauvignon Blanc, Marlborough, New Zealand 7.00

2009 Basa Albarino, Reuda, Spain 9.00

2009 Domaine Talmard 'Macon' Chardonnay, Burgandy, France 10.00

2010 Domaine Wachau Gruner Veltliner, Wachau, Austria 9.00

2008 Next Reisling, WA 10.00

Red Wines by the Glass

2009 Irony, Pinot Noir, Monterey, CA 9.00

2008 Domaine D'Andezon, Cotes du Rhone, France 8.00

2009 Maiepe, Malbec, Mendoza, Argentina 9.00

2010 Santa Julia Organica Cabernet Sauvignon, Mendoza, Argentina 9.00

2009 Montebuena Tinto Rioja, Spain 9.00

Rose Wines by the Glass

2008 Charles & Charles, Rosé, Columbia Valley, WA 7.00

Real Good Sangria

Sangria Roja...

glass 6.50/pitcher 19.50

a Traditional blend of red wine, brandy, fruit juices & soaked fresh fruit, finished with sparkling macintosh cider

Tropical Sangria Blanca...

glass 6.50/pitcher 19.50

a Light, crisp & zippy blend of white wine, rum, brandy & tropical fruit juices

Bottled Beers

Pacifico Clara, 12oz. (Mexico) 4.00

Miller High Life, 12oz. (Milwaukee) 3.00

Red Stripe Jamiacan Lager (Jamaica) 4.00

Draft Beers

Harpoon IPA (Boston) 5.00

Cambridge Seasonal (Cambridge) 5.00

Dog-fish Head 60 Minute IPA (Delaware) 5.00

Harpoon Seasonal (Boston) 5.00

Anchor Steam Beer (San Francisco) 5.00

Cans o' Beer

Pabst Blue Ribbon 16 oz. 3.00

Amstel Light 12oz. (Netherlands) 4.00

O'Douls Non-Alcoholic 12oz. (Missouri) 3.00

Tecate (Mexico) 3.00

Cisco Whale's Tale Pale Ale (Nantucket) 5.00

Dale's Pale Ale (Colorado) 5.00

Brooklyn Lager 16oz. (New York) 5.50

Brew Free or Die IPA 12oz. (Wisconsin) 5.00

Show the Kitchen Some Love with our...

"Kitchen Beer Appreciation Special"

a 6-pk. of PBR for \$12.00

Our List of Tasty Special Beverages

East Coast Margaritas...made with our own sour mix from live limes...

Martin's Magnificent Margarita...

with 100% Blue Agave Tequila, Cointreau & Our Fresh Orange & Lime Juices 7.50

House Margarita...with Sauza Commemorative Tequila & Grand Marnier 7.50

Raspberry Margarita...with Fresh Raspberry Puree 7.50

The Real Deal Margarita...with Sauza Commemorative Tequila, Cointreau & Lime Juice 8.50

"Big Gulp" Margarita...One Pint of Our House Margarita 8.50

Jimme's Agave Margarita with Milagro Tequila, Cointreau & Agave Nectar 10.50

more goodies...

Martini From Hell 🍷🍷🍷🍷🍷...with Scotch Bonnet Peppered Absolut...2Hot4U! 7.50

Cocktail Tranquillo...(Very Potent - Limit 2 per person) a Blend of Overproof Rums aged in the Brazilian Style with Fresh Pineapple & Vanilla Beans 8.50

Planter's Punch... 8.50

with Tranquillo Rum, Pineapple Juice, Our Fresh Orange & Lime Juices with a Gosling Floater

Daly Palmer...Mango Sweet Tea Infused Vodka with House Lemonade 8.50

Raspberry Rum Lime Rickey...Bacardi, Fresh Raspberry, Our Sour Mix & Sprite 7.50

Erupting, Flaming Volcano!...(Serves 2...Very Potent - Limit 2 per couple) 14.50

An Unruly, Potent Combination of 5 Rums, Gin, Brandy, Creme d'Noya with Passion Fruit, Mango, Apricot & Guava Juices served in the Traditional Scorpion Bowl

WARNING: THIS VOLCANO IS DEFINITELY ACTIVE!!