


APPETIZERS

Crab Bisque En Crouste 4 / 7
A Coburn's best seller. Sweet sherry laced Maryland Blue crab bisque topped with puff pastry baked to a delicate golden-brown

Eastern Shore Crab Dip 11
Seasoned with Old Bay and accented with sherry, served in soufflé dish with water wafers and vegetables; great for sharing

Mussels Marinara 10
Rope-grown mussels, your choice of RED (made with homemade marinara with fresh vine ripe tomatoes) or WHITE (made with white wine, lemon and fresh herbs). Served with a baguette

Buffalo Wings 8
Jumbo wings flash fried and tossed in your choice of Buffalo, Teriyaki, BBQ or naked, served with bleu cheese and celery

 *Coburn's Queso Combo Buffalo Wings* 8
A Coburn's original. Jumbo wings flash fried and coated in amazing Buffalo Queso wing sauce served with sour cream. You won't know what you are missing until you try'em

SALADS


The Sweetness 9
Fresh, Driscoll strawberries, California white grapes, sun-dried cranberries and brown sugar candied walnuts tossed with mixed greens and served with a ginger champagne vinaigrette

Venetian Caesar Salad 15
Coburn's classic salad tossed with Kalamata olives, marinated cucumbers, fresh vine ripe tomatoes, red onions, and artichoke hearts. Finished with pan-blackened crab cake, salmon and shrimp

PASTA

Triple Cheese Blackened Chicken Alfredo 6/8
Cast iron skillet blackened chicken with Parmesan, Monterey Jack and Romano over your choice of daily, fresh pasta

The Artichoke 14/7 (vegetarian)
Perfect for vegetarians and the health conscious. California artichoke, roasted red pepper, fresh vine ripe tomatoes, Kalamata olives, rosemary, garlic, lemon-thyme white wine sauce over your choice of daily, fresh pasta


 *Captains Toast* 12
A Coburn's best seller. Gulf shrimp and jumbo lump Maryland crab sautéed with fresh vine ripe tomatoes, heavy cream, and Old Bay. Served with fresh, toasted, cheese Panzella baguette

Salad Caprese 8
A new take on an old classic. Fresh mozzarella, tomato, prosciutto, and basil topped with a sweet balsamic reduction

Scallops Carbonara 9
Rich and smoky Bay scallops with spicy Spanish chorizo and smoked applewood bacon in a rich triple cream carbonara sauce

Asian-style Chile Teriyaki Quesadilla - Your Choice of Glazed Shrimp 12 or Chicken 10
Scallion, caramelized onion, and spicy Monterey Jack cheese, served with fresh tomato Pico di Gallo and wasabi aioli

Canton's Best Peel and Eat Shrimp
½ 16 9 1 16 17
16-20 size fresh shrimp, crab pot steamed and seasoned with Old Bay seasoning and onions

 *Black and Blue* 12
Mixed field greens tossed with sliced peaches, candied walnuts, sun-dried tomatoes, crumbled bleu cheese and topped with Cajun dusted chicken with a raspberry vinaigrette

Coburn's House Salad 8
Mixed greens, plum tomatoes, cucumber, sweet onion, cracked olives, boiled egg, roasted corn served with balsamic and garlic vinaigrette

Scallops A La Carbonara 17/8.5
Rich and smoky Bay scallops with spicy Spanish chorizo and smoked applewood bacon in a rich triple cream carbonara sauce over your choice of daily, fresh pasta