



(908) 514-8736

<http://www.ordergrabbers.com>

Coda Kitchen

Small Plates - Lunch

Poke	\$14.40
<i>Ani Tuna, scottish salmon, sesame, soy, seaweed salad, cashews</i>	
Mini Grilled Cheese	\$12.00
<i>Served with a cup of creamy tomato soup</i>	
Hummus Platter	\$12.00
<i>Chickpea hummus, vegetables, olives, grilled flatbread.</i>	
Ahi Tuna Tacos (3)	\$14.40
<i>Wasabi creme, soy glaze, mango salsa</i>	
Chicken Tortilla Soup - Cup	\$4.20
Chicken Tortilla Soup - Bowl	\$7.20
New England Clam Chowder - Cup	\$4.20
New England Clam Chowder - Bowl	\$7.20

Sandwiches - Lunch

Served with kettle chips (fries upon request)

The Clubs - Blackened Chicken	\$14.40
<i>Bacon, avocado, lettuce, tomato, caper and cilantro-lime tartar</i>	
The Clubs - Lobster	\$18.00
<i>Lobster, bacon, avocado, lettuce, tomato, caper and cilantro-lime tartar</i>	
Grilled Chicken Wrap	\$13.20
<i>Avocado, tomato, arugula, jack cheese and chipotle mayo</i>	
Avocado BLT	\$13.20
<i>Thick sliced grilled bacon, tomato, arugula, maple mustard</i>	
Open Faced Steak	\$16.80
<i>Grilled flatiron, caramelized onions, house steak sauce</i>	
Short Rib Grilled Cheese	\$16.80
<i>Port salut cheese, red wine caramelized onions, wilted spinach</i>	
Grilled Meatloaf	\$14.40
<i>Caramelized onions, guinness mushrooms gravy, sharp cheddar</i>	
Louisiana Fried Chicken	\$18.00
<i>Boneless thigh, hot sauce mayo, shredded lettuce, tomato</i>	
Open Faced Salmon	\$16.80
<i>Mixed greens, tomato, toasted brioche</i>	
Avocado and Tomato Grilled Cheese	\$14.40
<i>Sharp Cheddar. Add portobello \$1, bacon \$1</i>	

Salads - Lunch

Add chicken \$5, shrimp \$6, steak \$7, salmon \$8

Wedge Salad	\$12.00
<i>Creamy gorgonzola and blue cheese, smoked bacon, tomato and chives</i>	
Farm to Table	\$13.20
<i>Field greens, roasted vegetables,</i>	

- jersey apples, sunflower seeds,
shaved parmesan, cider vinaigrette.*
- Kitchen Cobb** \$13.20
*Bacon, avocado, egg, blue cheese,
white balsamic*
- Chopped Avocado** \$14.40
*Boston, arugula, daikon,
cucumber, tomato, red onion citrus
vinaigrette*
- Cesar** \$10.80
Housemade croutons parmesan
- Harvest Chopped** \$13.20
*Artichokes, snap peas, avocado,
corn, hearts of palm, tomatoes,
romaine, arugula, citrus vinaigrette*

Entrees - Lunch

- Salmon Nicoise** \$16.80
*Tomatoes, olives, sliced egg,
green beans and capers*
- Roasted Cauliflower HEart** \$18.00
*Sauteed greens, grape tomatoes,
quinoa, shiitake mushrooms,
butternut squash risotto,
pomegranate drizzle*
- Open Faced Salmon** \$16.80
*Mixed greens, tomato and toasted
brioche*

Tacos - Lunch

- Cochinita Pork Pibil** \$13.20
*Citrus braised in banana leaves,
avocado, red onions,
guajillo-tomatillo sauce, queso fresco*
- Grilled Shrimp Taco** \$14.40
*Chipotle spiced,
pineapple-avocado salsa, shredded
cabbage, cilantro lime creme*
- Corona Battered Cod Taco** \$15.60
*Avocado, pico de gallo, shredded
cabbage, cilantro lime creme*
- Grilled Mahi Mahi Taco** \$19.20
*Pico de gallo, mango-jicama salsa,
shredded cabbage, cilantro-lime
creme*

Burgers - Lunch

**Served with house cut fries (gluten
free bun \$1)**

- Mexicali** \$13.20
*Chipotle mayo, jack cheese,
avocado, jalapeno wrap*
- Grilled Portobello** \$14.40
*Roasted eggplant smashed
avocado and grilled tomato*
- Beer Cheese** \$15.60
*Brooklyn lager, jalapenos, bacon,
caramelized onions, onion straws*
- Bacon Jam** \$15.60
*House ground hickory bacon and
chuck, maple-bacon jam, american
cheese, special sauce, pickles,
lettuce, tomato, pretzel bun.*
- Salmon** \$18.00
Sesame soy, herbed ranch
- Angus Beef Burger** \$14.40
*Choice of 3. Cheddar, swiss, blue,
goat cheese, mushrooms, sauteed
onions, jalapenos and bacon*
- Turkey Burger** \$14.40
*Choice of 3. Cheddar, swiss, blue,
goat cheese, mushrooms, sauteed
onions, jalapenos and bacon*
- Local Grass Fed Burger** \$18.00
*Choice of 3. Cheddar, swiss, blue,
goat cheese, mushrooms, sauteed
onions, jalapenos and bacon*
- Classic American** \$13.20
*2 griddled patties, lettuce, tomato,
american cheese, pickles, brioche
bun*

Appetizers - Dinner

New England Clam Chowder	\$4.20
Cup	
New England Clam Chowder	\$7.20
Bowl	
Chicken Tortilla - Cup	\$4.20
Chicken Tortilla - Bowl	\$7.20
Cochinita Pork Tacos (2)	\$12.00
<i>Yucatan style pork, braised in a banana leaf with citrus-garlic, corn tortillas, queso fresco, avocado, pico de gallo, guajillo chili-tomatillo salsa</i>	
Pork Belly Eggroll	\$9.60
<i>Smoked gouda, housemade garlic chili dipping sauce</i>	
Crab Nachos	\$13.20
<i>Blue corn tortillas, tomatillo, jack cheese, avocado, jalapenos, pico</i>	
The Angry Shrimp	\$13.20
<i>Lemongrass, coconut milk, siriracha, rice noodles and chives</i>	
Rib Tips	\$13.20
<i>Sweet chili glaze, cashews, cilantro</i>	
Smoke Chicken Quesadilla	\$12.00
<i>Jack cheese, jalapenos, guacamole, pico de gallo</i>	
Mini Grilled cheese	\$10.80
<i>Served with cup of creamy tomato soup</i>	
Heirloom Tomatoes	\$14.40
<i>Red wine vinaigrette, chives, watercress, burrata cheese</i>	
Wild Mushrooms Racos (2)	\$12.00
<i>Roasted corn guacamole, apricot-chipotle salsa</i>	
Thai Green Curry Mussels	\$13.20
<i>Lemongrass, jalapeno, ginger, coconut milk cilantro</i>	
Fried Pickle Chips	\$10.80
<i>Spices cornmeal crusted kickin bayou dip</i>	
Octopus Toast	\$14.40
<i>Crisp yet tender, tossed with fingerlings, capers, lemon, brown butter, watercress, shaved fennel</i>	
Shishito Peppers	\$10.80
<i>Blistered miso vinaigrette dipping sauce</i>	
Clam Pot	\$14.40
<i>NJ littlenecks, fennel, garlic, tomato, shellfish broth</i>	
Gnocchi and Chanterelles	\$14.40
<i>Heirloom cherry tomatoes, fresh peas, white wine and butter</i>	

Shared - Dinner

Cornmeal Crusted Calamari	\$10.80
<i>Chipotle remoulade</i>	
Hummus Platter	\$13.20
<i>Chickpeas, veggies, grilled pita, olives</i>	
Truffle Fries	\$9.60
<i>Parmesan, blue cheese dip</i>	
Wings	\$12.00
<i>Buffalo or Korean bonchon</i>	
Loaded Nachos	\$12.00
<i>Jalapenos-pepperjack queso, avocado, pico de gallo, scallions</i>	
Chicken Fried Cauliflower	\$13.20
<i>Buttermilk and spices, housemade cayenne pepper mayo</i>	
Pretzel	\$14.40
<i>Warm beer cheese sauce, housemade honey mustard.</i>	

Slider Bar - Dinner

Angus Beef Slides	\$12.00
<i>Caramelized onions</i>	
Fried Chicken Sliders	\$13.20
<i>Potato chip crusted,</i>	

sriracha-honey dijonnaise

Salads - Dinner

**Add chicken \$5, Shrimp \$6, Steak \$7,
Salmon \$8**

Kitchen Cobb	\$14.40
<i>Bacon, avocado, egg, blue cheese, white balsamic</i>	
Chopped Avocado	\$14.40
<i>Boston arugula, daikon, cucumber, tomato, red onion and citrus vinaigrette</i>	
Cesar	\$10.80
<i>Housemade croutons, parmesan</i>	
Harvest Chopped	\$13.20
<i>Artichokes, snap peas, avocado, corn, hearts of palm, tomatoes, romaine, arugula and citrus vinaigrette</i>	
Wedge Salad	\$12.00
<i>Creamy gorgonzola and blue cheese, smoked bacon, tomato and chives</i>	
Grille Peach and Arugula Salad	\$13.20
<i>Goat cheese, toasted almonds, grilled corn, scallions, lemon-garlic vinaigrette</i>	

Tacos - Dinner

Grilled Shrimp Tacos	\$18.00
<i>Chipotle spiced, pineapple-avocado salsa, shredded cabbage, cilantro lime creme</i>	
Baja Fish Tacos	\$16.80
<i>Corona battered cod, avocado, pico de gallo, shredded cabbage, cilantro lime creme</i>	
Grilled Fish Tacos	\$21.60
<i>Mahi Mahi pico de gallo, mango-jicama salsa, shredded cabbage, cilantro lime creme</i>	

Burgers - Dinner

**Served with house cut fries (Gluten
free bun \$1)**

Mexicali	\$16.80
<i>Chipotle mayo, jack cheese, avocado and jalapeno wrap</i>	
Grilled Portobello	\$14.40
<i>Roasted eggplant, smashed avocado and grilled tomato.</i>	
Beer Cheese	\$18.00
<i>Brooklyn lager, jalapenos, bacon, caramelized onions, onion straws.</i>	
Bacon Jam	\$18.00
<i>House ground hickory bacon and chuck, maple bacon jam, american cheese, special sauce, pickles, lettuce, tomato on a pretzel bun</i>	
Salmon Burger	\$18.00
<i>Sesame, soy, herbed ranch</i>	
Angus Beef Burger	\$16.80
<i>Choice of 3. Cheddar, swiss, blue, goat, mushrooms, sauteed onions, jalapenos and bacon</i>	
Turkey Burger	\$16.80
<i>Choice of 3. Cheddar, swiss, blue, goat, mushrooms, sauteed onions, jalapenos and bacon</i>	
Local Grass Fed Angus Beef Burger	\$19.20
<i>Choice of 3. Cheddar, swiss, blue, goat, mushrooms, sauteed onions, jalapenos and bacon</i>	
Classic American Burger	\$16.80
<i>2 griddled short rib-brisket blend patties, shredded lettuce, tomato, american cheese, pickles, onion on brioche bun.</i>	

Sandwiches - Dinner

Served with house cut fries. Truffle

**them for \$3 (Gluten free buns
available add \$1)**

Open Faced Steak	\$19.20
<i>Garlic butter, arugula, caramelized onions, housemade steak sauce</i>	
Blackend Chicken Club	\$18.00
<i>Avocado, bacon, tomato, caper-lime tartar</i>	
Short Rib Grilled Cheese	\$20.40
<i>Red wine caramelized onions, wilted spinach, port salut cheese</i>	
Louisiana Fried Chicken	\$18.00
<i>Boneless thigh, herbed ranch mayo, shredded lettuce and tomato</i>	
Lobster Club	\$21.60
<i>Bacon, avocado, lettuce, tomato caper and cilantro-lime tartar</i>	
Grilled Swordfish	\$19.20
<i>Caper-olive tartar sauce, citrus slaw brioche bun</i>	

Entrees - Dinner

Baby Back Ribs	\$24.00
<i>House BBQ sauce, sweet corn pudding and slaw</i>	
Grilled Meatload	\$20.40
<i>Roasted mushrooms and Guinness gravy, green beans, mashed potatoes</i>	
Roasted Cauliflower Heart	\$20.40
<i>Sauteed greens, quinoa, oyster mushrooms, grape tomatoes, butternut squash risotto cake (gluten free)</i>	
Glorias Famous Fried Chicken	\$21.60
<i>Classic chicken gravy mashed potatoes, green beans</i>	
Slow Roasted Salmon	\$22.80
<i>Maple-soy glaze, roasted brussel sprouts, beets, quinoa, sauteed greens</i>	
Scallop and Monkfish Kebabs	\$28.80
<i>Moroccan spiced vinaigrette, grilled summer vegetables tossed in basil-almond pesto, orange scented cous-cous</i>	
Brisket Rubbed Skirt Steak	\$27.60
<i>Red wine glaze, house cut fries, brussel sprouts</i>	
Brazilian Moqueca	\$27.60
<i>Shrimp, scallops, monkfish, calamari, mussels, chorizo, coconut-ginger-cilantro broth, cashew-coconut rice.</i>	
Grilled Branzino	\$28.80
<i>Rosemary-lemon oil, watercress, fennel, roasted vegetables, olives basil pesto</i>	
Crisp Seared Black Bass	\$27.60
<i>Soba noodles, favas, snap peas, kale tossed in a ginger-miso vinaigrette.</i>	
BBQ Half Chicken	\$21.60
<i>House BBQ sauce, sweet corn pudding and slaw</i>	
Thai Grilled Pork Chops	\$20.40
<i>Mildly spicy, boneless coconut rice, warm julienne vegetables, ginger-chili vinaigrette</i>	
Lobster and Sweet Corn Risotto	\$27.60
<i>Chives, sweet butter and parmesan</i>	
Free Range Roast Chicken	\$22.80
<i>Rosemary-garlic gravy, mashed potatoes and green beans</i>	
Steak Frites	\$26.40
<i>Coffee-coriander rubbed flatiron, sweet onion jam, grilled asparagus-sweet corn, grilled onion and skinny fries</i>	
Lobster Roll	\$31.20
<i>Fresh Maine lobster, lemon mayo, celery salt, buttered split-top toll</i>	

chives.

Locally Caught Flounder \$26.40

*White wine artichokes,
parslet-almond rice*

Locally Caught Monkfish \$27.60

*Pan roasted shellfish butter saffron
potato puree, asparagus, lobster
mushrooms*

House Smoked Bone In Short \$26.40

Ribs

*House BBQ sauce, sweet corn
pudding and slaw*