

Cobalt The Restaurant

28099 Perdido Beach Blvd 36561-3243 · +12519235300 · Updated: Jan 14, 2026

[View online menu](#)



LUNCH APPETIZERS 6

Crab Claws

Lightly fried and served with cocktail sauce.

Tuna and Avocado Stack

\$14.00

Sashimi grade tuna and avocado tossed in sweet Asian sauce, served between crisp wontons.

BBQ Gulf Shrimp

\$15.00

Sautéed in a Creole butter sauce and served with grilled French bread. Double your shrimp for only \$7.

Firecracker Shrimp

\$13.00

Lightly dusted bay shrimp fried and tossed in spicy remoulade sauce.

Cobalt Crab and Shrimp Dip

\$14.50

Hot creamy blend of fresh blue crab and tender bay shrimp with roasted sweet red peppers, Parmesan and Swiss cheese. Accompanied by grilled French bread.

Cobalt Caviar

\$8.00

A refreshing blend of black beans, edamame, corn, red onion, Roma tomatoes and cilantro tossed in a light vinaigrette and served with corn tortilla chips.

LUNCH SOUPS 2

Cobalt Crab Bisque

AVAILABLE OPTIONS

Creamy blend of sweet blue crab, sweet corn and roasted tomato.

Cup: \$6.00

Bowl: \$10.00

Soup Of The Day

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$8.00

LUNCH SALADS 4

House

AVAILABLE OPTIONS

A blend of crisp romaine and spring greens with tomato, red onions, cucumbers and peppadews.

Small: \$4.00

Large: \$9.00

Caesar

AVAILABLE OPTIONS

Romaine, housemade traditional dressing, croutons and shaved Parmesan.

Small: \$5.00

Large: \$10.00

Cobalt Wedge	\$12.00
Baby iceberg lettuce with tomato, cucumber, diced red onion, applewood smoked bacon, bleu cheese crumbles and creamy bleu cheese dressing. Make it Brian Style for \$7 additional. No tomatoes, add peppadews, hard boiled egg & blackened chicken.	

Blackened Tuna	\$19.00
Served over mixed greens lightly tossed in a Champagne citrus vinaigrette with candied Baldwin County pecans, crumbled goat cheese, orange segments and house pickled vegetables.	

LUNCH SALAD ENHANCEMENTS 4

Chicken: Grilled, Blackened or Fried	\$6.00
Sautéed Blue Crab	\$7.00
Shrimp: Grilled, Blackened or Fried	\$8.00
Fish: Grilled, Blackened or Fried	

LUNCH ENTRÉES 4

Fresh Catch	
Served grilled, blackened or fried with jambalaya rice and brown butter green beans. Make it Oscar for \$9 additional.	
Pecan Fried Catfish	\$14.50
Alabama farm-raised filet over tasso ham, sweet corn and black-eyed pea succotash drizzled with dill tartar.	
Gulf Shrimp and Grits	\$14.00
Half dozen large Gulf shrimp skewered, chargrilled and served over roasted red pepper and fontina cheese grits and our Cajun cream sauce.	
Fried Platters	AVAILABLE OPTIONS
Lightly dusted and fried Gulf seafood. Served with fries, cole slaw and your choice of cocktail or tartar sauce.	\$15.00
	\$16.00
	\$17.00

SURF-N-TURF ADDITIONS 6

Chicken	\$6.00
Grilled, Blackened or Fried	
Sautéed Blue Crab	\$7.00
Shrimp	\$8.00
Grilled, Blackened or Fried	
Oscar	\$9.00
Fish	
Grilled, Blackened or Fried	

House Made Sauces	\$2.00
Louisiana Hot Sauce Hollandaise, Cajun Cream, Cobalt Steak Butter, Creole Tomato Sauce, Port Demi Glace	

LUNCH OYSTERS 5

Raw	
Gulf raw oysters served with cocktail sauce and horseradish.	
Creole Casino	
Topped with tasso, jalapeño, red bell pepper, shallots, cream cheese and smoked Gouda. Accompanied by grilled French bread.	
Garlic Parmesan Chargrilled	
Topped with garlic butter and savory Parmesan cheese. Accompanied by grilled French bread.	
Rockefeller	
A traditional blend of spinach, garlic, shallots, parsley, anchovies and green onion with a hint of anisette. Accompanied by grilled French bread.	
Combination	
Enjoy a selection of all three: Garlic Parmesan, Creole Casino and Rockefeller. Accompanied by grilled French bread.	

LUNCH STONE HEARTH PIZZA 4

Margherita	\$12.00
House crust lightly brushed with extra virgin olive oil, sea salt and cracked black pepper topped with oven roasted Roma tomatoes, fresh mozzarella and basil chiffonade.	
Cobalt Pizza	\$16.00
Grilled chicken, smoked bacon, fresh spinach and arugula, oven roasted mushrooms and sautéed onions on house crust with marinara, mozzarella and smoked Gouda cheese.	
Roasted Duck	\$16.00
Slow roasted duck over alfredo sauce with spinach and sautéed onions, topped with mozzarella, goat cheese and a balsamic reduction.	
Build Your Own Pizza	\$9.00
Sauce: Marinara, Alfredo or Roasted Garlic Oil. Additional Toppings are \$2 each.	

LUNCH PASTA 2

Zydeco Chicken	\$18.00
Blackened chicken with spicy housemade tasso ham, sweet onions, bell peppers and fresh pappardelle pasta tossed in Cajun alfredo.	
Shrimp Fra Diavolo	\$18.00
Gulf shrimp sautéed with roasted mushrooms, onions, chargrilled lemon, fresh spinach and arugula with spicy marinara and angel hair pasta.	

LUNCH SANDWICHES 8

Cobalt Beast Burger	\$18.00
A burger blend of elk, wild boar, wagyu and bison blackened and topped with bleu cheese, bacon and caramelized onions. Served on a brioche bun with garlic aioli.	

The Do It Yourselfer	AVAILABLE OPTIONS
A gourmet blend of Certified Angus Beef® ground chuck, short rib and brisket, hand pattied and grilled. Served on a toasted sourdough bun with crisp romaine, tomatoes and red onions.	\$13.00
	Toppings: Avocado, Sautéed Mushrooms, Applewood Smoked Bacon, Fried Onion Rings: \$2.00
	Toppings: American, Swiss, Smoked Gouda, Provolone, Bleu, Caramelized Onions, Fresh Sliced Jalapeño: \$1.00

Sweet Heat Chicken Sandwich	\$13.00
A lightly fried chicken breast tossed in sweet heat sauce. Served on a sourdough bun with lettuce, tomato, onion, housemade B&B pickles, garlic aioli and provolone cheese.	

Reuben	\$13.00
Layers of corned beef served on marble rye bread with melted Swiss cheese, housemade sauerkraut and Russian dressing.	

Super Grilled Cheese	\$11.00
Did we mention super? Smoked Gouda, Parmesan, Swiss, provolone and American cheeses with bacon and tomatoes between two slices of BuzzCatz bread.	

Poboys	AVAILABLE OPTIONS
Served on a toasted French loaf with lettuce and tomato.	Shrimp: \$13.00
	Fish: \$16.00
	Oysters: \$17.00

Fish Sandwich

Today's fresh selection
served grilled, blackened or
fried. Served on a toasted
sourdough bun with lettuce,
tomato and onion.

Tuna Melt

\$13.00

Our housemade tuna salad
on BuzzCatz bread, oven
roasted and served with
aioli, lettuce, tomatoes and
shredded cheddar.

LUNCH SIDES 11

Brown Butter Green Beans

\$5.00

Creamy Parmesan Risotto

\$5.00

Hoppin' John

\$5.00

Grilled Asparagus

\$5.00

Tasso Ham, Corn and Black-Eyed PeaSuccotash

\$5.00

Smoked Cheddar Bacon Mash

\$4.00

Fries

\$4.00

Jambalaya Rice

\$4.00

Cobalt Greens

\$4.00

Roasted Red Pepper and Fontina Cheese Grits

\$4.00

Cole Slaw

\$4.00

SWEET TREATS 5

Fried Apple Pie

\$7.00

Homemade biscuit dough filled with apples and cinnamon,
deep fried, served with vanilla ice cream and caramel sauce.

Creole Cheesecake

\$7.00

Housemade Creole cream cheese with a roasted pecan crust,
pecan praline and caramel sauce.

Triple Layer Chocolate Cake

AVAILABLE OPTIONS

Layers of rich chocolate buttercream icing between layers of
moist chocolate cake garnished with a dollop of housemade
espresso ice cream.

\$7.00
Enjoy a Drizzle of Chambord, Kaluha, Bailey's or Frangelico on your cake.:
\$3.00

Vanilla Bean Creme Brulee	\$7.00
Traditional French custard with a crisp shell of turbinado sugar.	
Bread Pudding	\$7.00
Baked fresh everyday. Please ask your server about today's selection.	

DINNER APPETIZERS 6

Crab Claws	
Lightly fried and served with cocktail sauce.	
Tuna and Avocado Stack	\$14.00
Sashimi grade tuna and avocado tossed in sweet Asian sauce, served between crisp wontons.	
BBQ Gulf Shrimp	\$15.00
Sautéed in a Creole butter sauce and served with grilled French bread. Double your shrimp for only \$7.	
Firecracker Shrimp	\$13.00
Lightly dusted bay shrimp fried and tossed in spicy remoulade sauce.	
Cobalt Crab and Shrimp Dip	\$14.50
Hot creamy blend of fresh blue crab and tender bay shrimp with roasted sweet red peppers, Parmesan and Swiss cheese. Accompanied by grilled French bread.	
Cobalt Caviar	\$8.00
A refreshing blend of black beans, edamame, corn, red onion, Roma tomatoes and cilantro tossed in a light vinaigrette and served with corn tortilla chips.	

DINNER SOUPS 2

Cobalt Crab Bisque	AVAILABLE OPTIONS
Creamy blend of sweet blue crab, sweet corn and roasted tomato.	Cup: \$6.00
	Bowl: \$10.00
Soup Of The Day	AVAILABLE OPTIONS
	Cup: \$5.00
	Bowl: \$8.00

DINNER SALADS 4

House	AVAILABLE OPTIONS
A blend of crisp romaine and spring greens with tomato, red onions, cucumbers and peppadews.	Small: \$4.00
	Large: \$9.00
Caesar	AVAILABLE OPTIONS
Romaine, housemade traditional dressing, croutons and shaved Parmesan.	Small: \$5.00
	Large: \$10.00

Cobalt Wedge	\$12.00
Baby iceberg lettuce with tomato, cucumber, diced red onion, applewood smoked bacon, bleu cheese crumbles and creamy bleu cheese dressing. Make it Brian Style for \$7 additional. No tomatoes, add peppadews, hard boiled egg and blackened chicken.	

Blackened Tuna	\$19.00
Served over mixed greens lightly tossed in a Champagne citrus vinaigrette with candied Baldwin County pecans, crumbled goat cheese, orange segments and house pickled vegetables.	

DINNER SALAD ENHANCEMENTS 4

Chicken: Grilled, Blackened or Fried	\$6.00
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Sautéed Blue Crab	\$7.00
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Shrimp: Grilled, Blackened or Fried	\$8.00
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Fish: Grilled, Blackened or Fried
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DINNER ENTRÉES 11

Fresh Catch	
Served grilled, blackened or fried with jambalaya rice and brown butter green beans. Make it Oscar for \$9 additional.	

Yellowfin Tuna	\$31.00
Seasoned with peppercorn and coriander then seared rare. Served over traditional Hoppin' John with Louisiana Hot Sauce hollandaise and chef's Worcestershire sauce.	

Bronzed Gulf Grouper	
Served over Parmesan risotto and topped with sautéed blue crab and Creole tomato sauce.	

Pecan Fried Catfish	\$25.50
Alabama farm-raised filets over tasso ham, sweet corn and black-eyed pea succotash drizzled with dill tartar.	

Gulf Shrimp and Grits	\$24.50
One dozen large Gulf shrimp skewered, chargrilled and served over roasted red pepper and fontina cheese grits and our Cajun cream sauce.	

Fried Platters	AVAILABLE OPTIONS
Lightly dusted and fried Gulf seafood. Served with fries, cole slaw and your choice of cocktail or tartar sauce.	Shrimp: \$23.00
	Fish: \$24.00
	Oysters: \$26.00

Blackened Redfish	\$31.00
Served with jambalaya, grilled asparagus and Louisiana Hot Sauce hollandaise. Add sautéed blue crab for \$7 additional.	

White BBQ Pork Tenderloin	\$23.00
8 oz. pork tenderloin marinated in white BBQ and grilled. Served over cheddar mac-n-cheese and house greens topped with onion rings and pepper jelly.	

Ribeye	\$36.00
A well marbled Certified Angus Beef® Ribeye with smoked cheddar bacon mash, brown butter green beans and port demi glace.	
Filet	\$32.00
A USDA center cut filet served over smoked cheddar bacon mash and grilled asparagus with Cobalt steak butter.	
Free Range Breast of Chicken	\$20.00
Pan seared and served over roasted red pepper and Fontina cheese grits with Cobalt greens and Creole tasso gravy.	

DINNER OYSTERS 5

Raw	
Gulf raw oysters served with cocktail sauce and horseradish.	
Creole Casino	
Topped with tasso, jalapeño, red bell pepper, shallots, cream cheese and smoked Gouda. Accompanied by grilled French bread.	
Garlic Parmesan Chargrilled	
Topped with garlic butter and savory Parmesan cheese. Accompanied by grilled French bread.	
Rockefeller	
A traditional blend of spinach, garlic, shallots, parsley, anchovies and green onion with a hint of anisette. Accompanied by grilled French bread.	
Combination	
Enjoy a selection of all three: Garlic Parmesan, Creole Casino and Rockefeller. Accompanied by grilled French bread.	

DINNER PASTA 3

Zydeco Chicken	\$21.00
Blackened chicken with spicy housemade tasso ham, sweet onions, bell peppers and fresh pappardelle pasta tossed in Cajun alfredo.	
Shrimp Fra Diavolo	\$21.00
Gulf shrimp sautéed with roasted mushrooms, onions, chargrilled lemon, fresh spinach and arugula with spicy marinara and angel hair pasta.	
Crawfish and Andouille	\$23.00
Sautéed crawfish tails and andouille sausage with onions, peppers and cavatappi pasta tossed with a Cajun vodka sauce and topped with shredded Gouda.	

DINNER SANDWICHES 4

Cobalt Beast Burger	\$18.00
A burger blend of elk, wild boar, wagyu and bison blackened and topped with bleu cheese, bacon and caramelized onions. Served on a brioche bun with garlic aioli.	

The Do It Yourselfer	AVAILABLE OPTIONS
A gourmet blend of Certified Angus Beef® ground chuck, short rib and brisket, hand pattied and grilled. Served on a toasted sourdough bun with crisp romaine, tomatoes and red onions.	\$13.00
Toppings: Avocado, Sautéed Mushrooms, Applewood Smoked Bacon, Fried Onion Rings:	\$2.00
Toppings: American, Swiss, Smoked Gouda, Provolone, Bleu, Caramelized Onions, Fresh Sliced Jalapeño:	\$1.00

Poboys	AVAILABLE OPTIONS
American • Swiss • Smoked Gouda • Provolone • Bleu Caramelized Onions • Fried Onion Rings • Fresh Sliced Jalapeño	Shrimp: \$13.00 Fish: \$16.00 Oysters: \$17.00

Fish Sandwich

Today's fresh selection served grilled, blackened or fried. Served on a toasted sourdough bun with lettuce, tomato and onion.

DINNER STONE HEARTH PIZZA 4

Margherita	\$12.00
House crust lightly brushed with extra virgin olive oil, sea salt and cracked black pepper topped with oven roasted Roma tomatoes, fresh mozzarella and basil chiffonade.	
Cobalt Pizza	\$16.00
Grilled chicken, smoked bacon, fresh spinach and arugula, oven roasted mushrooms and sautéed onions on house crust with marinara, mozzarella and smoked Gouda cheese.	
Roasted Duck	\$16.00
Slow roasted duck over alfredo sauce with spinach and sautéed onions, topped with mozzarella, goat cheese and a balsamic reduction.	

Build Your Own Pizza	AVAILABLE OPTIONS
Sauce: Marinara, Alfredo or Roasted Garlic Oil	10" Cheese only: \$9.00 Additional toppings: \$2.00

DINNER SIDES 11

Brown Butter Green Beans	\$5.00
Creamy Parmesan Risotto	\$5.00
Hoppin' John	\$5.00
Grilled Asparagus	\$5.00
Tasso Ham, Corn and Black-Eyed Pea Succotash	\$5.00

Smoked Cheddar Bacon Mash	\$4.00
Roasted Red Pepper and Fontina Cheese Grits	\$4.00
Cobalt Greens	\$4.00
Jambalaya Rice	\$4.00
Fries	\$4.00
Cole Slaw	\$4.00

ENTRÉES 7

Hamburger	\$7.00
Served with fries.	
Cheeseburger	\$8.00
Served with fries.	
Fish	\$8.00
Grilled or fried. Served with fries.	
Chicken	\$7.00
Grilled or fried. Served with fries.	
Fried Shrimp	\$7.00
Served with fries.	
Pasta Marinara	\$5.00
Pasta Alfredo	\$6.00

DRINKS 6

Smartwater	\$2.00
Yup Milk	\$2.50
Classic, Chocolate or Strawberry	
Juice	\$2.25
Orange, Grapefruit, Pineapple or Cranberry	
Abita Rootbeer	\$3.00
Virgin Frozen Daiquiri	\$5.00
Pina Colada, Strawberry or Banana	
Soft Drinks	\$2.75
We proudly serve Coca-Cola products.	

EGGS BENEDICT 2

Crab Benedict	\$15.00
Two housemade fried Blue crab cakes over an English muffin. Topped with poached eggs and drizzled with a fire roasted red bell pepper hollandaise.	
Traditional Benedict	\$11.00
Old school style with two English muffins layered with smoked Canadian bacon. Topped with poached eggs and drizzled with Louisiana Hot Sauce hollandaise.	
OMELETS 4	
Western Omelet	\$12.00
Andouille sausage, tomato, onion, tasso and cheddar. Topped with housemade salsa.	
Seafood Omelet	\$15.00
Bay shrimp, Blue crab, spinach, onion and Parmesan. Topped with roasted red bell pepper hollandaise.	
Vegetable Omelet	\$10.00
Tomato, spinach, onion and bell peppers.	
Cheese Omelet	\$9.00
Omelettin' you know that everything's better with cheddar!	
BRUNCH SPECIALS 7	
Shrimp and Grits	\$14.00
Gulf shrimp sautéed with andouille sausage and our housemade Creole tomato sauce. Served with our roasted red pepper and fontina cheese grits.	
Steak and Eggs	\$22.00
Grilled petit filet cooked to order with two eggs prepared over easy and served with Potatoes O'Brien.	
French Toast	\$11.00
Traditional French toast. Topped with our fruit compote of the day, powdered sugar and a side of bacon.	
Blackened Fish of the Day	\$14.00
Our fish of the day blackened with our house Creole seasoning. Served with cilantro pilaf and citrus beurre blanc.	
Huevos Rancheros	\$12.00
Fresh poblano corn muffins, pinto beans, chorizo, housemade salsa and avocado topped with two over easy eggs.	
Potatoes O'Brien and Egg	\$8.00
Oven roasted Potatoes O'Brien with homemade tasso, three eggs, and topped with melted cheddar cheese and roasted red bell pepper hollandaise.	
The Roscoe	\$13.00
Our homage to the chicken and waffles. A lightly fried chicken breast tossed in our sweet heat sauce with French toast topped with the fruit compote of the day. Drizzled with honey.	

SIDES 5

Roasted Red Pepper and Fontina Cheese Grits	\$3.00
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Potatoes O'Brien	\$3.00
Fresh Fruit	\$4.00
Bacon	\$3.00
Chorizo	\$3.00

APPETIZERS 1

Cobalt Caviar	\$8.00
A refreshing blend of black beans, edamame, corn, red onion, Roma tomatoes and cilantro tossed in a light vinaigrette and served with corn tortilla chips.	

SALADS 5

House	AVAILABLE OPTIONS
A blend of crisp romaine and spring greens with tomato, red onions, cucumbers and peppadews.	small: \$4.00
	large: \$9.00

Caesar	AVAILABLE OPTIONS
Romaine, housemade traditional dressing and shaved Parmesan.	small: \$5.00
	large: \$10.00

Cobalt Wedge	\$12.00
Baby iceberg lettuce with tomato, cucumber, diced red onion, applewood smoked bacon, bleu cheese crumbles and creamy bleu cheese dressing. Make it Brian Style for \$7 additional. No tomatoes, add peppadews, hard boiled egg and blackened chicken.	

Blackened Tuna	\$19.00
Served over mixed greens lightly tossed in a Champagne citrus vinaigrette with candied Baldwin County pecans, crumbled goat cheese, orange segments and house pickled vegetables.	

Enhancements	AVAILABLE OPTIONS
Shrimp: Grilled or Blackened: \$8.00	
Chicken: Grilled or Blackened: \$6.00	
Sautéed Blue Crab: \$7.00	

OYSTERS 3

Raw
Gulf raw oysters served with cocktail sauce and horseradish.
Creole Casino
Topped with tasso, jalapeño, red bell pepper, shallots, cream cheese and smoked Gouda.
Garlic Parmesan Chargrilled
Topped with garlic butter and savory Parmesan cheese.

ENTREES 8

Fresh Catch	
Served grilled or blackened with jambalaya rice and brown butter green beans.	
Yellowfin Tuna	\$31.00
Seasoned with peppercorn coriander and seared rare. Served over traditional Hoppin' John with Louisiana Hot Sauce hollandaise and chef's Worcestershire sauce.	
Bronzed Grouper	
Served over Parmesan risotto and topped with sautéed blue crab and Creole tomato sauce.	
Gulf Shrimp and Grits	\$24.50
One dozen large Gulf shrimp skewered, chargrilled and served over roasted red pepper and Fontina cheese grits and our Cajun cream sauce.	
Blackened Redfish	\$31.00
Served with jambalaya rice, grilled asparagus and Louisiana Hot Sauce hollandaise	
Ribeye	\$36.00
A well marbled Certified Angus Beef® Ribeye with smoked cheddar bacon mash, brown butter green beans and port demi glace.	
Filet	\$32.00
A hand-cut filet served over smoked cheddar bacon mash and grilled asparagus with Cobalt steak butter.	
Free Range Breast of Chicken	\$20.00
Pan seared and served over roasted red pepper and Fontina cheese grits with Cobalt greens.	

SPECIALTY DRINKS 9

The Lei	\$10.00
A Cobalt classic with Captain Morgan Spiced Rum, Cruzan Coconut Rum, Blue Curacao and pineapple juice.	
Raspberry Lemonade	\$11.00
Smirnoff Raspberry Vodka and freshly housemade lemonade with a splash of Razzmatazz. A perfect way to finish a beach day!	
Orange Beach Margarita	\$13.00
Hornito's Plata Tequila with fresh lemon and lime. Topped with Gran Gala and finished with orange zest and house crafted salt. Upgrade to Don Julio Blanco Tequila for \$3 additional.	
Bourbon Blush	\$13.00
Makers Mark bourbon smashed with lemon, mint, pomegranate cactus pear, and 100% Vermont maple syrup.	
Pain Killer	\$11.00
Legendary tropical blend of pineapple, orange, coconut shaken well with Captain Morgan spiced rum topped with a dash of nutmeg. Add a float of 151 rum or Skrewball Peanut Butter Whiskey for \$3.	
Absolut Seasonal Delight	\$12.00
Absolut flavored vodka crafted into a specialty cocktail to match the season. Ask your server about today's flavor.	
Red Sangria	\$9.00
Captain Morgan Pineapple Rum with cranberry juice and our house California Cabernet.	
White Sangria	\$9.00
Captain Morgan Pineapple Rum with orange juice and our house California chardonnay.	

Bushwacker	\$11.00
A perfect mix of Cruzan Coconut rum, coffee liqueur, and light Crème de Cocoa, with hand scooped vanilla bean ice cream. Add a float of 151 rum or Skrewball Peanut butter whiskey for \$3 additional.	

BREAKFAST OPTIONS 3

American Breakfast	\$15.00
Chilled Juices and Fresh Brewed Coffee; Fresh Cut Seasonal Fruit; Fluffy Scrambled Eggs, Crispy Bacon, Country Sausage Patties, Grits, Hash Brown Casserole, French Toast with Syrup, Buttermilk Biscuits with Sausage Gravy Eggs	
Continental	\$11.00
Chilled Juices and Fresh Brewed Coffee; Seasonal Fresh Cut Fruit; Variety of Breakfast Breads, Pastries and Muffins with Butters, Jams and Jellies; Mini Bagels with Cream Cheese	
Taco Bar Breakfast	\$14.00
Chilled Juices and Fresh Brewed Coffee; Seasonal Fresh Cut Fruit; Flour Tortillas; Bacon and Sausage (chopped); Scrambled Eggs; Diced Potatoes and Onions; Cheddar Cheese; Spinach; Fresh Salsa and Hot Sauce	

BUFFET ADD-ON OPTIONS 5

Breakfast Croissant/Biscuit with Egg and Cheese	\$4.00
Add Sausage, Bacon or Ham for \$1 each	
Breakfast Wrap with Egg, Cheese and Potato	\$5.00
Add Sausage, Bacon or Ham for \$1 each	
French Toast with Syrup	\$3.00
Assorted Bagels with Cream Cheese, Jams and Jellies	\$25.00
Assorted Breakfast Breads and Pastries with Butter, Jams and	\$25.00

BUZZCATZ BREAKFAST ITEMS 4

Breakfast Hollah	\$5.00
Our house-made challah dough filled with fresh scrambled eggs and cheddar cheese. (Add bacon or Conecuh sausage for \$1 each)	
Mini Cinnamon Rolls with Cream Cheese Glaze	\$18.00
Mini Poptarts	\$18.00
Yogurt with Granola	\$3.00
Our house-made blend of oats, bran and flax seed sweetened with honey and brown sugar mixed with golden raisins and dried cranberries.	

LUNCH OPTIONS 5

Boxed Lunches	\$15.00
Served with: Chips, Fruit Cup, Cookie. Choice of one: Club Wrap/Sandwich, Chicken Salad Wrap/Sandwich, Shrimp Salad Wrap/Sandwich (add \$1 per person)	

Deli Buffet	\$16.00
Assorted Sliced Deli Meats (Ham, Turkey, Roast Beef) and Cheese (Swiss, American) with Breads; Condiment Relish Tray; Potato Salad; Pasta Salad; Assorted Cookies and Brownies Premium Meats and Cheeses add \$4 per person	
Backyard Buffet	\$20.00
Choice of 2 proteins: Oven Baked BBQ Chicken, Hamburgers or Hot Dogs with Accompaniments; Cole Slaw; Potato Salad and Baked Beans; Bread and Butter; Assorted Cookies and Brownies	
Cosmo's Buffet	\$22.00
Chicken Roulade with Sage and Leek Cream Sauce; Grilled Gulf Mahi-Mahi with Lemon Beurre Blanc; Roasted Vegetables with Herb Butter; Mixed Green Salad; Mashed Yukon Gold Potatoes; Bread and Butter Assorted Mini Desserts	
Beverages	AVAILABLE OPTIONS
	Bottled Water: \$1.00
	Can Soda: \$1.50
	Coffee - per person: \$2.00
	Tea - per person: \$2.00
COMPLETE MEAL PACKAGES 7	
Southern Fish Fry	\$24.00
Crispy Fried Gulf Fish; Fried Gulf Shrimp; Cole Slaw; House-made Greens; Hush Puppies; Buttered Red Skin Potatoes; Brownies and Cookies. Tartar, Cocktail Sauce and Lemons.	
Cobalt Buffet	\$25.00
House Salad; Bread and Butter; Pecan Fried Catfish with Dill Tartar; Zydeco Pasta (Grilled chicken with spicy house made Tasso ham, sweet onions and bell peppers, tossed in Cajun Alfredo); Sauteed Mixed Vegetables; Mashed Potatoes; Assorted Cookies and Brownies	
BBQ	\$26.00
Oven Baked Chicken; Pulled Pork; Conecuh Sausage, Baked Beans; Cole Slaw; Potato Salad; Country Green Beans; Garlic Bread; Mini Assorted Desserts; Assorted BBQ Sauces.	
Low Country Boil	\$27.00
Boiled peel' n eat Gulf Shrimp; Conecuh Sausage; New Potatoes; Corn on the Cob; Onions; House Salad with Dressings; Pasta Salad; Bread and Butter; Mini Assorted Desserts. Cocktail Sauce and Lemons.	
Mixed Grill	\$29.00
Grilled Chicken Breast with a Tasso Cream Sauce; Grilled Gulf Shrimp; Grilled Gulf Mahi Mahi with a Lemon Beurre Blanc; Cucumber and Tomato Salad; Corn Salad; Roasted Mixed Vegetables; Mashed Potatoes; Green Bean Almondine; Bread and Butter; Assorted Desserts.	
Cajun Feast	\$31.00
BBQ Gulf Shrimp and Grits; Blackened Gulf Mahi-Mahi with a Lemon Beurre Blanc; Crab Cakes with Remoulade; Jambalaya Rice; Zydeco Green Beans; House Salad; Corn Salad; Cobalt Greens; Bread and Butter; New Orleans Style Bread Pudding with Whiskey Sauce.	
Taco Bar	\$24.00
Flour Tortillas and Corn Tortilla Chips; Street Corn Salad; Fajita Chicken and Fajita Beef with Onions and Peppers; Cilantro Lime Rice; Black Beans. Toppings: Shredded Lettuce, Onions, Tomatoes and Jalapenos, Salsa, Fresh Guacamole, Queso Cheese, Shredded Cheese and Sour Cream.	

Fruit Platter	\$4.00
Chef's selection of seasonal fruits.	
Cheese Platter - Domestic	\$4.00
Cheddar, pepperjack and Colby jack cheeses.	
Served with crackers, dried fruit and nuts. We	
provide approx. 2 oz of cheese and accompaniments	
per person.	
Cheese Platter - Artisan	\$6.00
Four types of cheese from our local cheese farm,	
Sweet Home Farms. Served with crackers, dried fruit	
and nuts. We provide approx. 2 oz of cheese and	
accompaniments per person.	
Deviled Eggs	\$1.00
Traditional Southern favorite.	
Peel 'n Eat Shrimp	
Shrimp Cocktail	
Cocktail and Lemons	
Vodka and Bloody Mary Oyster Shooter	\$2.25
English Cucumber Bowl	AVAILABLE OPTIONS
Stuffed with housemade pimento cheese and roasted red pepper garnish.: \$1.50	
Alternate preparation: Add Krab Stuffing: \$2.00	
Grilled Zucchini and Goat Cheese Roulade	\$1.50
Thin planks of zucchini grilled and rolled with goat	
cheese filling with balsamic reduction.	
Caprese Skewers	\$1.50
Crostini	AVAILABLE OPTIONS
Dill cream cheese with smoked salmon and fresh dill garnish.: \$1.75	
Sundried tomato cream cheese with julienne pan roasted Shiitake.: \$1.50	
Seared beef tenderloin with caramelized onion and goat cheese spread on garlic.: \$3.00	
Cold Smoked Scottish Salmon Display	\$150.00
Traditional accompaniments including boiled egg,	
capers, shaved red onion, Dijon and crostini. (serves	
approx. 40 people)	

DIPS AND SPREADS 10

Vegetable Crudite with Dip	\$4.00
Chef's selection of vegetables.	

Roasted Vegetable Hummus	\$50.00
Served with grilled flatbread.	
Spicy House-Made Hummus	\$45.00
Served with grilled flatbread.	
Fresh Tomato and Avocado Salsa	\$55.00
Served with tortilla chips.	
Cobalt Tuna and Avocado Dip	AVAILABLE OPTIONS
Served with crispy wontons.	half gallon - 30 people:
	\$45.00
	gallon - 60 people: \$90.00
Smoked Tuna Dip	AVAILABLE OPTIONS
Served with crostini.	half gallon - 30 people:
	\$32.50
	gallon - 60 people: \$65.00
Cobalt Crab and Shrimp Dip	AVAILABLE OPTIONS
Hot and creamy blend of blue crab and tender bay shrimp with roasted sweet red peppers, Parmesan and Swiss cheese. Served with grilled crostinis.	half gallon - 30 people:
	\$37.50
	gallon - 60 people: \$75.00
Crab and Artichoke Dip	\$75.00
Served with pita chips.	
Cheese Dip	AVAILABLE OPTIONS
Made with local Sweet Home Farm cheese. A silky blend of Swiss, parmesan and locally made Elberta cheeses. Topped with feta and roasted tomato relish, served with fried pita.	half gallon - 30 people:
	\$32.50
	gallon - 60 people: \$65.00
Baked Brie En Croute	\$150.00
Brie cheese baked in a puff pastry crust with pecan caramel sauce. Served with assorted gourmet crackers.	

SAVORY CHEESECAKES 7

Apple, Bacon & Bleu Cheese with Balsamic Reduction	\$60.00
Southwest Cheesecake with Salsa	\$60.00
Sun-Dried Tomato and Feta with Balsamic	\$60.00
Muffaletta Cheesecake with Olive Relish	\$60.00
Shrimp & Crab Cheesecake with Meunière Sauce	\$75.00
Crab, Bacon, Caramelized Onion, Smoked Gouda with Balsamic Reduction	\$75.00
Beef Tenderloin and Portobello Mushroom with Balsamic Reduction \$75 each	\$75.00

ASSORTED MINI SANDWICHES 7

Club, Cuban, Turkey and Havarti, Muffaletta	\$3.00
Chicken Salad Wrap/Slider	\$3.00
Shrimp Wrap/Slider	\$4.00
Crab Cake Slider	\$4.00
Our famous crab cakes on a slider roll with remoulade.	
Cheeseburger Slider	\$4.00
Pork BBQ Slider	\$4.00
Served with slaw on the side.	
Assorted Finger Sandwiches	\$2.00
Cucumber; Pimento Cheese; Herbed Cream Cheese.	

HOT APPETIZERS 13

Firecracker Shrimp (on site only)	\$5.00
Lightly dusted bay shrimp fried and tossed in a spicy remoulade sauce.	
Crab Cakes with Remoulade Sauce	\$2.25
Bacon Wrapped Scallops	\$2.25
Oven roasted and topped with balsamic reduction.	
Crab Stuffed Baby Mushrooms	\$3.00
Baked Oysters (Cobalt only/On site only)	
Choice of one: Rockefeller, Casino Creole or Garlic Parmesan.	
Andouille Sausage in Puff Pastry	\$2.25
Andouille Stuffed Mushrooms	\$2.25
Beef Brochette	\$2.50
Beef tenderloin bites marinated in soy, eel and sesame sauce with grilled onion and shiitake mushrooms.	
Meatballs (priced per hotel pan/35-40 meatballs)	\$55.00
Served in mushroom gravy with crème fraîche.	
Steamed Pork Potstickers with Sesame Soy Sauce	\$2.00
Pesto Marinated Chicken Skewers with Garlic Aioli	\$2.00
Fried Chicken Drumettes	\$1.00
Buffalo or Asian style.	
Mini Chicken Roulades	\$2.00
Wrapped in bacon with Gruyere and asparagus with sage and leek cream sauce.	

DESSERTS 8

Cookies and Brownies	\$1.00
Mini Desserts	\$2.00
Key lime; Chocolate Grenache; Cheesecake	
Chocolate Dipped Strawberries	\$2.00
(summer season only)	
Bread Pudding with Whiskey Sauce	\$75.00
Special Dessert Cups	\$4.00
Assorted Mini Cakes	\$2.00
Carrot; Almond; Lemon Square; Chocolate Buttercream	
Cobalt Chocolate Dream (Cobalt Only)	\$2.25
Creole Cheesecake Bites (Cobalt Only)	\$2.25

SOUPS - COSMO'S ONLY 6

White Gazpacho with Smoked Shrimp	\$55.00
Duck and Andouille Gumbo	\$60.00
Crawfish and Corn Chowder	\$60.00
Shrimp Bisque	\$60.00
Crab Bisque	\$60.00
Oyster and Artichoke Soup	\$65.00

SALADS BY THE GALLON 10

Cucumber and Tomato Salad	\$35.00
Cole Slaw	\$35.00
Potato Salad	\$40.00
Broccoli Salad	\$40.00
Fruit Salad	\$40.00
Caprese Salad with Balsamic Reduction	\$40.00
Greek Pasta Salad	\$45.00
Shrimp Salad	\$60.00
Corn and Tomato Salad	\$40.00
Crawfish and Corn Salad	\$65.00

A LA CARTE 15

House-made Mashed Potatoes	\$60.00
Herbed Rice Pilaf	\$55.00
Roasted Vegetables	\$60.00
House-made Greens	\$60.00
Mac-n-Cheese	\$65.00
Fresh Asparagus	\$90.00
House-made Grits	\$65.00
Roasted Broccoli and Cauliflower	\$60.00
Green Bean Almondine	\$65.00
Brown Butter Green Beans	\$65.00
Bacon, Corn & Black-Eyed Pea Succotash	\$65.00
Grilled Shrimp Skewer (3 count)	\$3.00
Grilled Chicken Breast	\$5.00
Grilled Fish Filet	\$7.00
1 Large Crab Cake	\$6.00

PASTA 3

Zydeco Chicken Pasta	\$75.00
Ziti with Marinara	\$65.00
add shrimp \$15.00 per pan; add chicken \$10.00 per pan	
Ziti Alfredo	\$65.00
add shrimp \$15.00 per pan; add chicken \$10.00 per pan	

CARVING STATION 6

Honey Glazed Ham	\$200.00
Peach chutney, Dijon mustard and Rolls	
Garlic and Herbed Pork Loin	\$250.00
Balsamic Reduction, Grain Mustard Demi and Rolls	
Inside Round	\$300.00
Dijon mustard, Horseradish Cream and Mini Rolls	

Prime Rib	\$350.00
Jus, Horseradish Cream and Rolls	
Peppered Strip Loin of Beef	\$300.00
Dijon mustard, Horseradish Cream and Rolls	
Herb Roasted Beef Tenderloin	\$350.00
Garlic Aioli, Stone-Ground Mustard and Rolls	

SEATED DINNER - \$28 PER PERSON 3

Free Range Breast of Chicken	\$28.00
Roasted chicken over mashed potatoes with Cobalt greens and a Creole Tasso gravy.	
Pecan Fried Catfish	\$28.00
Alabama, farm-raised catfish over smoked bacon, sweet corn and black eyed pea succotash drizzled with dill tartar.	
Gulf Shrimp and Grits	\$28.00
Chargrilled skewered Gulf shrimp served over roasted red pepper and fontina cheese grits with a tomato cream sauce.	

SEATED DINNER - \$32 PER PERSON 5

Free Range Breast of Chicken	\$32.00
Roasted chicken over mashed potatoes with Cobalt greens and a Creole Tasso gravy.	
Yellowfin Tuna	\$32.00
Seasoned with peppercorn and coriander, seared rare. Served over traditional Hoppin' John with Tabasco hollandaise and chef's Worcestershire sauce.	
Pecan Fried Catfish	\$32.00
Alabama, farm-raised catfish over smoked bacon, sweet corn and black eyed pea succotash drizzled with dill tartar.	
Gulf Shrimp and Grits	\$32.00
Chargrilled skewered Gulf shrimp served over roasted red pepper and fontina cheese grits with a tomato cream sauce.	
Blackened Redfish	\$32.00
Served with jambalaya rice, grilled asparagus and Tabasco Hollandaise.	

SEATED DINNER - \$39 PER PERSON 8

Bronzed Gulf Grouper	\$39.00
Served over Parmesan risotto topped with sautéed blue crab and Creole tomato sauce.	
Gulf Shrimp and Grits	\$39.00
Chargrilled skewered Gulf shrimp served over roasted red pepper and fontina cheese grits with a tomato cream sauce.	
Free Range Breast of Chicken	\$39.00
Roasted chicken over mashed potatoes with Cobalt greens and a Creole Tasso gravy.	

Yellowfin Tuna	\$39.00
Seasoned with peppercorn and coriander, seared rare. Served over traditional Hoppin' John with Tabasco hollandaise and chef's Worcestershire sauce.	
Pecan Fried Catfish	\$39.00
Alabama, farm-raised catfish over smoked bacon, sweet corn and black eyed pea succotash drizzled with dill tartar.	
Blackened Redfish	\$39.00
Served with jambalaya rice, grilled asparagus and Tabasco Hollandaise.	
Ribeye	\$39.00
Prime grade, hand cut 12 oz ribeye with mashed potatoes, brown butter green beans and a port demi glace.	
Peppercorn Encrusted Filet	\$39.00
Served over mashed potatoes and grilled asparagus with Cobalt steak butter.	

OPEN BAR PACKAGES 10

Beer and Wine - Level 1	AVAILABLE OPTIONS
Beer: Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra. Wine: Sea Ridge Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Bella Pazza Pinot Grigio.	1st hour - per person: \$13.00 each additional hour - per person: \$9.00
Beer and Wine - Level 2	AVAILABLE OPTIONS
Beer: Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra, Corona, Heineken, Blue Moon, Good People IPA. Wine: Grayson Chardonnay, Kris Pinot Grigio, Montpellier Merlot, Kenwood Yulupa Pinot Noir, Cartlidge and Brown Cabernet Sauvignon, Sea Ridge White Zinfandel.	1st hour - per person: \$15.00 each additional hour - per person: \$10.00
Liquor - Level 1	AVAILABLE OPTIONS
Includes Beer and Wine Level 1. Vodka: Absolut; Rum: Bacardi Silver and Captain Morgan Spiced Rum; Gin: Tanquarey; Tequila: Jose Cuervo Gold; Whiskey: Old Forester, Seagrams 7; Scotch: Dewars.	1st hour - per person: \$17.00 each additional hour - per person: \$12.00
Liquor - Level 2	AVAILABLE OPTIONS
Includes Beer and Wine Level 2. Vodka: Grey Goose; Rum: Bacardi Silver and Sailor Jerry Spiced Rum; Gin: Bombay Sapphire; Tequila: Jose Cuervo Gold, Don Julio; Whiskey: Jack Daniels Black, Crown Royal; Scotch: Dewars Liquor Packages include: Orange Juice, Pineapple Juice, Grapefruit Juice, Zing-Zang Bloody Mary Mix, Coke Classic, Diet Coke, Sprite, Ginger ale, Tonic Water, Soda Water, Fresh Fruit Garnishes.	1st hour - per person: \$21.00 each additional hour - per person: \$14.00
Liquor - Level 3	AVAILABLE OPTIONS
Choose 2 from each: Vodka: Grey Goose, Kettle One, Belvedere, Stoli, Absolut, Titos Rum: Zaya, Bacardi Spiced Rum: Captain Morgan, Sailor Jerry Gin: Tanqueray, Bombay Sapphire, Hendricks Tequila: Sauza Gold, Jose Cuervo Gold, Don Julio Scotch: Dewars, Chivas Regal (12), Johny Red Whiskey: Makers Mark, Jack Daniels, Bulliet Rye Canadian: Canadian Club, Seagrams 7, Crown Royal Wine: Choose 1 from each Chardonnay: Four Vines "Naked Chard", Grayson, Hahn SLH, Angeline Pinot Grigio: Ceilo, Kris Merlot: Leese Fitch, Montpellier Cabernet Sauvignon: Cartlidge and Brown, Angeline, Concha Y Toro Pinot Noir: Kenwood Yalupa, Picket Fence	1st hour - per person: \$27.00 each additional hour - per person: \$18.00
Cash Bar	\$100.00
Full standard bar service with guests paying for their own drinks for a set price as they would at any commercial bar.	

Cash Car - Time Limit	\$100.00
One hour open bar for \$17 per person and changed to a consumption basis after the first hour.	
Beer - Domestic	\$3.75
Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra	
Beer - Import	\$4.25
Corona, Corona Light, Heineken, Stella Artois	
Bar Supply/Other	AVAILABLE OPTIONS
	bartender fee: \$10.00
	Plastic Ware per person: \$2.00

CABANA FOOD 19

Hot Dog	\$6.00
Choice of bun or wrap with lettuce, tomato and onion served with chips.	
Hamburger	\$9.00
Choice of bun or wrap with lettuce, tomato and onion served with chips.	
Cheeseburger	\$10.00
Choice of bun or wrap with lettuce, tomato and onion served with chips.	
Yellowfin Tuna Salad	\$10.00
Choice of bun or wrap with lettuce, tomato and onion served with chips.	
Chicken Salad	\$10.00
Choice of bun or wrap with lettuce, tomato and onion served with chips.	
Pizza	AVAILABLE OPTIONS
10" on handmade crust.	
	Cheese: \$9.00
	1 topping: \$11.00
	2 topping: \$13.00
Green Salad	\$6.00
Greens, tomatoes and cucumbers.	
Yellowfin Tuna Salad on Greens	\$10.00
Chicken Salad on Greens	\$9.00
Chips	\$2.00
Soft Pretzel	\$4.00
Soft Pretzel with Cheese	\$6.00
Chips & Salsa	\$4.00
Cheese Nachos	\$6.00
Chili Cheese Nachos	\$8.00

Cookie

\$2.00

Ice Cream Novelties

Cones & Specialty Ice Cream

NOLA Snowballs

\$5.00

CABANA DRINKS14

Frozen Virgin Daiquiris

\$5.00

Choice of Strawberry, Banana, Pina Colada, Mango or Straw-Colada.

Cocktails

Captain Morgan Spiced, Captain Morgan White, Captain Morgan Coconut, Tanqueray, Meyer's Dark, Sauza Silver, Tito's
Handmade Vodka, Smirnoff, Jack Daniels

Premium Cocktails

Belvedere, Stoli Vodka, Grey Goose, Crown Royal, Crown Royal Regal Apple, Jagermeister

Super Premium Cocktails

Don Julio, Patron Silver

Poolside Punch

\$9.00

Smirnoff Vodka, coconut, pineapple & mango.

Seahorse

\$9.00

Smirnoff Citrus Vodka, lemonade & strawberry puree.

Yellow Hammer

\$11.00

Belvedere Vodka, Captain Morgan White, Amaretto, pineapple juice & orange juice.

Cabana Flamingo

\$9.00

Captain Morgan Coconut Rum, pineapple fresh lime& grenadine.

Cabana Banana

\$11.00

Captain Morgan White, banana puree, pineapple juice & orange juice.

Daiquiris

\$8.00

Blended with light rum and made with your choice of Strawberry, Banana, Pina Colada, Mango or Straw-Colada.

House Margaritas

\$10.00

Sauza Silver, Triple Sec with choice of lime & sours, strawberry or watermelon. Served frozen or on the rocks.

Cobalt Margarita

AVAILABLE OPTIONS

Hornitos Plata Tequila, blended with our fresh margarita mix & Triple Sec. Topped with Gran Gala.

\$14.00

\$16.00

Bushwacker

AVAILABLE OPTIONS

Hand scooped ice cream blended with Smirnoff Whipped Vodka, Kamora & crème de cocoa.

\$10.00

\$13.00

Beer

AVAILABLE OPTIONS

- \$4.00
- \$4.50
- \$5.00

DRINK SPECIALS 4

Yuengling Draft	\$2.50
Luna's House Brew	\$2.50
House Wine	\$3.00
Well Drinks	\$3.00