

PRESSING MATTERS

- Cuban** \$9
Smoked pulled pork, capicola ham, pickles, red onion & Swiss cheese on pressed Cuban bread.
- Turkey & Havarti** \$9
Sliced smoked turkey & Danish Havarti served with sun-dried tomato mayonnaise on pressed focaccia bread.
- Cosmo's BLT** \$9
Applewood smoked bacon, sun-dried tomato mayonnaise, & romaine lettuce on pressed focaccia bread.

UNDERWRAPS

- Cosmo's Club** \$9
Smoked turkey, capicola ham, applewood bacon, romaine lettuce, tomato, & Havarti with caramelized onions & Dijon mayonnaise in a garlic & herb tortilla.
- Fish Taco** \$10
Fried Mahi with Jack and cheddar cheeses, red onion tomato, shredded cabbage and a cilantro lime aidi in a garlic herb tortilla.
- Black-N-Blue Shrimp** \$10
Blackened large Gulf shrimp, applewood bacon, red onion, romaine lettuce & bleu cheese dressing in a garlic & herb tortilla.

ENTREES

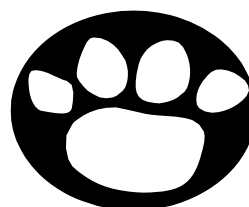
- Catfish** \$10
A farm raised catfish filet stuffed with a blend of crawfish, herbs & vegetables and baked. Topped with a Choron sauce & served with yukon gold mashed potatoes & our vegetable selection.
- Fried Gulf Seafood** \$11
Any combo of shrimp, oysters, or fish. Lightly battered & fried. Served with french fries & coleslaw.
- *Fresh Catch** market
Grilled, blackened, or fried. Served with our house rice and vegetable selection.
- Chicken Roulade** \$10
Bacon wrapped chicken breast stuffed with asparagus & Gruyere cheese, lightly sautéed and finished in the oven. Served with our house risotto and a sage & leek cream sauce.
- Grilled Vegetable Lavash** \$13
An Armenian cracker with olive oil, grilled zucchini squash, portobella mushroom and red onion topped with Havarti and oven baked. Served with our housemade marinara.

NOODLES

- Fettuccine Alfredo** \$10
A traditional cream sauce with garlic white wine & Parmesan cheese.
Add calamari, chicken, or shrimp. \$4
- Jerk Chicken** \$12
Jerked spiced grilled chicken breast tossed with bell peppers, sweet onion, asparagus, mushroom, & ziti pasta in a light chipotle & ancho pepper broth.
- Muffaletta Pasta** \$12
The sandwich comes alive in your bowl! Ziti pasta, olive oil & garlic tossed Genoa salami, cappicola ham, artichokes, olives, tomatoes, onion, & finished with provolone and Parmesan cheese.
- Seafood Pasta** \$14
Fresh Gulf bay shrimp & blue crabmeat sautéed with broccoli and snow peas with lemon pepper linguine tossed in a sun-dried tomato Chardonnay cream sauce.

DESSERTS

- Cosmo's Banana Fritters** \$5
Fresh ripe bananas battered, fried, & dusted with cinnamon & sugar. Served with vanilla ice cream & a chocolate banana cream sauce.
- Peanut Butter Pie** \$5
A creamy peanut butter filling in a pretzel crust. Served with a warm fudge sauce & whipped cream.
- Crème Brule** \$5
A rich custard topped with a layer of brittle caramelized sugar.
- Key Lime Pie** \$5
A gulf coast favorite. Traditional pie made with real key lime juice. Served with strawberry coulis and whipped cream.
- Cosmo's Chocolate Creation**
We like chocolate so much we couldn't pick just one.



An 18% gratuity is added to parties of 6 or more.