

APPETISERS

BOWL OF OLIVES (ve)	3.75
GARLIC BREAD	5.75
Served either plain (ve), with cheese (v), or with cheese and 'Nduja sausage	
MAC & CHEESE BALLS (v)	6.45
Fried macaroni & cheese balls infused with truffle oil, served with Frank's Buffalo Sauce	
SPICY CALAMARI	7.45
Lightly-floured calamari seasoned with sea salt and chilli flakes, served with garlic aioli	
BLUE CHEESE CHICKEN TENDERS	7.45
Southern fried chicken strips, served with blue cheese dip and Frank's Buffalo sauce	
HALLOUMI FRIES (v)	7.45
Crispy panko-coated halloumi fries made in-house and served with a spicy tomato salsa	
FIRECRACKER SHRIMP	7.95
Crispy coated shrimps served with sriracha mayo dip and fresh lime	

CHICKEN WINGS	7.45
Succulent chicken wings smothered in either our BBQ sauce or Frank's Buffalo sauce, served with celery sticks and blue cheese dip	
AMERICAN LOADED SKINS	6.95
Fully loaded cheesy potato skins. Served with fresh chives and sour cream. <i>Choose from:</i> Plain (v) Bacon Barbacoa Beef	
SAN DIEGO SNACKERS	6.45
Mini baby gem wraps filled with our famous slaw and your choice of filling. Garnished with fresh slices of radish, coriander, fresh lime and pinch of smoked paprika. <i>Choose from:</i> Pulled Harissa Chicken, Barbacoa Beef or Halloumi (v)	
NO-MEAT MEATBALLS (ve)	6.95
Home made with onion, pepper and meat-free mince cooked in rich tomato sauce. Served with toasted bread and fresh coriander	

TO SHARE

CLASSIC LOADED NACHOS (v)	9.95
Tortilla chips layered with jalapeño cheese sauce, Cheddar cheese and sliced jalapeño peppers, topped with sour cream, spicy tomato salsa and chives. <i>Add your choice of:</i> Pulled Harissa Chicken or Barbacoa Beef for £2	

THE BBQ PLATTER	19.95
A BBQ feast to share! Southern fried chicken strips, succulent hand cut ribs, American loaded potato skins with both bacon & cheese and cheese & chive, BBQ chicken wings and tortilla chips topped with salsa and jalapeño cheese sauce	



BBQ Platter

BURGERS

All our burgers come with signature burger sauce, fries and red slaw, unless stated

CLASSIC BURGER	12.95
Beef burger served with our signature sauce and lettuce. <i>Add</i> Monterey Jack Cheese £0.50	
BACON CHEESEBURGER	14.95
Streaky bacon and Monterey Jack cheese	
DOUBLE BURGER	18.95
Not for the faint hearted! Two beef patties piled high with pulled pork, streaky bacon and Monterey Jack cheese, smothered in our signature BBQ sauce and jalapeño cheese sauce	
CLASSIC CHICKEN BURGER	13.95
Grilled chicken breast served with our signature sauce and lettuce. <i>Add</i> Monterey Jack Cheese and BBQ Sauce £0.50	

BBQ MAC & CHEESE BURGER	14.95
Beef patty topped with Monterey Jack cheese, mac & cheese and BBQ Sauce	
US CHICKEN TOWER	15.95
Hash brown and southern fried chicken strips topped with sriracha mayo, smoked cheese, crispy bacon and onion rings	
CHILLI CHEESE BURGER	14.95
Topped with crispy bacon, jalapeño cheese sauce and sliced jalapeño peppers	
BBQ PULLED PORK BURGER	14.95
Topped with pulled pork, Monterey Jack cheese, homemade slaw and smothered in our signature BBQ sauce	

VEGAN COAST TO COAST (ve)	12.95
Our vegan burger topped with fried onions, smoky BBQ sauce, NY style gherkins, lettuce and vegan sriracha mayo. Served with fries.	
THE TEXAN SMOKER BURGER	15.95
Burger patty topped with smoked cheese, pulled barbacoa beef, crispy tobacco onions and hickory BBQ sauce	

UPGRADES

American Dirty Fries 2.00	Extra Burger Patty 3.75
Spicy Buffalo Dirty Fries 2.00	Onion rings (v) 4.95
Vegan Loaded Fries (ve) 2.00	Sweet Potato Fries (ve) 1.00

STEAKS

All our steaks come with fries, onion rings, rocket and a slow roasted tomato

80Z' FLAT IRON	17.95
Tenderised flat-iron steak. Best served medium rare	
80Z' RUMP	20.95
In our opinion, this is one of the best steaks around. UK rump steak. Best served medium rare	

80Z' SIRLOIN	23.45
A succulent cut packed full with flavour. Best served medium rare	
ULTIMATE RIBEYE	24.95
A 10oz* ribeye bursting with flavour. Best served medium	

UP THE STEAKS

ADD	SAUCES
Garlic & Chilli Prawn Skewer 5.25	Peppercorn 1.95
	Béarnaise 1.95

CLASSICS

CHICKEN FAJITAS	17.45
Grilled chicken breast served on a bed of pan fried peppers and onions with guacamole, salsa, sour cream and warm tortillas on the side. <i>Ask</i> your server if you would like it smothered in BBQ sauce	
CAJUN CHICKEN MELT WRAP	12.45
Hot baked tortilla wrap stuffed with southern fried chicken strips, hash brown, red onion, cheese, lettuce and cajun mayo. Served with fries and red slaw	
VEGAN CHILLI AND CHIPS (ve)	11.95
Our vegetable chilli served on a base of spiced rice and topped with tortilla chips and guacamole	
MAC AND CHEESE	11.45
Macaroni with a creamy cheese sauce topped with a Cheddar cheese and garlic crumb, served with <i>your choice</i> Plain (v) or 'Nduja sausage	
STEAK FAJITAS	18.95
Our flat iron steak served on a bed of pan fried peppers and onions with guacamole, salsa, sour cream and warm tortillas on the side. <i>Ask</i> your server if you would like it smothered in BBQ sauce	

CHICKEN & RIBS

FULLY LOADED HOT CHICKEN	16.95
Crispy chicken schnitzel topped with: tomato sauce, mozzarella, crispy pepperoni, green jalapeños, finished with jalapeño cheese sauce and fresh chives. Served with fries, red slaw and grilled corn on the cob	
AMERICAN BARBECUE MELT	16.95
Crispy chicken schnitzel topped with: fried onions, crispy bacon, Monterey Jack cheese, finished with smoky BBQ sauce and spring onions. Served with fries, red slaw and grilled corn on the cob	
CHICKEN & RIBS COMBO	18.95
Half rack of ribs and chicken wings served with your choice of either BBQ sauce or Frank's Buffalo sauce, with fries and red slaw	
RACK OF RIBS	20.95
A whole rack of tender pork ribs, grilled and served with your choice of either BBQ or Frank's Buffalo Sauce, fries and red slaw	
CAJUN CHICKEN SKEWERS	16.95
Skewered chicken breast pieces seasoned with cajun spices, peppers and onions. Served with grilled flour tortilla, fries, lemon and sour cream	



Chicken Skewers

SIDES

FRIES (ve)	3.95
ONION RINGS (v)	4.95
SWEET POTATO FRIES (ve)	4.45
AMERICAN DIRTY FRIES	5.25
Fries topped with Cheddar cheese, bacon and fried onions	
MAC AND CHEESE	5.25
Plain (v) or with 'Nduja sausage	
COLESLAW (v)	2.95
SIDE SALAD (ve)	4.25
VEGETABLES (ve)	3.95
Tenderstem broccoli and green beans pan-fried. Served with lemon.	
GARLIC & CHILLI PRAWN SKEWER	5.25
VEGAN LOADED FRIES (ve)	5.25
Fries topped with vegetable chilli, green jalapeños, and vegan mozzarella alternative	
SPICY DIRTY BUFFALO FRIES	5.25
Fries topped with Jalepeno cheese sauce, Frank's Buffalo Sauce sliced jalapeño peppers and red onion, spicy tomato salsa, soured cream, sliced red onion and chives	

FISH & SALADS




FISH & CHIPS	14.95
Beer-battered fish¹ served with fries, mushy peas and tartare sauce	
CREOLE SALMON	16.95
Salmon fillet¹ roasted on a bed of peppers and onions, seasoned with lime and southwest spices. Served with spiced rice, sour cream and lemon	
NEW ENGLAND FISHERMAN'S FEAST	14.95
A modern take on a New England classic. Fish¹ and shrimp cooked in a chorizo and coconut cream broth. Served with rice, coriander, lime and a pinch of smoked paprika	
SUPER BOWL SALAD (v)	12.95
The heart of the Midwest: Fresh avocado, rocket, carrots, edamame beans, lime and coriander grains, grilled halloumi, soft boiled egg, spring onions, radish and garlic aioli	
WEST COAST BOWL SALAD	13.45
All the flavours from the wharf of Seattle: Lime and coriander grains, fresh avocado, rocket, carrots, smoked salmon, soft boiled egg, spring onions, edamame beans, radish and sriracha mayo	
EAST COAST BOWL SALAD	12.95
Fusion like the streets of New York: Lime and coriander grains, fresh avocado, rocket, carrots, pulled harissa chicken, soft boiled egg, spring onions, edamame beans, radish and garlic aioli	
CAESAR SALAD	12.75
Our twist on the classic Caesar Salad. Strips of chicken, lettuce, white anchovies and sliced pickle topped with garlic croutons, Caesar dressing and a poached egg. Swap chicken breast and anchovies for grilled halloumi (v)	

We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff and consult our website, www.c2crestaurants.com, if you have any food allergies or intolerances. (v)These dishes are made from ingredients that do not contain meat or fish. (ve)These dishes are made from ingredients that do not contain any animal products. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian and vegan food. Not all ingredients are shown in the dish descriptions. Burgers are cooked to order. Consuming raw or lightly cooked meats, poultry, seafood, shellfish, or eggs increase your risk of foodborne illness, particularly for children, the elderly and those with weakened immune systems. *Weights are approximate before cooking. 1oz = 28g uncooked weight. †Fish may contain small bones. Not all ingredients are shown in the dish descriptions. Service is at your discretion, if you have received great service and would like to tip your server, please rest assured that it will be paid to them in full. The company makes no deductions from tips left to our team. An optional 10% service charge will automatically be added to the bill for parties of 8 or more guests. We accept all major credit cards. Our prices include Value Added Tax at the current rate. We welcome comments from our guests. Please speak to the restaurant manager or write to us at Coast to Coast, 5-7 Marshalsea Road, Borough, London SE1 1EP. C2C_MAIN_0719



Double Burger



START YOUR

COAST TO COAST

JOURNEY HERE



OUR STORY

America is home to some mind-blowing food. And we're not just talking burgers, steaks and subs (hunger-bustingly good as they are). We're talking about the gastronomic wonders from the lengths of the great states. The sort of stuff you just can't wait to get stuck into.

Now to find it, you can travel the 3,142 miles of Lincoln Highway, like we did. Or you could save yourself a few bucks and come on in to see what we found. Truth is, if it's smoky, crispy, sticky or spicy, we discovered it and we're serving it - not only with the same love and attention as the friends we met out on the road Stateside, but with a giant helping of hospitality and a glass of barrel-aged bourbon on the side too.

Who says you need a passport to experience America?