

Monday - Sunday

450  
Summer  
Street

# Coquette

Open til Closed

Boston,  
Massachusetts  
02210

## BREAD SERVICE

**Toasted Focaccia - 9**  
daily focaccia, spicy cacio e pepe butter,  
pecorino locatelli

**Nonna Buns - 10**  
warm garlic-parmesan pull apart rolls,  
sea salt & pink pepper

## BARRE CRUE / RAW BAR

**Oysters\* - 4(ea)**  
cider mignonette, cocktail sauce,  
horseradish crème, lemon

**Basil Oysters\* (1/2 dz) - 25**  
basil oil, lemon  
(with Russian Ossetra Caviar - 45)

**Tuna Crudo\* - 25**  
cucumber & basil salsa verde, grapefruit,  
sicilian olive oil, crispy lentils

**Alaskan Snow Crab Claws\* (1/2 dz) - 36**  
cracked cocktail claws,  
calabrian chili mayo, lemon

**Shrimp Cocktail\* (1/2 dz) - 25**  
pacific blue shrimp, cocktail sauce,  
horseradish crème

**Lobster Catalana\* - 35**  
cherry tomato & corn, citrus, crème fraiche,  
ossetra caviar, cottage chips

## SMALL / PETITE

**White Bean Hummus - 16**  
grilled pepper relish,  
pecorino, toasted focaccia

**Atlantic Crab Fondue - 22**  
fontina, taleggio & provolone,  
pesto, pine nuts, toasted focaccia

**Fried Ipswich Clams - 21**  
harissa remoulade,  
arabian seven spice, lemon

**Tuscan Salad - 18**  
fregola & kale, grilled corn, tomato,  
white beans, parmesan crema, honeywalnuts

**Socca Tart - 20**  
beet salad, whipped feta, provençal  
chickpea tart, pistachios

**Borek Spring Rolls - 19**  
spiced chicken, ras el hanout,  
chopped dates, gruyere, samurai sauce

**Lamb Meatballs - 21**  
caper crème fraiche, orange-date glaze,  
crushed hazelnuts, harissa chili oil

**Merda dé Can - 18**  
provençal spinach dumplings, tomato  
brown-butter, roquefort crème, hazelnuts

## CAPRI-STYLE PIZZA

thin & crispy with fior di latte mozzarella

**Four Cheese - 18**  
fontina, pecorino, taleggio,  
fior di latte, pomodoro sauce, basil

**Mushroom Bianca - 19**  
oyster mushrooms & thyme,  
garlic olive oil, pecorino

**Spicy Salami - 21**  
calabrian salami, pomodoro sauce,  
parmesan, basil

**Sweet Sausage - 20**  
house italian sausage, pomodoro sauce,  
parmesan reggiano

**Summer - 19**  
sweet corn, baby arugula, lemon thyme,  
ricotta, pesto & parm, pine nuts

## A LA CARTE

**Truffle Chicken - 37**  
half boneless giannone  
chicken, truffle gravy,  
fines herbs

**Flat Iron Steak (10 oz) - 38**  
garlic herb butter,  
roquefort crème,  
fine herbs

**Dry Aged Strip Steak (10 oz) - 65**  
black pepper-brandy sauce,  
lavender salt,  
fines herbs

**Long Bone Ribeye (32 oz) - 125**  
pecorino-garlic butter,  
fried cherry peppers,  
gremolata

**Dorade Royale - 37**  
mediterranean sea bream,  
tomato-brown butter,  
hazelnut panzanella

**Za'atar Salmon - 35**  
zucchini carpaccio,  
cucumber laban,  
toasted pistachios, aleppo

**Colorado Lamb Loin (8 oz) - 48**  
grilled pepper relish,  
calabrian chili crumb,  
pine nuts

**Dry Aged Burger (8 oz) - 29**  
fontina, gem lettuce,  
hot cherry pepper mayo,  
potato bun, frites

## SIDES

**Pommes Frites - 10**  
house fries, fennel salt,  
garlic aioli

**Charred Căuilini - 16**  
tahini crème, vadouvan spice,  
crispy chickpeas, currants

**Green Beans - 14**  
lemon, olive oil, feta,  
pistachios & mint

**Roman Street Corn - 16**  
garlic agliata, pecorino romano,  
chili flake

**Roasted Carrots - 15**  
herbs de provence, horseradish crème,  
wildflower honey, sea salt

**Lobster Rigatoni & Cheese - 30**  
mezzi rigatoni, fontina,  
taleggio & provolone, pecorino crumbs

*The skill of the cooks and the kitchen staff is equally as important as the quality of the service Under current Massachusetts law, no gratuity may be shared with members of our kitchen staff We have decided to implement a 3% Kitchen Appreciation line on food items that will be shared exclusively by the non-tipped employees working behind the scenes tonight Thank you for allowing us to share your generosity with our entire staff*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
Please inform us of any food allergies or dietary restrictions*

# COCKTAILS

16

**Coquette Martini #4**  
gin or vodka,  
vermouth blend,  
accoutrements

**Guadeloupe**  
rum, calvados,  
blue curacao,  
orgeat, lime

**Sensation**  
vodka,  
burnt orange,  
fiero aperitivo

**Coupe d'Été**  
pimm's, amaro,  
salted cucumber,  
lemon

**Life in Pink**  
london dry gin,  
raspberry rosé gomme,  
lemon, brut rosé

**Agnes Souret**  
blanco tequila, pear,  
yellow chartreuse,  
espelette, honey, lime

**Aphrodisiac**  
coconut cartel rum, white  
rum, cinnamon, lavender,  
lemon, egg white, bitters

**Espresso Martini**  
cognac, espresso,  
coffee, salted  
brown sugar

**Monticello**  
bourbon, px sherry,  
walnut, banana,  
spicy bitters

**Cante Chico**  
whiskey, amontillado  
sherry, apricot, baking  
spice, lemon

## GIN & TONIC

**Mary Helene**  
bombay gin, cucumber tonic,  
elderflower spritz

**Jardin**  
sipsmith strawberry gin, meyer lemon,  
orange & elderflower tonic

**Valencia**  
malfy blood orange gin,  
mediterranean tonic

## LARGE FORMAT

parties of four or more

**Devil Wears Prado** ..... 110  
ketel one botanical peach & orange, blueberry, cardamon, lemon, bubbles

**Rosé Porron** ..... 45  
bottle of rosé piscine, southern france

## LE VIN

### Petillant et Champagne

**Blanc de Blancs** ..... 17  
2018 - Raventós i Blanc - Penedes, Spain

**Brut Rosé** ..... 15  
2020 - Bisol "Jeio" - Prosecco, Italy

**Brut** ..... 25  
NV - Henri Dosnon - Champagne, France

### Blanc

**Pinot Bianco** ..... 14  
2021 - J Hofstatter - Alto Adige, Italy

**Grüner Veltliner** ..... 15  
2021 - Markus Huber "Obere Steigen" - Traisental, Austria

**Albariño** ..... 16  
2019 - La Val "Finca Arantei" - Rias Baixas, Spain

**Sauvignon Blanc** ..... 18  
2021 - Domaine des Fines Caillottes - Pouilly-Fumé, France

**Chenin Blanc** ..... 15  
2022 - Domaine Pichot "Le Peu de la Moriette" - Vouvray, France

**Chardonnay** ..... 16  
2019 - Presqu'île - Santa Maria Valley, United States

**Chardonnay** ..... 19  
2020 - La Chablisienne "Le Finage" - Chablis, France

**Chardonnay** ..... 25  
2021 - Flowers - Sonoma Coast, United States

### Rosé

**Hondarrabi Beltza** ..... 14  
2021 - Txomin Etxaniz - Getaria Txakolina, Spain

**Grenache & Cinsault** ..... 16  
2022 - Chateau Sainte Marguerite "Symphonie" - Cotes de Provence, France

### Rouge

**Pinot Noir** ..... 17  
2020 - Au Bon Climat - Santa Barbara, United States

**Gamay** ..... 15  
2020 - Stéphane Aviron - Beaujolais, France

**Cabernet Franc** ..... 15  
2021 - Domaine de la Chanteleuserie - Bourgueil, France

**Syrah** ..... 16  
2021 - Yves Cuilleron "Les Vignes d'à Côté" - Northern Rhone, France

**Zinfandel** ..... 21  
2020 - Turley "Juvenile" - California, USA

**Cabernet, Etc** ..... 16  
2019 - Cru Monplaisir - Bordeaux, France

**Cabernet Sauvignon** ..... 35  
2018 - Jordan - Alexander Valley, United States

**Cabernet Sauvignon** ..... 50  
2017 - Larkmead - Napa Valley, United States

## BIERE

**Allagash White Ale** ..... 12  
Maine - 5 2% ABV - 16oz

**Athletic Brewing Co Upside Dawn** ..... 8  
Massachusetts - <0 5% ABV - 12oz

**Collective Arts Life in the Clouds IPA** ..... 13  
Canada - 6 1% ABV - 16oz

**Kronenbourg 1664** ..... 8  
France - 5 5% ABV - 16oz

**Miller High Life** ..... 7  
Wisconsin - 4 6% ABV - 12oz

**Night Shift Santilli IPA** ..... 13  
Massachusetts - 5 7% ABV - 16oz

**Rothaus Pils** ..... 9  
Germany - 5 1% ABV - 12oz

**Saison Dupont** ..... 13  
Belgium - 6 6% ABV - 12 7oz

**Smuttynose Rotating Sour** ..... 12  
New Hampshire - 5 7% ABV - 16oz

**Wolfer Rosé Cider** ..... 11  
New York - 6 9% ABV - 12oz

## SPIRIT-FREE

11

**New World**  
cranberry, tangerine,  
star anise, ginger, lemon

**Lo-Fi**  
cucumber, sea salt, verjus,  
mediterranean tonic

**Reviver**  
grapefruit, elder flower,  
earl grey tea, lemon