



## SIGNATURE COCKTAILS

<b>Life's A Beach</b> <i>A crisp, blue ocean of pineapple-infused coconut vodka, complete with your own private island</i>	\$8.3	<b>Mango Mojito</b> <i>Cruzan Mango Rum, infused with fresh lime &amp; mint, shaken with muddled mango &amp; soda (Also available in Strawberry Mango)</i>	\$8.1
<b>Orange You Glad</b>		<b>In A Pickle</b> <i>Chilled Ketel 1 Vodka martini dirtied up with pickle juice &amp; our own pickled-pickle-stuffed olives</i>	\$8.7
<b>I Said Tequila</b> <i>Coastal Grille's signature margarita! Orange-infused 100% Agave tequila, homemade sour, &amp; Solerno Blood Orange Liqueur</i>	\$8.7	<b>Just A Crush</b> <i>Top shelf &amp; fresh squeezed with Grey Goose L' Orange &amp; Solerno Blood Orange Liqueur</i>	\$8.3
<b>Electric Lemonade 2:</b>		<b>Ron's Beergarita</b> <i>Dos Equis topped with a floating island of frozen margarita. Strange but awesome, just like Ron</i>	\$8.1
<b>Electric Blu-galoo</b> <i>Lights! Liquor! Lemons! A fresh squeezed blueberry lemonade with Stolli Blueberry Vodka</i>	\$8.1	<b>Coastal Bay Breeze</b> <i>Our pineapple-infused coconut vodka with cranberry &amp; pineapple juices</i>	\$7.3
<b>Key To The City</b> <i>A delicious &amp; creamy key lime pie martini with a homemade, buttery graham cracker crust</i>	\$8.3	<b>Get Tank'd</b> <i>Cherry Vodka blended with our homemade punch, served in a big fishbowl to share! You have to see it to believe it! (Serves 2-4)</i>	\$18.5
<b>Strawberry Champagne Daquiri</b> <i>The award-winning marriage of Strawberries &amp; Champagne blended together in romantic bliss</i>	\$8.1	<b>Coastal Sangrias</b> <i>Choose from our signature: White Mango Passion or Red Berry Bliss Sangrias</i>	\$7.7
<b>Selfish Shellfish</b> <i>A Tito's bloody mary martini with a spiced rim &amp; a very shellfish garnish, just for you</i>	\$8.3	<b>Stubborn Mules</b> <i>Choose a classic Moscow Mule OR our Blue Mule made with fresh blueberries</i>	\$8.1
<b>The Perfect Stormy</b> <i>A treacherous Dark &amp; Stormy made with Gosling's Rum, fresh lime and ginger beer (or make it a 'MARK' &amp; Stormy with Maker's Mark!)</i>	\$8.1	<b>If You Like Pina Colada's...</b> <i>...Then you came to the right place! Choose from Classic, Dark Rum, Strawberry, Kahlua Colada, Rumchata Colada, Strawberry Rumchata Colada, or the Rumchata Kahlua Colada (prices vary)</i>	
<b>Such A Pain-Killer</b> <i>Spiced Rum, coconut cream, pineapple &amp; oj, with a dark rum floater and toasted coconut</i>	\$8.3		

## WINE

<b>WHITE</b>		<b>RED</b>	
<b>Sycamore Lane</b> White Zinfandel (CA)	\$6.6 / \$25	<b>CK Mondavi</b> Merlot (CA)	\$8.1 / \$31
<b>Lost Angel</b> Moscato (CA)	\$8.8 / \$34	<b>Montpellier</b> Pinot Noir (CA)	\$7.8 / \$31
<b>Sea Glass</b> Riesling (CA)	\$8.6 / \$33	<b>Harlow Ridge</b> Pinot Noir (Lodi)	\$9.1 / \$35
<b>Fish House</b> Sauvignon Blanc (WA)	\$9.1 / \$35	<b>Santa Julia</b> Malbec (Argentina)	\$9.1 / \$35
<b>Pacific Rim</b> Chenin Blanc (WA)	\$9 / \$34	<b>Kilda</b> Shiraz (Australia)	\$8.6 / \$33
<b>Salmon Creek</b> Pinot Grigio (CA)	\$6.6	<b>Dona Sol</b> Cabernet Sauvignon (CA)	\$7.3
<b>Ecco Domani</b> Pinot Grigio (Italy)	\$8.8 / \$34	<b>Murphy Goode</b> Cabernet Sauvignon (CA)	\$8.6 / \$33
<b>Dona Sol</b> Chardonnay (CA)	\$6.8	<b>Francis Coppola 'Diamond'</b> Cab. Sauvignon (CA)	\$10.6 / \$41
<b>14 Hands</b> Chardonnay (WA)	\$8.6 / \$33	<b>Apothic</b> Red Blend (CA)	\$35
<b>Kendall Jackson 'V.R.'</b> Chardonnay (CA)	\$10.6 / \$41	<b>Greystone</b> Merlot (CA)	\$33
<b>Apothic</b> White Blend (CA)	\$35	<b>'Lyric' by Etude</b> Pinot Noir (Santa Barbara)	\$41
<b>Hess 'Select'</b> Sauvignon Blanc (CA)	\$37	<b>Alta Vista</b> Malbec (Argentina)	\$38
<b>Markham</b> Chardonnay (Napa Valley)	\$46	<b>McGuigan "The Plan"</b> Shiraz (Australia)	\$39
<b>SPARKLING WINE/CHAMPAGNE</b>		<b>Radio Boca</b> Tempranillo (Spain)	\$31
<b>Marquis De La Tour</b> Brut (France)	\$13 (split) / \$35	<b>Cline 'Ancient Vine'</b> Red Zinfandel (CA)	\$41
<b>Villa Sandi</b> Prosecco (Italy)	\$35	<b>Seven Falls</b> Cabernet Sauvignon (WA)	\$41
		<b>Smith &amp; Hook</b> Cabernet Sauvignon (CA)	\$53
		<b>Black Stallion</b> Cabernet Sauvignon (Napa Valley)	\$57

**Draft Beer Flight**  
(choose 4)  
\$8

## BEERS

<b>1 Feature Draft 1</b>		<b>11 Stella Artois</b> (tap)	\$5.8	<b>Sam Adams Lager</b> (bottle)	\$5.1
<b>2 Feature Draft 2</b>		<b>12 Miller Lite</b> (tap)	\$4.3	<b>Anchor Steam</b> (bottle)	\$5.8
<b>3 Dogfish 60 Minute</b> (tap)	\$6.1	<b>13 Guinness Stout</b> (tap)	\$5.8	<b>Harpoon IPA</b> (bottle)	\$5.8
<b>4 Flying Fish Seasonal</b> (tap)	\$4.8	<b>14 Bell's Two Hearted</b> (tap)	\$6.6	<b>Red Stripe</b> (bottle)	\$5.1
<b>5 Sam Adams Seasonal</b> (tap)	\$5.6	<b>Budweiser</b> (bottle)	\$4.3	<b>Sierra Nevada Pale Ale</b> (bottle)	\$5.6
<b>6 Yuengling Lager</b> (tap)	\$4.3	<b>Bud Light</b> (bottle)	\$4.3	<b>Omission</b> (bottle)	\$5.8
<b>7 Lagunitas IPA</b> (tap)	\$5.8	<b>Coors Light</b> (bottle)	\$4.3	<b>Redbridge (Gluten Free)</b> (bottle)	\$4.8
<b>8 Victory Hop Devil</b> (tap)	\$5.8	<b>Heineken</b> (bottle)	\$5.1	<b>Kaliber (Non-alcoholic)</b> (bottle)	\$4.3
<b>9 Troegs Hopback Amber</b> (tap)	\$5.8	<b>Corona</b> (bottle)	\$5.1	<b>Angry Orchard Cider</b> (bottle)	\$5.3
<b>10 Blue Moon</b> (tap)	\$5.6	<b>Dos Equis</b> (bottle)	\$5.1	<b>(Gluten Free)</b>	
				<b>+ Our Feature Bottle</b>	



## APPETIZERS

<b>Edamame</b> <i>Steamed with butter &amp; dusted with our spiced salt</i>	\$5.5	<b>“Off The Hook” Shrimp</b> <i>Panko encrusted fried and tossed with your choice of sauce: Austin’s Twisted Sauce, Mango Jalapeno, Asian Zing or Sweet &amp; Spicy Island Sauce</i>	\$10.9
<b>Flash Fried Calamari</b> <i>With vegetables and a sweet &amp; spicy Asian sauce</i>	\$10.7	<b>Lobster &amp; Shrimp Dip</b> <i>Large pieces of cold water lobster &amp; shrimp baked in a 3-cheese blend served with tortilla chips</i>	\$13.9
<b>Sesame Seared Ahi Tuna</b> <i>Premium sushi grade tuna seared rare, sliced &amp; chilled. Served with soy, wasabi &amp; pickled ginger</i>	\$13.5	<b>Roadside Sliders</b> <i>3 fresh ground chuck patties with Vermont cheddar, dill pickles, frizzled onions &amp; our signature sauce</i>	\$10.5
<b>Sweet &amp; Spicy Island Wings</b> <i>10 marinated wings tossed in our sweet &amp; spicy sauce</i>	\$11.7	<b>Coconut Shrimp</b> <i>6 homemade coconut encrusted jumbo shrimp, fried &amp; served with a pineapple chili sauce</i>	\$11.9
<b>Shrimp Cocktail</b> <i>8 jumbo shrimp, steamed &amp; chilled served with cocktail sauce</i>	\$11.9	<b>New Orleans Style Grilled Oysters</b> <i>5 fully cooked oysters on the half shell with savory compound butter including garlic, parmesan cheese, fresh lemon &amp; a touch of spice</i>	\$12.7
<b>Steamed Clams</b> <i>One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter</i>	\$11.9		
<b>Fried Alligator Bites</b> <i>Hand breaded gator deep fried &amp; served with our house made swamp sauce</i>	\$11.9		

## SOUPS, SALADS & BOWLS

Add blue cheese crumbles \$1.5

**Dressings:** Garlic Peppercorn Ranch, Strawberry Balsamic Vinaigrette, Ginger Vinaigrette, Caesar, Citrus Vinaigrette, Blue Cheese

<b>Lump Crab &amp; Corn Chowder</b> <i>With a hint of bacon</i>	\$6.7	<b>Tower of Cobb</b> <i>Romaine, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing</i>	\$15.5
<b>New England Clam Chowder</b>	\$5.7	<i>substitute grilled shrimp or crispy shrimp \$2</i>	
<b>Lobster Bisque</b>	\$8.7	<i>substitute grilled salmon or sesame seared ahi tuna for \$3</i>	
<b>Whole Leaf Caesar</b>	\$5	<i>substitute chilled jumbo lump crab meat for \$4</i>	
<b>Coastal House Salad</b> <i>Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds tossed in a citrus vinaigrette</i>	\$5	<b>Grilled Shrimp &amp; Strawberry Salad</b> <i>Mixed greens tossed in a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans &amp; grilled shrimp.</i>	\$14.3
<i>With grilled chicken, grilled shrimp or crispy shrimp</i>	\$9.5	<i>substitute chicken at no charge</i>	
<i>With grilled salmon, or sesame seed seared ahi tuna</i>	\$12.5	<i>substitute grilled salmon or sesame seared ahi tuna for \$3</i>	
<i>With chilled jumbo lump crab meat</i>	\$13.5	<i>substitute chilled jumbo lump crab meat for \$4</i>	
<b>Two Noodle Crispy Shrimp Salad</b> <i>Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette &amp; peanut sauce</i>	\$14.3	<b>Ahi Tuna Bowl</b> <i>Jasmine rice with mango salsa and sesame seared Ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce</i>	\$13.9
<i>substitute chicken at no charge</i>			
<i>substitute grilled salmon or sesame seared ahi tuna for \$3</i>			
<i>substitute chilled jumbo lump crab meat for \$4</i>			

## HAND HELDS

Served with Shoestring Fries, Carolina Cole Slaw or House Made Chips (excludes Fish & Chips)

<b>Coastal Cheddar Cheeseburger</b> <i>100% Angus burger, Vermont cheddar, lettuce, tomato, onion, pickles &amp; our signature sauce</i>	\$11.9	<b>Chesapeake Crab Cake Sandwich</b> <i>Lump backfin crab cake with lettuce, tomato &amp; onion</i>	\$14.5
<b>Fish &amp; Chips</b> <i>Our original beer battered New England haddock fillets &amp; crispy shoestring fries</i>	\$13.5	<b>Chicken Ciabatta</b> <i>Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll</i>	\$11.9
<b>Baja Fish Tacos</b> <i>3 flour tortillas, seasoned tilapia, chimichurri sauce, mango salsa &amp; a lime cream drizzle</i>	\$13.9	<b>House-made Veggie Burger</b> <i>Vegan patty of brown rice, black beans, bran &amp; beets topped with a sweet soy glaze, lettuce, tomato &amp; onion</i>	\$10.9
<b>Twisted Tacos</b> <i>3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime creme</i>	\$13.9	<i>Substitute ciabatta bread to make vegan</i>	
<b>Ahi Tuna Burger</b> <i>Diced Ahi tuna seasoned and grilled rare topped with asian slaw</i>	\$12.9	<b>Turkey Fajita Burger</b> <i>Grilled turkey burger, pepperjack cheese, fajita vegetables, lettuce &amp; pico-de-gallo with our fajita sauce</i>	\$11.9
<b>The Maine Lobster Roll</b> <i>Chilled lobster, mayo &amp; celery on a New England style bun</i>	\$16.9	<b>Lobster Grilled Cheese</b> <i>Lobster, smoked mozzarella &amp; cheddar cheese between buttered sourdough bread</i>	\$15.9

## SIGNATURE SIDES

<b>Shoestring French Fries</b>	\$3	<b>Yukon Gold Potatoes Au Gratin</b>	\$4
<b>Carolina Cole Slaw</b>	\$3	<b>Jasmine Rice</b>	\$4
<b>House Made Chips</b>	\$3	<b>Homestyle Mashed Potatoes</b>	\$4
<b>Steamed Broccoli</b>	\$4	<b>Feature Signature Side</b>	\$4

## DELUXE SIDES

<b>Four Cheese Mac &amp; Cheese</b>	\$5
<b>Caesar or House Salad</b>	\$5
<b>Substitute a Deluxe Side for any Signature Side</b>	\$2

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## SIMPLY GRILLED FISH

Served with Seasonal Side & 1 Signature Side

<b>North Atlantic Salmon</b>	Sm \$19.4	Lg \$21.9
<b>Ahi Tuna Steak *</b>		\$21.5
<i>Served rare</i>		
<b>Chilean Sea Bass *</b>		\$29.5
<b>Longfin Tilapia</b>		\$16.5
<b>Mahi Mahi *</b>		\$20.5
<b>Rainbow Trout</b>		\$17.9
<b>Shrimp &amp; Sea Scallops *</b>		\$21.9
<b>Cold Water Lobster Tails *</b>		\$29.9
<i>2 tails split &amp; grilled served with butter</i>		
<b>Seasonal Catch</b>		MRKT PRICE
<i>*Wild Caught</i>		

### GRILLED FISH STYLES

Lemon Butter  
Mango Salsa  
Pan Asian  
Toluca Spiced  
House Grilled  
Blackened

Top with Shrimp & Crab in a garlic cream sauce \$6.5

Add a Skewer of Shrimp or Sea Scallops to any entree \$8.9

Add 1 split Grilled Lobster Tail to any entree \$13.3

## PASTAS

<b>Jambalaya Pasta</b>	\$16.9	<b>Lobster Mac &amp; Cheese</b>	\$22.9
<i>Shrimp, Chicken, &amp; Andouille sausage sauteed with onions, tomato &amp; peppers in a Spicy Cajun sauce over linguine</i>		<i>Maine lobster and cavatappi tossed in a blend of 3 cheeses baked to a golden brown garnished with toasted bread crumbs</i>	
<b>Seafood Medley Pasta</b>	\$18.9	<b>Blackened Chicken Alfredo Pasta</b>	\$16.5
<i>Shrimp, Crab &amp; Scallops in a garlic cream sauce over linguine</i>		<i>Linguine in a traditional Alfredo sauce topped with blackened chicken</i>	
<i>substitute brown rice at no additional charge (N/A Lobster Mac &amp; Cheese) Substitute gluten free pasta \$1.5</i>			

## SEAFOOD SPECIALTIES

Served with Seasonal Side & 1 Signature Side

<b>King Crab</b>	\$35.9	<b>Pan Seared Scallops</b>	\$23.9
<i>1 ¼ lbs. served with drawn butter</i>		<i>Large day-boat sea scallops pan seared over a bed of arugula and spinach with bacon and Parmesan cheese</i>	
<b>Chesapeake Crab Cakes</b>	\$23.7	<b>Stuffed Lobster Tail</b>	\$27.9
<i>Two large lump backfin crab cakes</i>		<i>A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce</i>	
<b>Broiled Seafood Platter</b>	\$26.9		
<i>Broiled sea scallops, jumbo shrimp, tilapia, and a crab cake prepared either blackened or house (sorry no substitutions)</i>			
<b>Baked Boston Haddock</b>	\$19.5		
<i>Panko encrusted smothered in a shrimp and crab garlic alfredo sauce</i>			

## STEAK, CHICKEN & RIBS

Served with Seasonal Side & 1 Signature Side

<b>Filet Mignon</b>		<b>Handcut Ribeye</b>	\$25.3
<i>Hand cut aged beef</i>		<i>12 oz. ribeye house grilled or cajun seasoned</i>	
<b>6 oz.</b>	\$22.2	<b>Baked Parmesan Crusted Chicken</b>	\$16.9
<b>8 oz.</b>	\$25.7	<i>Parmesan crusted chicken breasts baked &amp; topped with a garlic alfredo sauce</i>	
<i>Add blue cheese crumbles \$1.5</i>		<b>Key West Grilled Chicken</b>	\$16.9
<b>Slow Roasted Baby Back Ribs</b>		<i>Herb marinated Chicken over jasmine rice with a medley of tri-color peppers &amp; onions with bacon in a Key West inspired sauce</i>	
<i>"Fall off the bone" with our "kicked up" BBQ sauce</i>		<b>Surf &amp; Turf</b>	\$34.5
<b>Full Rack</b>	\$23.5	<i>6 oz. filet Mignon and 1 split, grilled lobster tail</i>	
<b>½ Rack</b>	\$16.9	<b>Crab Cake &amp; Rib Combo</b>	\$22.7
<b>Southern Fried Boneless Chicken</b>	\$14.9	<i>Lump backfin crab cake with 1/2 rack of slow roasted baby back ribs</i>	
<i>3 boneless chicken breasts southern fried with a side of country gravy</i>			

## DESSERTS

<b>The Chocolate Bag</b>	\$8.5	<b>Flourless Double Chocolate Brownie</b>	\$6.9
<b>Marty's Coconut Pie</b>	\$6.9	<b>Monster Chocolate Chip Cookie Sundae</b>	\$8.5
<b>Warm Apple Crumb Crisp</b>	\$6.9	<i>Baked to Order. Please allow 8-10 minutes. It's worth the wait!</i>	
<b>Key Lime Pie</b>	\$6.9		

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## WINES BY THE BOTTLE

### WHITE

<b>Sycamore Lane</b> <i>White Zinfandel (CA)</i>	\$25
<b>Lost Angel</b> <i>Moscato (CA)</i>	\$34
<b>Sea Glass</b> <i>Riesling (CA)</i>	\$33
<b>Fish House</b> <i>Sauvignon Blanc (WA)</i>	\$35
<b>Pacific Rim</b> <i>Chenin Blanc (WA)</i>	\$34
<b>Ecco Domani</b> <i>Pinot Grigio (Italy)</i>	\$34
<b>14 Hands</b> <i>Chardonnay (WA)</i>	\$33
<b>Kendall Jackson 'V.R.'</b> <i>Chardonnay (CA)</i>	\$41
<b>Apothic</b> <i>White Blend (CA)</i>	\$35
<b>Hess 'Select'</b> <i>Sauvignon Blanc (CA)</i>	\$37
<b>Markham</b> <i>Chardonnay (Napa Valley)</i>	\$46

### SPARKLING WINE/CHAMPAGNE

<b>Marquis De La Tour</b> <i>Brut (France)</i>	\$35
<b>Villa Sandi</b> <i>Prosecco (Italy)</i>	\$35

### RED

<b>CK Mondavi</b> <i>Merlot (CA)</i>	\$31
<b>Montpellier</b> <i>Pinot Noir (CA)</i>	\$31
<b>Harlow Ridge</b> <i>Pinot Noir (Lodi)</i>	\$35
<b>Santa Julia</b> <i>Malbec (Argentina)</i>	\$35
<b>Kilda</b> <i>Shiraz (Australia)</i>	\$33
<b>Murphy Goode</b> <i>Cabernet Sauvignon (CA)</i>	\$33
<b>Francis Coppola 'Diamond'</b> <i>Cab. Sauvignon (CA)</i>	\$41
<b>Apothic</b> <i>Red Blend (CA)</i>	\$35
<b>Greystone</b> <i>Merlot (CA)</i>	\$33
<b>'Lyric' by Etude</b> <i>Pinot Noir (Santa Barbara)</i>	\$41
<b>Alta Vista</b> <i>Malbec (Argentina)</i>	\$38
<b>McGuigan "The Plan"</b> <i>Shiraz (Australia)</i>	\$39
<b>Radio Boca</b> <i>Tempranillo (Spain)</i>	\$31
<b>Cline 'Ancient Vine'</b> <i>Red Zinfandel (CA)</i>	\$41
<b>Seven Falls</b> <i>Cabernet Sauvignon (WA)</i>	\$41
<b>Smith &amp; Hook</b> <i>Cabernet Sauvignon (CA)</i>	\$53
<b>Black Stallion</b> <i>Cabernet Sauvignon (Napa Valley)</i>	\$57