

STEAK, CHICKEN & RIBS

Served with Seasonal Side & 1 Signature Side

Filet Mignon

Hand cut aged beef

6 oz. \$23.3 8 oz. \$27.8

Add blue cheese crumbles \$1.5

Austin's Baby Back Ribs

"Fall off the bone" with our

Austin's BBQ sauce

Full Rack \$24 ½ Rack \$17

Southern Fried

Boneless Chicken

\$16.4

3 boneless chicken breasts southern fried with a side of country gravy

Handcut Ribeye

\$28.9

12 oz. ribeye house grilled or cajun seasoned

Baked Parmesan

Crusted Chicken

\$17.6

Parmesan crusted chicken breasts baked & topped with a garlic alfredo sauce

Key West Grilled Chicken

\$17

Herb marinated chicken over jasmine rice with a medley of tri-color peppers & onions with bacon in a Key West inspired sauce

Surf & Turf

\$36.3

6 oz. filet Mignon and 1 split, grilled lobster tail

Crab Cake & Rib Combo

\$23.3

Lump backfin crab cake with 1/2 rack of slow roasted baby back ribs

PASTAS

Substitute brown rice at no additional charge
Substitute gluten free pasta \$1.5

Jambalaya Pasta

\$18

Shrimp, Chicken & Andouille sausage sauteed with onions, tomato & peppers in a Spicy Cajun sauce over linguine

Blackened Chicken

Alfredo Pasta

\$16.6

Linguine in a traditional Alfredo sauce topped with blackened chicken

Seafood Medley Pasta

\$19

Shrimp, Crab & Scallops in a garlic cream sauce over linguine

Seafood Gnocchi

\$21

Sweet lobster, bay scallops and tender shrimp sautéed with golden browned potato gnocchi, mushrooms and fresh tomatoes tossed in lobster-sherry cream sauce

SIGNATURE SIDES

Shoestring French Fries

\$3

Carolina Cole Slaw

\$3

Steamed Broccoli

\$4

Steamed Asparagus

\$4

Jasmine Rice

\$4

Yukon Gold Potatoes Au Gratin

\$4

Homestyle Mashed Potatoes

\$4

DELUXE SIDES

Caesar or House Salad

\$5.5

Substitute a Deluxe Side

for any Signature Side

\$2.5

DESSERTS

The Chocolate Bag

\$8.5

Flourless Double

Chocolate Brownie

\$6.9

Feature Cheesecake

\$6.9

Key Lime Pie

\$6.9

Salted Caramel

Banana Cake

\$6.9

Monster Chocolate Chip

Cookie Sundae

\$8.5

Baked to Order. Please allow 8-10 minutes. It's worth the wait!

* Consuming raw or undercooked meats, poultry & seafood may increase your risk of foodborne illness. Please alert your server of any food allergies. A Gluten-Free menu is available from your server.

– CARRY OUT MENU –



OPEN EVERY DAY 11:00AM
LUNCH & DINNER

610-743-4006

WYOMISSING, PA

APPETIZERS

Edamame Steamed with butter & dusted with our spiced salt	\$5.8	"Off the Hook" Shrimp Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo (\$7 on Wednesdays)	\$11.6
Flash Fried Calamari With vegetables and a sweet & spicy Asian sauce	\$11.1	Lobster & Shrimp Dip Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips	\$14.6
Sesame Seared Ahi Tuna Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger	\$14	Coconut Shrimp 6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce	\$12
Traditional Buffalo Wings 10 lightly breaded and seasoned jumbo wings fried and tossed in our homemade buffalo sauce served with Blue cheese	\$13	Wisconsin Cheese Curds Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce	\$10
Shrimp Cocktail 8 jumbo shrimp steamed & chilled served with cocktail sauce	\$13	Chesapeake Crabby Fries A heaping portion of crinkle cut French fries seasoned with old bay and topped with American Cheese sauce & lump crab meat	\$11
Steamed Clams One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter	\$12		
Fried Alligator Bites Hand breaded gator deep fried & served with our house made swamp sauce	\$12.8		

SOUPS & SALADS

Add blue cheese crumbles \$1.5

Dressings: Garlic Peppercorn Ranch, Strawberry Balsamic Vinaigrette, Ginger Vinaigrette, Caesar, Citrus Vinaigrette, Blue Cheese, Honey Mustard		Lump Crab & Corn Chowder With a hint of bacon	\$7.2
Caesar	\$5.5	New England Clam Chowder	\$6.2
Coastal House Salad Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds tossed in a citrus vinaigrette	\$5.5	Lobster Bisque	\$9.8
With grilled chicken, grilled shrimp or crispy shrimp	\$10.1	Tower of Cobb Romaine, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing	\$15.8
With grilled salmon, or sesame seed seared ahi tuna	\$13.1	substitute grilled shrimp or crispy shrimp for \$2.1	
With chilled jumbo lump crab meat	\$14.1	substitute grilled salmon or sesame seared ahi tuna for \$3.1	
Two Noodle Crispy Shrimp Salad Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette & peanut sauce	\$14.6	substitute chilled jumbo lump crab meat for \$4.1	
substitute chicken at no charge		Grilled Shrimp & Strawberry Salad Mixed greens tossed in a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans & grilled shrimp.	\$14.6
substitute grilled salmon or sesame seared ahi tuna for \$3.1		substitute chicken at no charge	
substitute chilled jumbo lump crab meat for \$4.1		substitute grilled salmon or sesame seared ahi tuna for \$3.1	
Ahi Tuna Bowl Jasmine rice with mango salsa and sesame seared ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce	\$15	substitute chilled jumbo lump crab meat for \$4.1	
		Southern Fried Chicken Salad Romaine lettuce blend with cheddar and pepperjack cheeses, bacon, tomato and croutons topped with Southern fried chicken	\$14.8

HAND HELDS

Served with Shoestring Fries or Carolina Cole Slaw (Excludes Fish & Chips)
Substitute gluten free bun \$1.5

Coastal Cheddar Cheeseburger 100% Angus Burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce	\$12.6	The Maine Lobster Roll Chilled lobster, mayo & celery on a New England style bun	\$17.5
Baja Fish Tacos 3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa & a lime cream drizzle	\$15.1	Chicken Ciabatta Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll	\$12
Twisted Tacos 3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime creme	\$14.6	The "Impossible Burger" Yes it's a 100% vegetarian plant based patty and quite possibly the best you ever had...served with Vermont cheddar, lettuce, tomato and onion. (Make it vegan, request no cheese, no sauce, & substitute ciabatta bun)	\$13.6
Fried Fish Tacos 3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle	\$15.1	Lobster Grilled Cheese Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread	\$16.5
Fish & Chips Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw	\$16.5	Chesapeake Crab Cake Sandwich Lump backfin crab cake with lettuce, tomato & onion	\$15

SIMPLY GRILLED FISH

Served with Seasonal Side & 1 Signature Side

North Atlantic Salmon	Sm \$19.5	
	Lg \$22.6	
Ahi Tuna Steak * Served rare	\$21.6	
Chilean Sea Bass *	\$29.6	
Mahi Mahi *	\$20.6	
Shrimp & Sea Scallops *	\$23	
Cold Water Lobster Tails * 2 tails split & grilled served with butter	\$31	
Seasonal Catch	MRKT PRICE	

* Wild Caught

GRILLED FISH STYLES

Lemon Butter
Mango Salsa
Pan Asian
Toluca Spiced
House Grilled
Blackened

Top with Shrimp & Crab in a garlic cream sauce	\$6.6
Add a Skewer of Shrimp or Sea Scallops to any entree	\$9
Add 1 Grilled Lobster Tail to any entree	\$14

SEAFOOD SPECIALTIES

Served with Seasonal Side & 1 Signature Side

King Crab 1 ¼ lbs. served with drawn butter	\$42	Broiled Seafood Platter Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared either blackened or house (sorry, no substitutions)	\$28
Pan Seared Scallops Large day-boat sea scallops pan seared over a bed of arugula & spinach with bacon & Parmesan cheese	\$24	Stuffed Lobster Tail A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce	\$28
Chesapeake Crab Cakes Two large lump backfin crab cakes	\$24		
Baked Boston Haddock Panko encrusted smothered in a shrimp & crab garlic cream sauce	\$19.6		