

STEAK, CHICKEN & RIBS *Served with Seasonal Side & 1 Signature Side*

Filet Mignon
Hand cut aged beef
6 oz. \$25.8 8 oz. \$30.4
 Add blue cheese crumbles \$1.5

Austin's Baby Back Ribs
"Fall off the bone" with our Austin's BBQ sauce
Full Rack \$24 1/2 Rack \$17

Southern Fried Boneless Chicken \$17
3 boneless chicken breasts southern fried with a side of country gravy

Handcut Ribeye \$32.5
12 oz. ribeye house grilled or cajun seasoned

Baked Parmesan Crusted Chicken \$18.2
Parmesan crusted chicken breasts baked & topped with a garlic alfredo sauce

Key West Grilled Chicken \$17.5
Herb marinated chicken over jasmine rice with a medley of tri-color peppers & onions with bacon in a Key West inspired sauce

Surf & Turf \$42.3
6 oz. filet Mignon and 1 split, grilled lobster tail

Crab Cake & Rib Combo \$25.8
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 \$19.1
Shrimp, Chicken & Andouille sausage sauteed with onions, tomato & peppers in a Spicy Cajun sauce over linguine

Seafood Medley Pasta \$20.1
Shrimp, Crab & Scallops in a garlic cream sauce over linguine

Blackened Chicken Alfredo Pasta \$17.1
Linguine in a traditional Alfredo sauce topped with blackened chicken

Seafood Gnocchi \$22.1
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 \$3.5
Carolina Cole Slaw \$3.5
Homestyle Mashed Potatoes \$4
Steamed Broccoli \$4.5

Steamed Asparagus \$4.5
Jasmine Rice \$4.5
Yukon Gold Potatoes Au Gratin \$4.5

DELUXE SIDES

Caesar or House Salad \$6.5
Substitute a Deluxe Side for any Signature Side \$3

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!

KIDS MEALS

EZ Mac-N-Cheese \$7.5
Grilled Cheese \$7.5
Chicken Sandwich with Cheese \$7.5
Kid Cheeseburger \$7.5
Chicken Tender Bites \$7.5
Grilled Shrimp \$7.5
Popcorn Shrimp \$7.5
Fish & Chips \$7.5

- CARRY OUT MENU -



610-743-4006
WYOMISSING, PA

APPETIZERS

Edamame	\$6.1	Fried Alligator Bites	\$13.3
<i>Steamed with butter & dusted with our spiced salt</i>			
Flash Fried Calamari	\$11.8	"Off the Hook" Shrimp	\$12.1
<i>With vegetables and a sweet & spicy Asian sauce</i>			
Sesame Seared Ahi Tuna	\$14.4	Lobster & Shrimp Dip	\$17
<i>Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger</i>			
Boneless Buffalo Bites	\$12.3	Coconut Shrimp	\$12.4
<i>Breaded boneless chicken fried and tossed in our homemade buffalo sauce served with blue cheese</i>			
Shrimp Cocktail	\$13.4	Wisconsin Cheese Curds	\$10.3
<i>8 jumbo shrimp steamed & chilled served with cocktail sauce</i>			
Steamed Clams	\$12.4		
<i>One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter</i>			

SOUPS & SALADS

Add blue cheese crumbles \$1.5

Dressings: <i>Garlic Peppercorn Ranch, Strawberry Balsamic Vinaigrette, Ginger Vinaigrette, Caesar, Citrus Vinaigrette, Blue Cheese, Honey Mustard</i>		Lump Crab & Corn Chowder	\$7.3
		<i>With a hint of bacon</i>	
Caesar	\$6.5	New England Clam Chowder	\$6.3
Coastal House Salad	\$6.5	<i>Classic recipe includes bacon</i>	
<i>Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette</i>			
<i>With grilled chicken, grilled shrimp or crispy shrimp</i>	\$11.4	Lobster Bisque	\$10.5
<i>With grilled salmon</i>	\$13.2	Cobb Salad	\$16.3
<i>With sesame seed seared ahi tuna</i>	\$14.3	<i>Romaine, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing</i>	
<i>With chilled jumbo lump crab meat</i>	\$15	<i>substitute grilled shrimp or crispy shrimp for \$1</i>	
Two Noodle Crispy Shrimp Salad	\$15	<i>substitute grilled salmon \$1.8</i>	
<i>Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette & peanut sauce</i>			
<i>substitute chicken at no charge</i>			
<i>substitute grilled salmon \$1.8</i>			
<i>sesame seared ahi tuna for \$2.9</i>			
<i>substitute chilled jumbo lump crab meat for \$3.6</i>			
Ahi Tuna Bowl	\$16.4	Grilled Shrimp & Strawberry Salad	\$15
<i>Jasmine rice with mango salsa and sesame seared ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce</i>			
		<i>Mixed greens with a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans & grilled shrimp.</i>	
		<i>substitute chicken at no charge</i>	
		<i>substitute grilled salmon \$1.8</i>	
		<i>sesame seared ahi tuna for \$2.9</i>	
		<i>substitute chilled jumbo lump crab meat for \$3.6</i>	
		Southern Fried Chicken Salad	\$16.1
		<i>Romaine lettuce blend with cheddar & pepperjack cheeses, bacon, tomato & croutons topped with Southern fried chicken</i>	

HAND HELDS

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

Coastal Cheddar Cheeseburger	\$13.4	The Maine Lobster Roll	\$21.1
<i>100% Angus Burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce</i>			
Baja Fish Tacos	\$15.9	Chicken Ciabatta	\$12.4
<i>3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa & a lime cream drizzle</i>			
Twisted Tacos	\$15.3	The "Impossible Burger"	\$14.3
<i>3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime creme</i>			
Fried Fish Tacos	\$15.9	<i>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.</i>	
<i>3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle</i>			
Fish & Chips	\$17.5	<i>(Make it vegan, request no cheese, no sauce, & substitute ciabatta bun)</i>	
<i>Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw</i>			
		Lobster Grilled Cheese	\$19.6
		<i>Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread</i>	
		Chesapeake Crab Cake Sandwich	\$17
		<i>Lump backfin crab cake with lettuce, tomato & onion</i>	

SIMPLY GRILLED FISH

Served with Seasonal Side & 1 Signature Side

North Atlantic Salmon	Sm \$20.3
	Lg \$23.5
Ahi Tuna Steak *	\$22.5
<i>Served rare</i>	
Chilean Sea Bass *	\$30.8
Mahi Mahi *	\$21.4
Shrimp & Sea Scallops *	\$24
Cold Water Lobster Tails *	\$38.1
<i>2 tails split & grilled served with butter</i>	
Seasonal Catch	MKT

* 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 \$7.5

ADD TO ANY ENTRÉE

Shrimp Skewer \$9.5
Sea Scallops Skewer \$10
1 Grilled Lobster Tail \$17.5

SEAFOOD SPECIALTIES

Served with Seasonal Side & 1 Signature Side

King Crab	MKT	Broiled Seafood Platter	\$30.4
<i>1 ¼ lbs. served with drawn butter</i>			
Pan Seared Scallops	\$24.7	<i>Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared either blackened or house (sorry, no substitutions)</i>	
<i>Large day-boat sea scallops pan seared over a bed of arugula & spinach with bacon & Parmesan cheese</i>			
Chesapeake Crab Cakes	\$28.4	Stuffed Lobster Tail	\$31.5
<i>Two large lump backfin crab cakes</i>			
Baked Boston Haddock	\$21.7	<i>A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce</i>	
<i>Panko encrusted smothered in a shrimp & crab garlic cream sauce</i>			