

## 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

\$19.3

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

### Blackened Chicken

#### Alfredo Pasta

\$17.1

Linguine in a traditional Alfredo sauce topped with blackened chicken

### Seafood Medley Pasta

\$20.5

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

### Seafood Gnocchi

\$22.9

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

\$9.5

### Flourless Double

#### Chocolate Brownie

\$7.7

### Feature Cheesecake

\$7.7

### Key Lime Pie

\$7.7

### Salted Caramel

#### Banana Cake

\$7.7

### Monster Chocolate Chip

#### Cookie Sundae

\$9.5

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 –



OPEN EVERY DAY 11:00AM  
LUNCH & DINNER

610-743-4006

WYOMISSING, PA

## APPETIZERS

<b>Edamame</b> \$6.3 Steamed with butter & dusted with our spiced salt	<b>Fried Alligator Bites</b> \$13.5 Hand breaded gator deep fried & served with our house made swamp sauce
<b>Flash Fried Calamari</b> \$12.6 With vegetables and a sweet & spicy Asian sauce	<b>"Off the Hook" Shrimp</b> \$12.6 Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo
<b>Sesame Seared Ahi Tuna</b> \$15.4 Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger	<b>Lobster &amp; Shrimp Dip</b> \$17 Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips
<b>Boneless Buffalo Bites</b> \$12.5 Breaded boneless chicken fried and tossed in our homemade buffalo sauce served with blue cheese	<b>Coconut Shrimp</b> \$12.5 6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce
<b>Shrimp Cocktail</b> \$13.4 8 jumbo shrimp steamed & chilled served with cocktail sauce	<b>Wisconsin Cheese Curds</b> \$10.4 Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce
<b>Steamed Clams</b> \$12.5 One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter	

## SOUPS & SALADS

Add blue cheese crumbles \$1.5

<b>Dressings:</b> Garlic Peppercorn Ranch, Strawberry Balsamic Vinaigrette, Ginger Vinaigrette, Caesar, Citrus Vinaigrette, Blue Cheese, Honey Mustard	<b>Lump Crab &amp; Corn Chowder</b> \$7.3 With a hint of bacon
<b>Caesar</b> \$6.5	<b>New England Clam Chowder</b> \$6.3 Classic recipe includes bacon
<b>Coastal House Salad</b> \$6.5 Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette	<b>Lobster Bisque</b> \$10.5
With grilled chicken, grilled shrimp or crispy shrimp \$11.7	<b>Cobb Salad</b> \$16.3 Romaine, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing
With grilled salmon \$13.2	substitute grilled shrimp or crispy shrimp for \$1.3
With chilled jumbo lump crab meat \$15	substitute grilled salmon \$1.8
With sesame seed seared ahi tuna \$15.3	substitute chilled jumbo lump crab meat for \$3.6
<b>Two Noodle Crispy Shrimp Salad</b> \$15.3 Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette & peanut sauce	sesame seared ahi tuna for \$3.9
substitute chicken at no charge	<b>Grilled Shrimp &amp; Strawberry Salad</b> \$15.3 Mixed greens with a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans & grilled shrimp.
substitute grilled salmon \$1.8	substitute chicken at no charge
substitute chilled jumbo lump crab meat for \$3.6	substitute grilled salmon \$1.8
sesame seared ahi tuna for \$3.9	substitute chilled jumbo lump crab meat for \$3.6
<b>Ahi Tuna Bowl</b> \$17.4 Jasmine rice with mango salsa and sesame seared ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce	sesame seared ahi tuna for \$3.9

## HAND HELDS

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

<b>Coastal Cheddar Cheeseburger</b> \$13.4 100% Angus Burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce	<b>The Maine Lobster Roll</b> \$21.1 Chilled lobster, mayo & celery on a New England style bun
<b>Baja Fish Tacos</b> \$15.9 3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa & a lime cream drizzle	<b>Chicken Ciabatta</b> \$12.5 Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll
<b>Twisted Tacos</b> \$15.5 3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime creme	<b>The "Impossible Burger"</b> \$14.3 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)
<b>Fried Fish Tacos</b> \$15.9 3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle	<b>Lobster Grilled Cheese</b> \$19.7 Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread
<b>Fish &amp; Chips</b> \$17.7 Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw	<b>Chesapeake Crab Cake Sandwich</b> \$17 Lump backfin crab cake with lettuce, tomato & onion

## SIMPLY GRILLED FISH

Served with Seasonal Side & 1 Signature Side

<b>North Atlantic Salmon</b>	Sm \$20.5
	Lg \$23.5
<b>Ahi Tuna Steak *</b>	\$24.5
Served rare	
<b>Chilean Sea Bass *</b>	\$30.9
<b>Mahi Mahi *</b>	\$21.5
<b>Shrimp &amp; Sea Scallops *</b>	\$25.3
<b>Cold Water Lobster Tails *</b>	\$38.1
2 tails split & grilled served with butter	
<b>Seasonal Catch</b>	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 \$11.5  
1 Grilled Lobster Tail \$17.5

## SEAFOOD SPECIALTIES

Served with Seasonal Side & 1 Signature Side

<b>King Crab</b> MKT 1 ¼ lbs. served with drawn butter	<b>Broiled Seafood Platter</b> \$31.4 Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared either blackened or house (sorry, no substitutions)
<b>Pan Seared Scallops</b> \$25.9 Large day-boat sea scallops pan seared over a bed of arugula & spinach with bacon & Parmesan cheese	<b>Stuffed Lobster Tail</b> \$31.5 A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce
<b>Chesapeake Crab Cakes</b> \$28.4 Two large lump backfin crab cakes	
<b>Baked Boston Haddock</b> \$21.9 Panko encrusted smothered in a shrimp & crab garlic cream sauce	