



SIGNATURE COCKTAILS

Life's A Beach A crisp, blue ocean of pineapple-infused coconut vodka, complete with your own private island	\$9	Coastal Bay Breeze Our pineapple-infused coconut vodka with cranberry & pineapple juices	\$8.5
Orange You Glad I Said Tequila Coastal Grille's signature margarita! Orange-infused 100% Agave tequila, homemade sour, & Combier Orange Liqueur	\$9.5	Coastal Sangrias Choose from our signature: White Mango Passion or Red Berry Bliss Sangrias	\$8.5
Electric Lemonade 2: Electric Blu-galoo Let loose with this! A fresh squeezed blueberry lemonade with Blueberry Vodka	\$9	Stubborn Mules Choose a classic Moscow Mule OR our Blue Mule made with fresh blueberries	\$9
Three Amigos 3 ingredients, 1 in-famous margarita! Milagro Reposado + Fresh Lime + Tres Agaves Agave	\$9.5	Tropical Island Iced Tea A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour & a splash of coke	\$9.2
Strawberry Champagne Daquiri The award-winning marriage of Strawberries & Champagne blended together in romantic bliss	\$9	Jamie's Got A Rum Spiced rum, homemade sour, cranberry juice & bubbly Prosecco	\$9
Selfish Shellfish A Tito's bloody mary martini with a spiced rim & a very shellfish garnish, just for you	\$9.2	Choco Taco Probably a little different than you remember, Banhez Mezcal, Kahlua, Combier and White Creme de cacao, shaken with espresso and chocolate cream	\$9.9
The Perfect Stormy A treacherous Dark & Stormy made with Gosling's Rum, fresh lime and ginger beer (or make it a 'MARK' & Stormy with Maker's Mark!)	\$9	Manhattan Sunrise Or Sunset Watch the sun set or rise in Manhattan. Choose from the lighter Sunrise Manhattan with Dad's Hat Rye and fresh orange OR the darker Sunset Manhattan with Buffalo Trace and a splash of Chambord	\$12.2
Such A Pain-Killer Spiced Rum, coconut cream, pineapple & oj, with a dark rum floater and toasted coconut	\$9	Paloma With A Diploma Graduate to the next level with this studious mix of fresh-squeezed Grapefruit, Milagro Reposado Tequila, agave, lime & a salted rim	\$10.5
Mango Mojito Cruzan Mango Rum, infused with fresh lime & mint, shaken with muddled mango & soda	\$9	Ruby Slipper Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits...	\$9.9
In A Pickle Chilled Ketel 1 Vodka martini dirtied up with pickle juice & our own pickled-pickle-stuffed olives	\$9.5	Espress-Yo Self A premium espresso martini, especially for you	10.4
Just A Crush Top shelf & fresh squeezed with Orange Vodka & Combier Orange Liqueur	\$9	Too much caffeine? Try our chocolatey Chocolate Martini \$9.9	
Ron's Beergarita Dos Equis topped with a floating island of frozen margarita. Strange but awesome, just like Ron	\$9	If You Like Pina Colada's... ...Then you came to the right place! Choose from our Original made with a refreshing Coconut Water Rum, Strawberry, Dark Rum, Kahlua Colada, Rumchata Colada, Strawberry Rumchata Colada, or the Rumchata Kahlua Colada! All are topped with a splash of decadent dark rum! (prices vary)	

WINE

WHITE

Sycamore Lane White Zinfandel (CA)	\$8 / \$32
Raywood Moscato (CA)	\$10 / \$39
Sea Glass Riesling (CA)	\$9 / \$36
Magnificent Wine Co Sauvignon Blanc (WA)	\$10 / \$39
Montefresco Pinot Grigio (Italy)	\$38
Salmon Creek Pinot Grigio (CA)	\$8
Dona Sol Chardonnay (CA)	\$8
Kendall Jackson 'V.R.' Chardonnay (CA)	\$12 / \$46
Conundrum White Blend (CA)	\$53
Kim Crawford Sauvignon Blanc (New Zealand)	\$55
Markham Chardonnay (Napa Valley)	\$52

SPARKLING WINE/CHAMPAGNE

Comte De Bucques Brut (France)	\$37
Freixenet, Blanc de Blancs Cava Brut (Spain)	(split) \$14.1
Avissi Prosecco (Italy)	\$10 / \$39

RED

Dona Sol Merlot (CA)	\$8 / \$32
Trinity Oaks Pinot Noir (CA)	\$9 / \$36
Unconditional Pinot Noir (OR)	\$46
Santa Julia Malbec (Argentina)	\$10 / \$39
Murphy Goode Cabernet Sauvignon (CA)	\$39
Dona Sol Cabernet Sauvignon (CA)	\$9
Francis Coppola Cabernet Sauvignon (CA)	\$12 / \$46
14 Hands Merlot (Columbia Valley, Washington)	\$41
Alta Vista Malbec (Argentina)	\$44
Shooting Star Syrah (Lake County, CA)	\$45
Cline 'Ancient Vine' Red Zinfandel (CA)	\$45
Smith & Hook Cabernet Sauvignon (CA)	\$55
Black Stallion Cabernet Sauvignon (Napa Valley)	\$62

BEERS

Feature Draft	varies	Stella Artois (tap)	\$6.1	Dos Equis (bottle)	\$5.8
Local Feature Draft	varies	Miller Lite (tap)	\$4.7	Sam Adams Lager (bottle)	\$5.9
Dogfish 60 Minute (tap)	\$6.8	Guinness Stout (tap)	\$6.1	Harpoon IPA (bottle)	\$6.1
Flying Fish Seasonal (tap)	\$5.1	Bell's Two Hearted (tap)	\$6.9	Red Stripe (bottle)	\$5.8
Sam Adams Seasonal (tap)	\$5.9	Budweiser (bottle)	\$4.8	Omission (bottle)	\$6.8
Yuengling Lager (tap)	\$4.7	Bud Light (bottle)	\$4.8	Michelob Ultra (bottle)	\$5.4
Lagunitas IPA (tap)	\$6.1	Coors Light (bottle)	\$4.8	Heineken 0.0 (N.A.) (bottle)	\$5.8
Modelo Especial (tap)	\$5.9	Heineken (bottle)	\$5.8	Angry Orchard Cider (bottle)	\$6.1
Troegs Perpetual (tap)	\$6.1	Corona (bottle)	\$5.8	(Gluten Free)	
Blue Moon (tap)	\$5.9	Corona Light (bottle)	\$5.8	White Claw (can, flavors vary)	\$6.1



APPETIZERS

Edamame <i>Steamed with butter & dusted with our spiced salt</i>	\$6.6	Fried Alligator Bites <i>Hand breaded gator deep fried & served with our house made swamp sauce</i>	\$13.8
Flash Fried Calamari <i>With vegetables and a sweet & spicy Asian sauce</i>	\$12.9	“Off The Hook” Shrimp <i>Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo</i>	\$12.8
Sesame Seared Ahi Tuna <i>Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger</i>	\$15.6	Lobster & Shrimp Dip <i>Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips</i>	\$17.3
Boneless Buffalo Bites <i>Breaded boneless chicken fried and tossed in our homemade buffalo sauce served with Blue cheese</i>	\$12.8	Coconut Shrimp <i>6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce</i>	\$12.8
Shrimp Cocktail <i>8 jumbo shrimp, steamed & chilled served with cocktail sauce</i>	\$13.7	Wisconsin Cheese Curds <i>Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce</i>	\$10.7
Steamed Clams <i>One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter</i>	\$12.8		

SOUPS, SALADS & BOWLS

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 <i>With a hint of bacon</i>	\$7.7	Cobb Salad <i>Mixed greens, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing</i>	\$16.8
New England Clam Chowder <i>Classic recipe includes bacon</i>	\$6.7	<i>substitute grilled shrimp or crispy shrimp \$1.3</i>	
Lobster Bisque	\$11	<i>substitute grilled salmon \$1.8</i>	
Caesar	\$6.5	<i>substitute chilled jumbo lump crab meat for \$3.6</i>	
Coastal House Salad <i>Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette</i>	\$6.5	<i>substitute sesame seared ahi tuna for \$3.9</i>	
<i>With grilled chicken, grilled shrimp or crispy shrimp</i>	\$12.2	Grilled Shrimp & Strawberry Salad <i>Mixed greens with a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans & grilled shrimp.</i>	\$15.8
<i>With grilled salmon</i>	\$14	<i>substitute grilled chicken or crispy shrimp at no charge</i>	
<i>With chilled jumbo lump crab meat</i>	\$15.8	<i>substitute grilled salmon \$1.8</i>	
<i>With sesame seed seared ahi tuna</i>	\$16.1	<i>substitute chilled jumbo lump crab meat for \$3.6</i>	
Two Noodle Crispy Shrimp Salad <i>Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette & peanut sauce</i>	\$15.8	<i>substitute sesame seared ahi tuna for \$3.9</i>	
<i>substitute grilled chicken or grilled shrimp at no charge</i>		Southern Fried Chicken Salad <i>Romaine lettuce blend with cheddar and pepperjack cheeses, bacon, tomato and croutons topped with Southern fried chicken</i>	\$16.8
<i>substitute grilled salmon \$1.8</i>		Ahi Tuna Bowl <i>Jasmine rice with mango salsa and sesame seared Ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce</i>	\$17.8
<i>substitute chilled jumbo lump crab meat for \$3.6</i>			
<i>substitute sesame seared ahi tuna for \$3.9</i>			

HAND HELDS *Served with Shoestring Fries or Carolina Cole Slaw (excludes Fish & Chips). Substitute Gluten Free Bun \$1.5*

Coastal Cheddar Cheeseburger <i>100% Angus burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce</i>	\$13.9	The Maine Lobster Roll <i>Chilled lobster, mayo & celery on a New England style bun</i>	\$21.3
Fish & Chips <i>Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw</i>	\$18.9	Chesapeake Crab Cake Sandwich <i>Lump backfin crab cake with lettuce, tomato & onion</i>	\$17
Baja Fish Tacos <i>3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa and a lime cream drizzle</i>	\$16.1	Chicken Ciabatta <i>Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll</i>	\$13.4
Twisted Tacos <i>3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime cream drizzle</i>	\$15.7	The “Impossible Burger” <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. (Make it vegan, request no cheese, no sauce, & substitute ciabatta bun)</i>	\$14.9
Fried Fish Tacos <i>3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle</i>	\$16.1	Lobster Grilled Cheese <i>Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread</i>	\$19.9

SIGNATURE SIDES

Shoestring French Fries	\$3.5	Steamed Asparagus	\$4.5
Carolina Cole Slaw	\$3.5	Jasmine Rice	\$4.5
Homestyle Mashed Potatoes	\$4	Yukon Gold Potatoes Au Gratin	\$4.5
Steamed Broccoli	\$4.5	Seasoned Green Beans	\$4.5

DELUXE SIDES

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

20% gratuity added to parties of 7 or more

* 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.

SIMPLY GRILLED FISH

Served with 2 Signature Sides

North Atlantic Salmon	Sm \$21	Lg \$24.2
Ahi Tuna Steak *		\$25
<i>Served rare</i>		
Chilean Sea Bass *		\$31.9
Mahi Mahi *		\$22
Rainbow Trout		\$19.5
Shrimp & Sea Scallops *		\$25.8
Cold Water Lobster Tails *		\$38.6
<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 \$11.5
1 Grilled Lobster Tail \$17.5

PASTAS

Jambalaya Pasta	\$19.5	Blackened Chicken Alfredo Pasta	\$18
<i>Shrimp, Chicken, & Andouille sausage sauteed with onions, tomato & peppers in a Spicy Cajun sauce over linguine</i>		<i>Linguine in a traditional Alfredo sauce topped with blackened chicken</i>	
Seafood Medley Pasta	\$21	Seafood Gnocchi	\$23.9
<i>Shrimp, Crab & Scallops in a garlic cream sauce over linguine</i>		<i>Sweet lobster, bay scallops and tender shrimp sautéed with golden browned potato gnocchi, mushrooms and fresh tomatoes tossed in lobster-sherry cream sauce</i>	

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

SEAFOOD SPECIALTIES

Served with 2 Signature Sides

Chesapeake Crab Cakes	\$28.9	Pan Seared Scallops	\$26.4
<i>Two large lump backfin crab cakes</i>		<i>Large day-boat sea scallops pan seared over a bed of arugula and spinach with bacon and Parmesan cheese</i>	
Broiled Seafood Platter	\$31.9	Stuffed Lobster Tail	\$32
<i>Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared with either house or blackened seasoning (sorry no substitutions)</i>		<i>A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce</i>	
Baked Boston Haddock	\$22.4		
<i>Panko encrusted smothered in a shrimp and crab garlic alfredo sauce</i>			

STEAK, CHICKEN & RIBS

Served with 2 Signature Sides

Filet Mignon		Handcut Ribeye	\$32.6
<i>Hand cut aged beef</i>		<i>12 oz. ribeye house grilled or cajun seasoned</i>	
6 oz.	\$25.8	Baked Parmesan Crusted Chicken	\$18.5
8 oz.	\$30.4	<i>Parmesan crusted chicken breasts baked & topped with a garlic alfredo sauce</i>	
<i>Add blue cheese crumbles \$1.5</i>		Key West Grilled Chicken	\$17.5
Austin's Baby Back Ribs		<i>Herb marinated Chicken over jasmine rice with a medley of tri-color peppers & onions with bacon in a Key West inspired sauce</i>	
<i>"Fall off the bone" with our Austin's BBQ sauce</i>		Surf & Turf	\$42.3
Full Rack	\$25	<i>6 oz. filet Mignon and 1 split, grilled lobster tail</i>	
½ Rack	\$18	Crab Cake & Rib Combo	\$26.3
Southern Fried Boneless Chicken	\$17.5	<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>			

KIDS MEALS

Includes any soda, juice or milk and choice of French Fries, Cole Slaw or Broccoli

EZ Mac-N-Cheese	\$7.7	Chicken Tender Bites	\$7.7
Grilled Cheese	\$7.7	Grilled Shrimp	\$7.7
Chicken Sandwich with Cheese	\$7.7	Popcorn Shrimp	\$7.7
Kid Cheeseburger	\$7.7	Fish & Chips	\$7.7

KIDS EAT FREE ON SUNDAYS*

*Dine in only, 1 meal per entrée, excludes holidays.

20% gratuity added to parties of 7 or more

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WINES BY THE BOTTLE

All bottles ½ price — Thursday 4:30-Close

WHITE

Sycamore Lane <i>White Zinfandel (CA)</i>	\$32
Raywood <i>Moscato (CA)</i>	\$39
Sea Glass <i>Riesling (CA)</i>	\$36
Magnificent Wine Co <i>Sauvignon Blanc (WA)</i>	\$39
Montefresco <i>Pinot Grigio (Italy)</i>	\$38
Kendall Jackson 'V.R.' <i>Chardonnay (CA)</i>	\$46
Conundrum <i>White Blend (CA)</i>	\$53
Kim Crawford <i>Sauvignon Blanc (New Zealand)</i>	\$55
Markham <i>Chardonnay (Napa Valley)</i>	\$52

SPARKLING WINE/CHAMPAGNE

Comte De Bucques <i>Brut (France)</i>	\$37
Avissi <i>Prosecco (Italy)</i>	\$39

RED

Dona Sol <i>Merlot (CA)</i>	\$32
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Murphy Goode <i>Cabernet Sauvignon (CA)</i>	\$39
Francis Coppola <i>Cabernet Sauvignon (CA)</i>	\$46
14 Hands <i>Merlot (Columbia Valley, WA)</i>	\$41
Alta Vista <i>Malbec (Argentina)</i>	\$44
Shooting Star <i>Syrah (Lake County, CA)</i>	\$45
Cline 'Ancient Vine' <i>Red Zinfandel (CA)</i>	\$45
Smith & Hook <i>Cabernet Sauvignon (CA)</i>	\$55
Black Stallion <i>Cabernet Sauvignon (Napa Valley)</i>	\$62