

STEAK, CHICKEN & RIBS

Served with 2 Signature Sides

Filet Mignon
Hand cut aged beef
6 oz. \$26.3 8 oz. \$30.9
 Add blue cheese crumbles \$1.5

Austin's Baby Back Ribs
"Fall off the bone" with our Austin's BBQ sauce
Full Rack \$25.5 1/2 Rack \$18.5

Southern Fried Boneless Chicken \$17.8
3 boneless chicken breasts southern fried with a side of country gravy

Handcut Ribeye \$32.6
12 oz. ribeye house grilled or cajun seasoned

Baked Parmesan Crusted Chicken \$18.8
Parmesan crusted chicken breasts baked & topped with a garlic alfredo sauce

Key West Grilled Chicken \$17.8
Herb marinated chicken over jasmine rice with a medley of tri-color peppers & onions with bacon in a Key West inspired sauce

Surf & Turf \$42.8
6 oz. filet Mignon and 1 split, grilled lobster tail

Crab Cake & Rib Combo \$26.7
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 \$20
Shrimp, Chicken & Andouille sausage sauteed with onions, tomato & peppers in a Spicy Cajun sauce over linguine

Seafood Medley Pasta \$21.5
Shrimp, Crab & Scallops in a garlic cream sauce over linguine

Blackened Chicken Alfredo Pasta \$18.5
Linguine in a traditional Alfredo sauce topped with blackened chicken

Seafood Gnocchi \$24.4
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
Seasoned Green Beans \$4.5

DELUXE SIDES

Caesar or House Salad \$7
Substitute a Caesar or House salad for any Signature Side \$3.5

DESSERTS

The Chocolate Bag \$9.7
Flourless Double Chocolate Brownie \$7.9
Feature Cheesecake \$7.9
Key Lime Pie \$7.9

Salted Caramel Banana Cake \$7.9
Monster Chocolate Chip Cookie Sundae \$9.7
Baked to Order. Please allow 8-10 minutes. It's worth the wait!

KIDS MEALS

EZ Mac-N-Cheese \$8
Grilled Cheese \$8
Chicken Sandwich with Cheese \$8
Kid Cheeseburger \$8

Chicken Tender Bites \$8
Grilled Shrimp \$8
Popcorn Shrimp \$8
Fish & Chips \$8

- CARRY OUT MENU -



610-743-4006
WYOMISSING, PA

www.coastalgrille.com

* 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.

APPETIZERS

Edamame \$6.8 Steamed with butter & dusted with our spiced salt	Fried Alligator Bites \$14 Hand breaded gator deep fried & served with our house made swamp sauce
Flash Fried Calamari \$13.1 With vegetables and a sweet & spicy Asian sauce	"Off the Hook" Shrimp \$13 Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo
Sesame Seared Ahi Tuna \$15.8 Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger	Lobster & Shrimp Dip \$17.5 Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips
Boneless Buffalo Bites \$13 Breaded boneless chicken fried and tossed in our homemade buffalo sauce served with blue cheese	Coconut Shrimp \$13 6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce
Shrimp Cocktail \$13.9 8 jumbo shrimp steamed & chilled served with cocktail sauce	Wisconsin Cheese Curds \$10.9 Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce
Steamed Clams \$13 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

Dressings: Garlic Peppercorn Ranch, Strawberry Balsamic Vinaigrette, Ginger Vinaigrette, Caesar, Citrus Vinaigrette, Blue Cheese, Honey Mustard	Lump Crab & Corn Chowder \$7.8 With a hint of bacon
Caesar \$7	New England Clam Chowder \$6.8 Classic recipe includes bacon
Coastal House Salad \$7 Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette With grilled chicken, grilled shrimp or crispy shrimp \$12.8 With grilled salmon \$14.6 With chilled jumbo lump crab meat \$16.4 With sesame seed seared ahi tuna \$16.7	Lobster Bisque \$11.1
Two Noodle Crispy Shrimp Salad \$16 Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette & peanut sauce substitute grilled chicken or grilled shrimp at no charge substitute grilled salmon \$1.8 substitute chilled jumbo lump crab meat for \$3.6 sesame seed seared ahi tuna for \$3.9	Cobb Salad \$17 Mixed greens, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing substitute grilled shrimp or crispy shrimp for \$1.3 substitute grilled salmon \$1.8 substitute chilled jumbo lump crab meat for \$3.6 sesame seed seared ahi tuna for \$3.9
Ahi Tuna Bowl \$18 Jasmine rice with mango salsa and sesame seed seared ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce	Grilled Shrimp & Strawberry Salad \$16 Mixed greens with a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans & grilled shrimp. substitute grilled chicken or crispy shrimp at no charge substitute grilled salmon \$1.8 substitute chilled jumbo lump crab meat for \$3.6 sesame seed seared ahi tuna for \$3.9
	Southern Fried Chicken Salad \$17 Romaine lettuce blend with cheddar & pepperjack cheeses, bacon, tomato & croutons topped with Southern fried chicken

HAND HELDS

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

Coastal Cheddar Cheeseburger \$14.4 100% Angus Burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce	The Maine Lobster Roll \$21.8 Chilled lobster, mayo & celery on a New England style bun
Fish & Chips \$18.9 Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw	Chesapeake Crab Cake Sandwich \$17.5 Lump backfin crab cake with lettuce, tomato & onion
Baja Fish Tacos \$16.6 3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa & a lime cream drizzle	Chicken Ciabatta \$13.9 Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll
Twisted Tacos \$16.2 3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime cream drizzle	The "Impossible Burger" \$15.4 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)
Fried Fish Tacos \$16.6 3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle	Lobster Grilled Cheese \$20.4 Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread

SIMPLY GRILLED FISH

Served with 2 Signature Sides

North Atlantic Salmon	Sm \$21.2
	Lg \$24.4
Ahi Tuna Steak *	\$25.9 Served rare
Chilean Sea Bass *	\$34.9
Mahi Mahi *	\$23
Rainbow Trout	\$21.1
Shrimp & Sea Scallops *	\$25.8
Cold Water Lobster Tails *	\$38.6 2 tails split & grilled served with butter
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

SEAFOOD SPECIALTIES

Served with 2 Signature Sides

Chesapeake Crab Cakes \$28.9 Two large lump backfin crab cakes	Pan Seared Scallops \$26.9 Large day-boat sea scallops pan seared over a bed of arugula & spinach with bacon & Parmesan cheese
Broiled Seafood Platter \$32.4 Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared with either house or cajun seasoning (sorry, no substitutions)	Stuffed Lobster Tail \$32.5 A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce
Baked Boston Haddock \$22.9 Panko encrusted smothered in a shrimp & crab garlic cream sauce	