

STEAK, CHICKEN & RIBS

Served with 2 Signature Sides

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 \$25 1/2 Rack \$18

Southern Fried

Boneless Chicken

\$17.5

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

\$18.5

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

\$26.3

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

\$19.5

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

Blackened Chicken

Alfredo Pasta

\$18

Linguine in a traditional Alfredo sauce topped with blackened chicken

Seafood Medley Pasta

\$21

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

Seafood Gnocchi

\$23.9

Sweet lobster, bay scallops and tender shrimp sauteed 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

\$6.5

Substitute a Deluxe Side

\$3

for any Signature Side

DESSERTS

The Chocolate Bag

\$9.6

Flourless Double

Chocolate Brownie

\$7.8

Feature Cheesecake

\$7.8

Key Lime Pie

\$7.8

Salted Caramel

Banana Cake

\$7.8

Monster Chocolate Chip

Cookie Sundae

\$9.6

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

KIDS MEALS

EZ Mac-N-Cheese

\$7.7

Grilled Cheese

\$7.7

Chicken Sandwich with Cheese

\$7.7

Kid Cheeseburger

\$7.7

Chicken Tender Bites

\$7.7

Grilled Shrimp

\$7.7

Popcorn Shrimp

\$7.7

Fish & Chips

\$7.7

— CARRY OUT MENU —



OPEN EVERY DAY 11:00AM
LUNCH & DINNER

610-743-4006

WYOMISSING, PA

APPETIZERS

Edamame \$6.6 Steamed with butter & dusted with our spiced salt	Fried Alligator Bites \$13.8 Hand breaded gator deep fried & served with our house made swamp sauce
Flash Fried Calamari \$12.9 With vegetables and a sweet & spicy Asian sauce	"Off the Hook" Shrimp \$12.8 Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo
Sesame Seared Ahi Tuna \$15.6 Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger	Lobster & Shrimp Dip \$17.3 Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips
Boneless Buffalo Bites \$12.8 Breaded boneless chicken fried and tossed in our homemade buffalo sauce served with blue cheese	Coconut Shrimp \$12.8 6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce
Shrimp Cocktail \$13.7 8 jumbo shrimp steamed & chilled served with cocktail sauce	Wisconsin Cheese Curds \$10.7 Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce
Steamed Clams \$12.8 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 \$7.7 With a hint of bacon
Caesar \$6.5	New England Clam Chowder \$6.7 Classic recipe includes bacon
Coastal House Salad \$6.5 Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette	Lobster Bisque \$11
With grilled chicken, grilled shrimp or crispy shrimp \$12.2	Cobb Salad \$16.8 Romaine, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing
With grilled salmon \$14	substitute grilled shrimp or crispy shrimp for \$1.3
With chilled jumbo lump crab meat \$15.8	substitute grilled salmon \$1.8
With sesame seed seared ahi tuna \$16.1	substitute chilled jumbo lump crab meat for \$3.6
Two Noodle Crispy Shrimp Salad \$15.8 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 grilled chicken or grilled shrimp at no charge	Grilled Shrimp & Strawberry Salad \$15.8 Mixed greens with a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans & grilled shrimp.
substitute grilled salmon \$1.8	substitute grilled chicken or crispy shrimp 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
Ahi Tuna Bowl \$17.8 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
	Southern Fried Chicken Salad \$16.8 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 \$13.9 100% Angus Burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce	The Maine Lobster Roll \$21.3 Chilled lobster, mayo & celery on a New England style bun
Baja Fish Tacos \$16.1 3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa & a lime cream drizzle	Chicken Ciabatta \$13.4 Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll
Twisted Tacos \$15.7 3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime creme	The "Impossible Burger" \$14.9 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 \$16.1 3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle	Lobster Grilled Cheese \$19.9 Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread
Fish & Chips \$17.9 Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw	Chesapeake Crab Cake Sandwich \$17 Lump backfin crab cake with lettuce, tomato & onion

SIMPLY GRILLED FISH

Served with 2 Signature Sides

North Atlantic Salmon	Sm \$21
	Lg \$24.2
Ahi Tuna Steak *	\$25
Served rare	
Chilean Sea Bass *	\$31.9
Mahi Mahi *	\$22
Rainbow Trout	\$19.5
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

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