

## STEAK, CHICKEN & RIBS

Served with 2 Signature Sides

### Filet Mignon

Hand cut aged beef

6 oz. \$26.6 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 \$25.8 1/2 Rack \$18.8

### Southern Fried Boneless Chicken

\$18.1

3 boneless chicken breasts southern fried with a side of country gravy

### Handcut Ribeye

\$32.9

12 oz. ribeye house grilled or cajun seasoned

### Baked Parmesan Crusted Chicken

\$19.1

Parmesan crusted chicken breasts baked & topped with a garlic alfredo sauce

### Key West Grilled Chicken

\$18.1

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

### Surf & Turf

\$43.1

6 oz. filet Mignon and 1 split, grilled lobster tail

### Crab Cake & Rib Combo

\$27

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 \$2

### Jambalaya Pasta

\$20.3

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

### Alfredo Pasta

Linguine in a traditional Alfredo sauce

With Chicken (Grilled & Blackened)

\$18.8

With Shrimp

\$20.8

With Crab (Backfin lump crab meat garnished with Old Bay seasoning)

\$22.8

### Seafood Medley Pasta

\$21.8

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

### Seafood Gnocchi

\$24.7

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

\$3.5

### Steamed Broccoli

\$4.5

### Seasoned 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

\$9.9

### Flourless Double Chocolate Brownie

\$8.3

### Feature Cheesecake

\$8.5

### Key Lime Pie

\$8.1

### Salted Caramel Banana Cake

\$8.1

### Monster Chocolate Chip Cookie Sundae

\$9.9

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

## KIDS MEALS

Substitute gluten free bun \$2

### EZ Mac-N-Cheese

\$8.2

### Grilled Cheese

\$8.2

### Chicken Sandwich with Cheese

\$8.2

### Kid Cheeseburger

\$8.2

### Chicken Tender Bites

\$8.2

### Grilled Shrimp

\$8.2

### Popcorn Shrimp

\$8.2

### Fish & Chips

\$8.2

## - CARRY OUT MENU -



OPEN EVERY DAY 11:00AM  
LUNCH & DINNER

610-743-4006

WYOMISSING, PA

## APPETIZERS

<b>Edamame</b> Steamed with butter & dusted with our spiced salt	\$7	<b>Fried Alligator Bites</b> Hand breaded gator deep fried & served with our house made swamp sauce	\$14.2
<b>Flash Fried Calamari</b> With vegetables and a sweet & spicy Asian sauce	\$13.3	<b>"Off the Hook" Shrimp</b> Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo	\$13.2
<b>Sesame Seared Ahi Tuna</b> Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger	\$16	<b>Lobster &amp; Shrimp Dip</b> Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips	\$17.7
<b>Boneless Buffalo Bites</b> Breaded boneless chicken fried and tossed in our homemade buffalo sauce served with blue cheese	\$13.2	<b>Coconut Shrimp</b> 6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce	\$13.2
<b>Shrimp Cocktail</b> 8 jumbo shrimp steamed & chilled served with cocktail sauce	\$14.1	<b>Wisconsin Cheese Curds</b> Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce	\$11.1
<b>Steamed Clams</b> One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter	\$13.2		

## SOUPS & SALADS

Add blue cheese crumbles \$2

<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> With a hint of bacon	\$7.9
<b>Caesar</b>	\$7	<b>New England Clam Chowder</b> Classic recipe includes bacon	\$6.9
<b>Coastal House Salad</b>	\$7	<b>Lobster Bisque</b>	\$11.2
Mixed greens, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette		<b>Cobb Salad</b>	\$17.2
With grilled chicken or crispy shrimp	\$12.9	Mixed greens, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing substitute crispy shrimp at no charge substitute grilled shrimp .8 substitute grilled salmon \$3.2 substitute chilled jumbo lump crab meat for \$3.6 sesame seed seared ahi tuna for \$3.9	
With grilled shrimp	\$13.7	<b>Grilled Shrimp &amp; Strawberry Salad</b>	\$17.1
With grilled salmon	\$16.1	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 \$2.4 substitute chilled jumbo lump crab meat for \$2.8 sesame seed seared ahi tuna for \$3.1	
With chilled jumbo lump crab meat	\$16.5	<b>Southern Fried Chicken Salad</b>	\$17.2
With sesame seed seared ahi tuna	\$16.8	Romaine lettuce blend with cheddar & pepperjack cheeses, bacon, tomato & croutons topped with Southern fried chicken	
<b>Two Noodle Crispy Shrimp Salad</b>	\$16.3		
Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette & peanut sauce substitute grilled chicken at no charge substitute grilled shrimp .8 substitute grilled salmon \$3.2 substitute chilled jumbo lump crab meat for \$3.6 sesame seed seared ahi tuna for \$3.9			
<b>Ahi Tuna Bowl</b>	\$18.2		
Jasmine rice with mango salsa and sesame seed seared ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce			

## HAND HELDS

Served with Shoestring Fries, Homestyle Mashed Potatoes or Carolina Cole Slaw (Excludes Fish & Chips) Substitute gluten free bun \$2

<b>Coastal Cheddar Cheeseburger</b> 100% Angus Burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce	\$14.7	<b>The Maine Lobster Roll</b> Chilled lobster, mayo & celery on a New England style bun	\$22.1
<b>Fish &amp; Chips</b> Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw	\$19.2	<b>Chesapeake Crab Cake Sandwich</b> Lump backfin crab cake with lettuce, tomato & onion	\$17.8
<b>Baja Fish Tacos</b> 3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa & a lime cream drizzle	\$16.9	<b>Chicken Ciabatta</b> Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll	\$14.2
<b>Twisted Tacos</b> 3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime cream drizzle	\$16.5	<b>The "Impossible Burger"</b> 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)	\$15.7
<b>Fried Fish Tacos</b> 3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle	\$16.9	<b>Lobster Grilled Cheese</b> Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread	\$20.7

## SIMPLY GRILLED FISH

Served with 2 Signature Sides

<b>North Atlantic Salmon</b>	Sm \$21.5
	Lg \$24.7
<b>Ahi Tuna Steak *</b> Served rare	\$26.2
<b>Chilean Sea Bass *</b>	\$35.2
<b>Swordfish *</b>	\$25.7
<b>Rainbow Trout</b>	\$21.4
<b>Shrimp &amp; Sea Scallops *</b>	\$26.1
<b>Cold Water Lobster Tails *</b> 2 tails split & grilled served with butter	\$38.9
<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 \$8

### 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

<b>Chesapeake Crab Cakes</b> Two large lump backfin crab cakes	\$29.2	<b>Pan Seared Scallops</b> Large day-boat sea scallops pan seared over a bed of arugula & spinach with bacon & Parmesan cheese	\$27.2
<b>Broiled Seafood Platter</b> Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared with either house or cajun seasoning (sorry, no substitutions)	\$32.7	<b>Stuffed Lobster Tail</b> A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce	\$32.8
<b>Baked Boston Haddock</b> Panko encrusted smothered in a shrimp & crab garlic cream sauce	\$23.2		