



SIGNATURE COCKTAILS

Life's A Beach	\$9.9	Coastal Bay Breeze	\$9.5
<i>A crisp, blue ocean of pineapple-infused coconut vodka, complete with your own private island</i>		<i>Our pineapple-infused coconut vodka with cranberry & pineapple juices</i>	
Orange You Glad I Said Tequila	\$10.4	Coastal Sangrias	\$9.5
<i>Coastal Grille's signature margarita! Orange-infused 100% Agave tequila, homemade sour, & Combier Orange Liqueur</i>		<i>Choose from our signature: White Mango Passion or Red Berry Bliss Sangrias</i>	
Electric Lemonade 2: Electric Blu-galoo	\$9.9	Stubborn Mules	\$9.9
<i>Let loose with this! A fresh squeezed blueberry lemonade with Blueberry Vodka</i>		<i>Choose a Tito's Mule OR our Blue Mule made with fresh blueberries</i>	
Three Amigos	\$10.4	Tropical Island Iced Tea	\$10.4
<i>3 ingredients, 1 in-famous margarita! Milagro Reposado + Fresh Lime + Tres Agaves Agave</i>		<i>A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour & a splash of coke</i>	
Strawberry Champagne Daquiri	\$9.9	Jamie's Got A Rum	\$9.9
<i>The award-winning marriage of Strawberries & Champagne blended together in romantic bliss</i>		<i>Spiced rum, homemade sour, cranberry juice & bubbly Prosecco</i>	
Surf & Turf Bloody Mary	\$12.2	Manhattan Sunrise Or Sunset	\$13
<i>A Tito's Bloody Mary with the works! Topped with crispy old bay shrimp and a beef stick swizzle!</i>		<i>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</i>	
Such A Pain-Killer	\$9.9	Paloma With A Diploma	\$11.2
<i>Spiced Rum, coconut cream, pineapple & oj, with a dark rum floater and toasted coconut</i>		<i>Graduate to the next level with this studious mix of fresh-squeezed Grapefruit, Milagro Reposado Tequila, agave, lime & a salted rim</i>	
Mango Mojito	\$9.9	Ruby Slipper	\$11.2
<i>Mango Rum, infused with fresh lime & mint, shaken with muddled mango & soda</i>		<i>Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits...</i>	
In A Pickle	\$10.5	Espress-Yo Self	11.4
<i>Chilled Ketel 1 Vodka martini dirtied up with pickle juice & our own pickled-pickle-stuffed olives</i>		<i>A premium espresso martini, especially for you</i>	
Just A Crush	\$9.9	Too much caffeine? Try our chocolatey Chocolate Martini \$10.9	
<i>Top shelf & fresh squeezed with Orange Vodka & Combier Orange Liqueur</i>			
Ron's Iceberg	\$9.9	If You Like Pina Colada's...	
<i>Dos Equis topped with a floating iceberg of frozen margarita. An awesome drink from an awesome man, thanks Ron!</i>		<i>...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)</i>	

WINE

WHITE

Canyon Road White Zinfandel (CA)	\$8.3 / \$32
Raywood Moscato (CA)	\$10.3 / \$39
Sea Glass Riesling (CA)	\$9.3 / \$36
Silver Moki Sauvignon Blanc (New Zealand)	\$10.3 / \$39
Ca' Del Sarto Pinot Grigio (Italy)	\$38
Villa Brici Pinot Grigio	\$8.3
Canyon Road Chardonnay (CA)	\$8.3
Kendall Jackson 'V.R.' Chardonnay (CA)	\$12.3 / \$46
Kim Crawford Sauvignon Blanc (New Zealand)	\$55

SPARKLING WINE/CHAMPAGNE

Comte De Chamberi Brut (Spain)	\$39
Freixenet, Blanc de Blancs Cava Brut (Spain)	(split) \$14.3
Elmo Pio Prosecco (Italy)	\$10.3 / \$39

RED

Tisdale Merlot (CA)	\$8.3 / \$32
Trinity Oaks Pinot Noir (CA)	\$9.3 / \$36
Unconditional Pinot Noir (OR)	\$46
Santa Julia Malbec (Argentina)	\$10.3 / \$39
Murphy Goode Cabernet Sauvignon (CA)	\$39
Sycamore Lane Cabernet Sauvignon (CA)	\$9.3
Francis Coppola Cabernet Sauvignon (CA)	\$12.3 / \$46
14 Hands Merlot (Columbia Valley, Washington)	\$41
Alta Vista Malbec (Argentina)	\$44
Cline 'Ancient Vine' Red Zinfandel (CA)	\$45
Smith & Hook Cabernet Sauvignon (CA)	\$55

BEERS

Feature Draft	varies	Blue Moon (tap)	\$6.2	Corona (bottle)	\$6
Sly Fox IPA (tap)	varies	Stella Artois (tap)	\$6.4	Corona Light (bottle)	\$6
Dogfish 60 Minute (tap)	\$7.1	Miller Lite (tap)	\$5	Dos Equis (bottle)	\$6
Local Draft (tap)	varies	Guinness Stout (tap)	\$6.4	Michelob Ultra (bottle)	\$5.6
Sam Adams Seasonal (tap)	\$6.3	Bell's Two Hearted (tap)	\$7.2	Heineken 0.0 (N.A.) (bottle)	\$6
Yuengling Lager (tap)	\$5	Budweiser (bottle)	\$5	Angry Orchard Cider (bottle)	\$6.3
Lagunitas IPA (tap)	\$6.4	Bud Light (bottle)	\$5	(Gluten Free)	
Modelo Especial (tap)	\$6.2	Coors Light (bottle)	\$5	Hard Seltzer (can, flavors vary)	varies
Troegs Perpetual (tap)	\$6.4	Heineken (bottle)	\$6		



APPETIZERS

Edamame <i>Steamed with butter & dusted with our spiced salt</i>	\$7	“Off The Hook” Shrimp <i>Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo</i>	\$13.2
Flash Fried Calamari <i>With vegetables and a sweet & spicy Asian sauce</i>	\$13.3	Lobster & Shrimp Dip <i>Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips</i>	\$17.7
Sesame Seared Ahi Tuna <i>Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger</i>	\$16	Coconut Shrimp <i>6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce</i>	\$13.2
Boneless Buffalo Bites <i>Breaded boneless chicken fried and tossed in our homemade buffalo sauce</i>	\$13.2	Wisconsin Cheese Curds <i>Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce</i>	\$11.1
Shrimp Cocktail <i>8 jumbo shrimp, steamed & chilled served with cocktail sauce</i>	\$14.1	Chesapeake Crabby Fries <i>A heaping portion of our shoestring French fries seasoned with old bay and topped with a garlic alfredo sauce & lump crab meat</i>	\$13.9
Steamed Clams <i>One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter</i>	\$13.2		
Fried Alligator Bites <i>Hand breaded gator deep fried & served with our house made swamp sauce</i>	\$14.2		

SOUPS, SALADS & BOWLS

Add blue cheese crumbles \$2

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>	\$7.9	Cobb Salad <i>Mixed greens, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese 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 substitute sesame seed seared rare ahi tuna for \$3.9</i>	\$17.2
New England Clam Chowder <i>Classic recipe includes bacon</i>	\$6.9	Grilled Shrimp & Strawberry Salad <i>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 substitute sesame seed seared rare ahi tuna for \$3.1</i>	\$17.1
Lobster Bisque	\$11.2	Southern Fried Chicken Salad <i>Romaine lettuce blend with cheddar and pepperjack cheeses, bacon, tomato and croutons topped with Southern fried chicken</i>	\$17.2
Caesar	\$7	Ahi Tuna Bowl <i>Jasmine rice with mango salsa and sesame seed seared rare Ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce</i>	\$18.2
Coastal House Salad <i>Mixed greens, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette With grilled chicken or crispy shrimp \$12.9 With grilled shrimp \$13.7 With grilled salmon \$16.1 With chilled jumbo lump crab meat \$16.5 With sesame seed seared rare ahi tuna \$16.8</i>	\$7		
Two Noodle Crispy Shrimp Salad <i>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 substitute sesame seed seared rare ahi tuna for \$3.9</i>	\$16.3		

HAND HELDS Served with Shoestring Fries, Homestyle Mashed Potatoes or Carolina Cole Slaw (excludes Fish & Chips). Substitute Gluten Free Bun \$2

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

SIGNATURE SIDES

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

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 \$21.5	Lg \$24.7
Ahi Tuna Steak *		\$26.2
<i>Served rare</i>		
Chilean Sea Bass *		\$35.2
Mahi Mahi *		\$24
Rainbow Trout		\$21.4
Shrimp & Sea Scallops *		\$26.1
Cold Water Lobster Tails *		\$38.9
<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 \$8

ADD TO ANY ENTRÉE

Shrimp Skewer \$9.5
Sea Scallops Skewer \$11.5
1 Grilled Lobster Tail \$17.5

PASTAS

Jambalaya Pasta	\$20.3	Seafood Medley Pasta	\$21.8
<i>Shrimp, Chicken, & Andouille sausage sauteed with onions, tomato & peppers in a Spicy Cajun sauce over linguine</i>		<i>Shrimp, Crab & Scallops in a garlic cream sauce over linguine</i>	
Alfredo Pasta		Seafood Gnocchi	\$24.7
<i>Linguine in a traditional Alfredo sauce</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>	
<i>With Chicken</i>	\$18.8		
<i>Grilled & Blackened</i>			
<i>With Shrimp</i>	\$20.8		
<i>With Crab</i>	\$22.8		
<i>Backfin lump crab meat garnished with Old Bay seasoning</i>			

Substitute Jasmine rice at no additional charge
Substitute gluten free pasta \$2

SEAFOOD SPECIALTIES

Served with 2 Signature Sides

Chesapeake Crab Cakes	\$29.2	Pan Seared Scallops	\$27.2
<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	\$32.7	Stuffed Lobster Tail	\$32.8
<i>Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared with either house or cajun 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	\$23.2		
<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	\$32.9
<i>Hand cut aged beef</i>		<i>12 oz. ribeye house grilled or cajun seasoned</i>	
6 oz.	\$26.6	Baked Parmesan Crusted Chicken	\$19.1
8 oz.	\$30.9	<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	\$18.1
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	\$43.1
Full Rack	\$25.8	<i>6 oz. filet Mignon and 1 split, grilled lobster tail</i>	
1/2 Rack	\$18.8	Crab Cake & Rib Combo	\$27
Southern Fried Boneless Chicken	\$18.1	<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
Substitute gluten free bun \$2

EZ Mac-N-Cheese	\$8.2	Chicken Tender Bites	\$8.2
Grilled Cheese	\$8.2	Grilled Shrimp	\$8.2
Chicken Sandwich with Cheese	\$8.2	Popcorn Shrimp	\$8.2
Kid Cheeseburger	\$8.2	Fish & Chips	\$8.2

KIDS EAT FREE ON SUNDAYS*

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

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WINES BY THE BOTTLE

All bottles ½ price — Thursday 4:30-Close

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Raywood <i>Moscato (CA)</i>	\$39
Sea Glass <i>Riesling (CA)</i>	\$36
Silver Moki <i>Sauvignon Blanc (New Zealand)</i>	\$39
Ca' Del Sarto <i>Pinot Grigio (Italy)</i>	\$38
Kendall Jackson 'V.R.' <i>Chardonnay (CA)</i>	\$46
Kim Crawford <i>Sauvignon Blanc (New Zealand)</i>	\$55

SPARKLING WINE/CHAMPAGNE

Comte De Chamberi <i>Brut (Spain)</i>	\$39
Elmo Pio <i>Prosecco (Italy)</i>	\$39

RED

Tisdale <i>Merlot (CA)</i>	\$32
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Francis Coppola <i>Cabernet Sauvignon (CA)</i>	\$46
14 Hands <i>Merlot (Columbia Valley, WA)</i>	\$41
Alta Vista <i>Malbec (Argentina)</i>	\$44
Cline 'Ancient Vine' <i>Red Zinfandel (CA)</i>	\$45
Smith & Hook <i>Cabernet Sauvignon (CA)</i>	\$55