



## SIGNATURE COCKTAILS

<b>Life's A Beach</b> <i>A crisp, blue ocean of pineapple-infused coconut vodka, complete with your own private island</i>	\$9.9	<b>Coastal Bay Breeze</b> <i>Our pineapple-infused coconut vodka with cranberry &amp; pineapple juices</i>	\$9.5
<b>Orange You Glad I Said Tequila</b> <i>Coastal Grille's signature margarita! Orange-infused 100% Agave tequila, homemade sour, &amp; Combier Orange Liqueur</i>	\$10.4	<b>Coastal Sangrias</b> <i>Choose from our signature: White Mango Passion or Red Berry Bliss Sangrias</i>	\$9.5
<b>Electric Lemonade 2: Electric Blu-galoo</b> <i>Let loose with this! A fresh squeezed blueberry lemonade with Blueberry Vodka</i>	\$9.9	<b>Stubborn Mules</b> <i>Choose a Tito's Mule OR our Blue Mule made with fresh blueberries</i>	\$9.9
<b>Three Amigos</b> <i>3 ingredients, 1 in-famous margarita! Milagro Reposado + Fresh Lime + Tres Agaves Agave</i>	\$11.4	<b>Tropical Island Iced Tea</b> <i>A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour &amp; a splash of coke</i>	\$10.4
<b>Strawberry Champagne Daquiri</b> <i>The award-winning marriage of Strawberries &amp; Champagne blended together in romantic bliss</i>	\$9.9	<b>Manhattan Sunrise Or Sunset</b> <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>	\$13
<b>Surf &amp; Turf Bloody Mary</b> <i>A Tito's Bloody Mary with the works! Topped with crispy old bay shrimp and a beef stick swizzle!</i>	\$12.2	<b>Ruby Slipper</b> <i>Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits...</i>	\$11.2
<b>Such A Pain-Killer</b> <i>Spiced Rum, coconut cream, pineapple &amp; oj, with a dark rum floater and toasted coconut</i>	\$9.9	<b>Espress-Yo Self</b> <i>A premium espresso martini, especially for you</i>	11.4
<b>Mango Mojito</b> <i>Mango Rum, infused with fresh lime &amp; mint, shaken with muddled mango &amp; soda</i>	\$9.9	<b>Too much caffeine? Try our chocolatey Chocolate Martini</b>	\$10.9
<b>In A Pickle</b> <i>Chilled Ketel 1 Vodka martini dirtied up with pickle juice &amp; our own pickled-pickle-stuffed olives</i>	\$10.5	<b>Jalp! Not Another Margarita!</b> <i>A spicy margarita made with fresh-sliced jalapeño, ruby red grapefruit, Cointreau and Sauza Hornitos Plata 100% Agave Tequila</i>	\$11.2
<b>Blueberry Lemondrop Martini</b> <i>Our friend Kieman's creative cocktail concoction consisting of fresh squeezed lemon, blueberry vodka, triple sec, blueberry preserves and a sugared rim.</i>	\$10.4	<b>Smoke 'Em If You Got 'Em Margarita</b> <i>A smokey, smoked-mezcal margarita with Combier Orange, Milagro Reposado Tequila and burnt orange peel</i>	\$12.5
<b>Just A Crush</b> <i>Top shelf &amp; fresh squeezed with Orange Vodka &amp; Combier Orange Liqueur</i>	\$9.9	<b>If You Like Pina Colada's...</b> <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

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

### SPARKLING WINE/CHAMPAGNE

<b>Comte De Chamberi Brut (Spain)</b>	\$39
<b>Freixenet, Blanc de Blancs Cava Brut (Spain)</b>	(split) \$14.3
<b>Avissi Prosecco (Italy)</b>	\$10.3 / \$39

### RED

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

## BEERS

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



## APPETIZERS

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

<b>Lump Crab &amp; Corn Chowder</b> <i>With a hint of bacon</i>	\$7.9	<b>Cobb Salad</b> <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
<b>New England Clam Chowder</b> <i>Classic recipe includes bacon</i>	\$6.9	<b>Grilled Shrimp &amp; Strawberry Salad</b> <i>Mixed greens with a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans &amp; 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
<b>Lobster Bisque</b>	\$11.2	<b>Southern Fried Chicken Salad</b> <i>Romaine lettuce blend with cheddar and pepperjack cheeses, bacon, tomato and croutons topped with Southern fried chicken</i>	\$17.2
<b>Caesar</b>	\$7	<b>Ahi Tuna Bowl</b> <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
<b>Coastal House Salad</b> <i>Mixed greens, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette</i>	\$7		
<i>With grilled chicken or crispy shrimp</i>	\$12.9		
<i>With grilled shrimp</i>	\$13.7		
<i>With grilled salmon</i>	\$16.1		
<i>With chilled jumbo lump crab meat</i>	\$16.5		
<i>With sesame seed seared rare ahi tuna</i>	\$16.8		
<b>Two Noodle Crispy Shrimp Salad</b> <i>Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette &amp; 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*

<b>Coastal Cheddar Cheeseburger</b> <i>100% Angus burger, Vermont cheddar, lettuce, tomato, onion, pickles &amp; our signature sauce</i>	\$14.7	<b>The Maine Lobster Roll</b> <i>Chilled lobster, mayo &amp; celery on a New England style bun</i>	\$22.1
<b>Fish &amp; Chips</b> <i>Our original beer battered New England haddock fillets, crispy shoestring fries and cole slaw</i>	\$19.2	<b>Chesapeake Crab Cake Sandwich</b> <i>Lump backfin crab cake with lettuce, tomato &amp; onion</i>	\$18.1
<b>Baja Fish Tacos</b> <i>3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa and a lime cream drizzle</i>	\$16.9	<b>Chicken Ciabatta</b> <i>Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll</i>	\$14.2
<b>Twisted Tacos</b> <i>3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime cream drizzle</i>	\$16.5	<b>The “Impossible Burger”</b> <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, &amp; substitute ciabatta bun)</i>	\$15.7
<b>Fried Fish Tacos</b> <i>3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle</i>	\$16.9	<b>Lobster Grilled Cheese</b> <i>Lobster, smoked mozzarella &amp; cheddar cheese between buttered sourdough bread</i>	\$20.7

## SIGNATURE SIDES

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

## DELUXE SIDES

<b>Caesar or House Salad</b>	\$7
<b>Substitute a Caesar or House Salad for any Signature Side</b>	\$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

<b>North Atlantic Salmon</b>	Sm \$21.5	Lg \$24.7
<b>Ahi Tuna Steak *</b>		\$26.2
<i>Served rare</i>		
<b>Chilean Sea Bass *</b>		\$35.2
<b>Swordfish *</b>		\$26.9
<b>Rainbow Trout</b>		\$21.4
<b>Shrimp &amp; Sea Scallops *</b>		\$27.1
<b>Cold Water Lobster Tails *</b>		\$38.9
<i>2 tails split &amp; grilled served with butter</i>		
<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 \$12.5  
1 Grilled Lobster Tail \$17.5

## PASTAS

<b>Jambalaya Pasta</b>	\$20.7	<b>Seafood Medley Pasta</b>	\$21.8
<i>Shrimp, Chicken, &amp; Andouille sausage sauteed with onions, tomato &amp; peppers in a Spicy Cajun sauce over linguine</i>		<i>Shrimp, Crab &amp; Scallops in a garlic cream sauce over linguine</i>	
<b>Alfredo Pasta</b>		<b>Seafood Gnocchi</b>	\$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 &amp; Blackened</i>			
<i>With Shrimp</i>	\$21.5		
<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

<b>Chesapeake Crab Cakes</b>	\$29.7	<b>Pan Seared Scallops</b>	\$27.5
<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>	
<b>Broiled Seafood Platter</b>	\$33.2	<b>Stuffed Lobster Tail</b>	\$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>	
<b>Baked Boston Haddock</b>	\$23.2		
<i>Panko encrusted smothered in a shrimp and crab garlic alfredo sauce</i>			

## STEAK, CHICKEN & RIBS

Served with 2 Signature Sides

<b>Filet Mignon</b>		<b>Handcut Ribeye</b>	\$32.9
<i>Hand cut aged beef</i>		<i>12 oz. ribeye house grilled or cajun seasoned</i>	
<b>6 oz.</b>	\$26.6	<b>Baked Parmesan Crusted Chicken</b>	\$19.1
<b>8 oz.</b>	\$30.9	<i>Parmesan crusted chicken breasts baked &amp; topped with a garlic alfredo sauce</i>	
<i>Add blue cheese crumbles \$1.5</i>		<b>Key West Grilled Chicken</b>	\$18.1
<b>Austin's Baby Back Ribs</b>		<i>Herb marinated Chicken over jasmine rice with a medley of tri-color peppers &amp; onions with bacon in a Key West inspired sauce</i>	
<i>"Fall off the bone" with our Austin's BBQ sauce</i>		<b>Surf &amp; Turf</b>	\$43.1
<b>Full Rack</b>	\$25.8	<i>6 oz. filet Mignon and 1 split, grilled lobster tail</i>	
<b>1/2 Rack</b>	\$18.8	<b>Crab Cake &amp; Rib Combo</b>	\$27.3
<b>Southern Fried Boneless Chicken</b>	\$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

<b>EZ Mac-N-Cheese</b>	\$8.2	<b>Chicken Tender Bites</b>	\$8.2
<b>Grilled Cheese</b>	\$8.2	<b>Grilled Shrimp</b>	\$8.2
<b>Chicken Sandwich with Cheese</b>	\$8.2	<b>Popcorn Shrimp</b>	\$8.2
<b>Kid Cheeseburger</b>	\$8.2	<b>Fish &amp; Chips</b>	\$8.2

### KIDS EAT FREE ON SUNDAYS\*

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

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.



## WINES BY THE BOTTLE

All bottles ½ price — Thursday 4:30-Close

### WHITE

<b>Canyon Road</b> <i>White Zinfandel (CA)</i>	\$32
<b>Raywood</b> <i>Moscato (CA)</i>	\$39
<b>Shades of Blue</b> <i>Riesling (Germany)</i>	\$36
<b>Silver Moki</b> <i>Sauvignon Blanc (New Zealand)</i>	\$39
<b>Ca' Del Sarto</b> <i>Pinot Grigio (Italy)</i>	\$38
<b>Kendall Jackson 'V.R.'</b> <i>Chardonnay (CA)</i>	\$46
<b>Kim Crawford</b> <i>Sauvignon Blanc (New Zealand)</i>	\$55

### SPARKLING WINE/CHAMPAGNE

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

### RED

<b>Tisdale</b> <i>Merlot (CA)</i>	\$32
<b>Trinity Oaks</b> <i>Pinot Noir (CA)</i>	\$36
<b>Unconditional</b> <i>Pinot Noir (OR)</i>	\$46
<b>Santa Julia</b> <i>Malbec (Argentina)</i>	\$39
<b>Murphy Goode</b> <i>Cabernet Sauvignon (CA)</i>	\$39
<b>Francis Coppola</b> <i>Cabernet Sauvignon (CA)</i>	\$46
<b>14 Hands</b> <i>Merlot (Columbia Valley, WA)</i>	\$41
<b>Alta Vista</b> <i>Malbec (Argentina)</i>	\$44
<b>Cline 'Ancient Vine'</b> <i>Red Zinfandel (CA)</i>	\$45
<b>Smith &amp; Hook</b> <i>Cabernet Sauvignon (CA)</i>	\$55