

STEAK, CHICKEN & RIBS

Served with 2 Signature Sides

Filet Mignon

Hand cut aged beef

6 oz. \$29.3 8 oz. \$33.6

Add blue cheese crumbles \$2

Austin's Baby Back Ribs

"Fall off the bone" with our Austin's BBQ sauce

Full Rack \$27.5 1/2 Rack \$20.5

Southern Fried Boneless Chicken

\$19.8

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

Handcut Ribeye

\$35.6

12 oz. ribeye house grilled or cajun seasoned

Baked Parmesan Crusted Chicken

\$20.8

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

Key West Grilled Chicken

\$19.8

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

Surf & Turf

\$47.5

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

Crab Cake & Rib Combo

\$29

Lump backfin crab cake with 1/2 rack of slow roasted baby back ribs

PASTAS

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

Jambalaya Pasta

\$22.4

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)

\$20.5

With Shrimp

\$23.2

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

\$24.5

Seafood Medley Pasta

\$23.5

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

Seafood Gnocchi

\$26.4

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

\$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

DESSERTS

The Chocolate Bag

\$10.6

Flourless Double Chocolate Brownie

\$8.8

Cheesecake Factory Feature Cheesecake

\$8.9

Key Lime Pie

\$8.6

Salted Caramel Banana Cake

\$8.6

Monster Chocolate Chip Cookie Sundae

\$10.6

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

KIDS MEALS

Substitute gluten free bun \$2

EZ Mac-N-Cheese

\$8.9

Grilled Cheese

\$8.9

Chicken Sandwich with Cheese

\$8.9

Kid Cheeseburger

\$8.9

Chicken Tender Bites

\$8.9

Grilled Shrimp

\$8.9

Popcorn Shrimp

\$8.9

Fish & Chips

\$8.9

- CARRY OUT MENU -



OPEN EVERY DAY 11:00AM
LUNCH & DINNER

610-743-4006

WYOMISSING, PA

APPETIZERS

Edamame Steamed with butter & dusted with our spiced salt	\$7.9	"Off the Hook" Shrimp Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, or Buffalo	\$14.1
Flash Fried Calamari With vegetables and a sweet & spicy Asian sauce	\$14.2	Lobster & Shrimp Dip Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips	\$18.6
Sesame Seared Ahi Tuna Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger	\$16.9	Coconut Shrimp 6 homemade coconut encrusted jumbo shrimp, fried & served with a chili sauce	\$14.9
Boneless Buffalo Bites Breaded boneless chicken fried and tossed in our homemade buffalo sauce	\$14.1	Wisconsin Cheese Curds Lightly breaded and fried Wisconsin cheese curds served with a Chipotle Ranch dipping sauce	\$12
Shrimp Cocktail 8 jumbo shrimp steamed & chilled served with cocktail sauce	\$15	Chesapeake Crabby Fries A heaping portion of our shoestring French fries seasoned with old bay and topped with a garlic alfredo sauce & lump crab meat	\$14.9
Steamed Clams One dozen middle neck clams in a lemon garlic wine sauce and a side of drawn butter	\$14.1		
Fried Alligator Bites Hand breaded gator deep fried & served with our house made swamp sauce	\$15.1		

SOUPS & SALADS

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 With a hint of bacon	\$8.2
Entrée Caesar	\$10.9	New England Clam Chowder Classic recipe includes bacon	\$7.2
Entrée House Salad Mixed greens, red onion, tomatoes, cucumbers, toasted pumpkin seeds with a citrus vinaigrette	\$10.9	Lobster Bisque	\$11.5
Add grilled chicken or crispy shrimp	\$6.3	Soup Flight Treat yourself to one of each of our delicious soups. Lobster Bisque, Crab & Corn Chowder & New England Clam Chowder. (Sorry, no substitutions)	\$13.2
Add grilled shrimp	\$7.1	Cobb Salad Mixed greens, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch dressing	\$18.3
Add grilled salmon	\$9.5	substitute crispy shrimp at no charge	
Add chilled jumbo lump crab meat	\$9.9	substitute grilled shrimp .8	
Add sesame seed seared ahi tuna	\$10.2	substitute grilled salmon \$3.2	
Two Noodle Crispy Shrimp Salad Crispy shrimp, mixed greens, red pepper, mango, almond slivers, crispy noodles tossed in a ginger vinaigrette & peanut sauce	\$17.5	substitute chilled jumbo lump crab meat for \$3.6	
substitute grilled chicken at no charge		sesame seed seared ahi tuna for \$3.9	
substitute grilled shrimp .8		Grilled Shrimp & Strawberry Salad Mixed greens with a strawberry balsamic vinaigrette with fresh strawberries, jicama, feta cheese, sweetened pecans & grilled shrimp.	\$18.3
substitute grilled salmon \$3.2		substitute grilled chicken or crispy shrimp at no charge	
substitute chilled jumbo lump crab meat for \$3.6		substitute grilled salmon \$2.4	
sesame seed seared ahi tuna for \$3.9		substitute chilled jumbo lump crab meat for \$2.8	
Ahi Tuna Bowl Jasmine rice with mango salsa and sesame seed seared ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce	\$19.3	sesame seed seared ahi tuna for \$3.1	
		Southern Fried Chicken Salad Romaine lettuce blend with cheddar & pepperjack cheeses, bacon, tomato & croutons topped with Southern fried chicken	\$18.3

HAND HELDS

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

Coastal Cheddar Cheeseburger 100% Angus Burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce	\$15.8	The Maine Lobster Roll Chilled lobster, mayo & celery on a New England style bun	\$24.4
Fish & Chips 3 of our original beer battered New England haddock filets, crispy shoestring fries and cole slaw	\$20.3	Chesapeake Crab Cake Sandwich Lump backfin crab cake with lettuce, tomato & onion	\$19.2
Baja Fish Tacos 3 flour tortillas, seasoned mahi mahi, chimichurri sauce, mango salsa & a lime cream drizzle	\$18	Chicken Ciabatta Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll	\$15.3
Twisted Tacos 3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime cream drizzle	\$17.6	The "Impossible Burger" 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)	\$16.8
Fried Fish Tacos 3 flour tortillas, beer battered Haddock, chimichurri sauce, mango salsa and a lime cream drizzle	\$18	Lobster Grilled Cheese Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread	\$22

SIMPLY GRILLED FISH

Served with 2 Signature Sides

North Atlantic Salmon	Sm	\$23.2
	Lg	\$26.9
Ahi Tuna Steak * Served rare		\$28.4
Chilean Sea Bass *		\$38.4
Rainbow Trout		\$23.6
Shrimp & Sea Scallops *		\$29.3
Cold Water Lobster Tails * 2 tails split & grilled served with butter		\$42.4
Seasonal Catch		MKT

* Wild Caught

GRILLED FISH STYLES

Lemon Butter
Mango Salsa
Pan Asian
Taluca Spiced
House Grilled
Blackened

Top with Shrimp & Crab in a garlic cream sauce \$8

ADD TO ANY ENTRÉE

Shrimp Skewer \$10.4
Sea Scallops Skewer \$13.4
1 Grilled Lobster Tail \$19.2

SEAFOOD SPECIALTIES

Served with 2 Signature Sides

Chesapeake Crab Cakes Two large lump backfin crab cakes	\$31.9	Pan Seared Scallops Large day-boat sea scallops pan seared over a bed of arugula & spinach with bacon & Parmesan cheese	\$29.7
Broiled Seafood Platter Broiled sea scallops, jumbo shrimp, haddock, and a crab cake prepared with either house or cajun seasoning (sorry, no substitutions)	\$35.4	Stuffed Lobster Tail A cold water lobster tail stuffed with seasoned crab meat, shrimp, bay scallops and topped with a garlic alfredo sauce	\$35
Baked Boston Haddock Panko encrusted smothered in a shrimp & crab garlic cream sauce	\$25.4		