



SIGNATURE COCKTAILS

Life's A Beach <i>A crisp, blue ocean of pineapple-infused coconut vodka, complete with your own private island</i>	\$11.9	Coastal Sangrias <i>Choose from our signature: White Mango Passion or Red Berry Bliss Sangrias</i>	\$10.9
Orange You Glad I Said Tequila <i>Coastal Grille's signature margarita! Orange-infused 100% Agave tequila, homemade sour, & Combier Orange Liqueur</i>	\$11.9	Stubborn Mules <i>Choose a Tito's Mule OR our Blueberry Mule made with fresh blueberries</i>	\$11.5
Three Amigos <i>3 ingredients, 1 in-famous margarita! Milagro Reposado + Fresh Lime + Tres Agaves Agave</i>	\$11.9	Tropical Island Iced Tea <i>A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour & a splash of coke</i>	\$11.5
Strawberry Champagne Daquiri <i>The award-winning marriage of Strawberries & Champagne blended together in romantic bliss</i>	\$11.9	Manhattan Sunrise Or Sunset <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 Woodford Reserve and a splash of Chambord</i>	\$14.5
Surf & Turf Bloody Mary <i>A Tito's Bloody Mary with the works! Topped with crispy old bay shrimp and a beef stick swizzle!</i>	\$12.9	Ruby Slipper <i>Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits...</i>	\$12.9
Such A Pain-Killer <i>Spiced Rum, coconut cream, pineapple & oj, with a dark rum floater and toasted coconut</i>	\$11.5	Espress-Yo Self <i>A premium espresso martini, especially for you</i>	12.9
Mango Mojito <i>Mango Rum, infused with fresh lime & mint, shaken with muddled mango & soda</i>	\$11.5	Too much caffeine? Try our chocolatey Chocolate Martini	\$12.9
In A Pickle <i>Chilled Ketel 1 Vodka martini dirtied up with pickle juice & our own pickled-pickle-stuffed olives</i>	\$12.9	Jalp! Not Another Margarita! <i>A spicy margarita made with fresh-sliced jalapeño, ruby red grapefruit, Cointreau and 100% Agave Silver Tequila</i>	\$12.5
Blueberry Lemondrop Martini <i>Our friend Kieman's creative cocktail concoction consisting of fresh squeezed lemon, blueberry vodka, triple sec, blueberry preserves and a sugared rim.</i>	\$11.9	Smoke 'Em If You Got 'Em Margarita <i>A smokey, smoked-mezcal margarita with Combier Orange, Milagro Reposado Tequila and burnt orange peel</i>	\$13.9
Just A Crush <i>Top shelf & fresh squeezed with Orange Vodka & Combier Orange Liqueur</i>	\$11.9	If You Like Pina Colada's... <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>	
Coastal Bay Breeze <i>Our pineapple-infused coconut vodka with cranberry & pineapple juices</i>	\$11.5		

WINE

WHITE	GLASS	BOTTLE	RED	GLASS	BOTTLE
Canyon Oaks White Zinfandel (CA)	\$8.9		Trinity Oaks Pinot Noir (CA)	\$9.9	\$38
Shades of Rose Rosé (Germany)	\$11.9	\$46	Elouan Pinot Noir (OR)		\$54
Raywood Moscato (CA)	\$10.9	\$40	Unconditional Pinot Noir (OR)		\$59
Washington Hills Riesling (Washington)	\$11.9	\$46	Backhouse Merlot (CA)	\$8.9	\$34
Joel Gott Sauvignon Blanc (CA)	\$11.9	\$46	Santa Julia Malbec (Argentina)	\$10.9	\$42
Lobster Reef Sauvignon Blanc (Marlborough, NZ)	\$13.5	\$53	Sycamore Lane Cabernet Sauvignon (CA)	\$9.5	
Villa Brici Pinot Grigio (Slovenia)	\$8.9		Francis Coppola Cabernet Sauvignon (CA)	\$12.9	\$50
Ca' Del Sarto Pinot Grigio (Italy)		\$40	Liberty School Cabernet Sauvignon (CA)		\$54
Canyon Road Chardonnay (CA)	\$9.5	\$34	Smith & Hook Cabernet Sauvignon (CA)		\$62
Kendall Jackson 'V.R.' Chardonnay (CA)	\$13.5	\$53	Domaine Vallot Cotes Du Rhone (France)		\$62
SPARKLING WINE/CHAMPAGNE					
Comte De Chamberi Brut (Spain)		\$40			
Mas Fi Brut Cava (Spain)	(split)	\$15			
Avissi Prosecco (Italy)	\$10.9	\$40			

BEERS

Feature Draft	varies	Troegs Perpetual (tap)	\$6.9	Corona (bottle)	\$6.9
Feature Cider (tap)	varies	Blue Moon (tap)	\$6.9	Corona Light (bottle)	\$6.9
Sly Fox IPA (tap)	varies	Stella Artois (tap)	\$6.9	Dos Equis (bottle)	\$6.9
Dogfish 60 Minute (tap)	\$7.5	Miller Lite (tap)	\$5.5	Michelob Ultra (bottle)	\$5.9
Local Draft (tap)	varies	Guinness Stout (tap)	\$6.9	Heineken 0.0 (N.A.) (bottle)	\$6.9
Sam Adams Seasonal (tap)	\$6.9	Budweiser (bottle)	\$5.9	Angry Orchard Cider (bottle)	\$6.9
Yuengling Lager (tap)	\$5.5	Bud Light (bottle)	\$5.9	(Gluten Free)	
Victory Hopdevil (tap)	\$6.9	Coors Light (bottle)	\$5.9	Hard Seltzer (can, flavors vary)	\$8
Modelo Especial (tap)	\$6.9	Heineken (bottle)	\$6.9	Surfside (can, flavors vary)	\$8



APPETIZERS

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

SOUPS, SALADS & BOWLS

Add blue cheese crumbles \$2

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

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

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 \$23.2	Lg \$26.9
Ahi Tuna Steak *		\$28.4
<i>Served rare</i>		
Chilean Sea Bass *		\$38.4
Rainbow Trout		\$23.6
Shrimp & Sea Scallops *		\$29.3
Cold Water Lobster Tails *		\$42.4
<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 \$10.4
Sea Scallops Skewer \$13.4
1 Grilled Lobster Tail \$19.2

PASTAS

Jambalaya Pasta	\$22.4	Seafood Medley Pasta	\$23.5
<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	\$26.4
<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>	\$20.5		
<i>Grilled & Blackened</i>			
<i>With Shrimp</i>	\$23.2		
<i>With Crab</i>	\$24.5		
<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	\$31.9	Pan Seared Scallops	\$29.7
<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	\$35.4	Stuffed Lobster Tail	\$35
<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	\$25.4		
<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	\$35.6
<i>Hand cut aged beef</i>		<i>12 oz. ribeye house grilled or cajun seasoned</i>	
6 oz.	\$29.3	Baked Parmesan Crusted Chicken	\$20.8
8 oz.	\$33.6	<i>Parmesan crusted chicken breasts baked & topped with a garlic alfredo sauce</i>	
<i>Add blue cheese crumbles \$2</i>		Key West Grilled Chicken	\$19.8
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	\$47.5
Full Rack	\$27.5	<i>6 oz. filet Mignon and 1 split, grilled lobster tail</i>	
1/2 Rack	\$20.5	Crab Cake & Rib Combo	\$29
Southern Fried Boneless Chicken	\$19.8	<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	\$8.9	Chicken Tender Bites	\$8.9
Grilled Cheese	\$8.9	Grilled Shrimp	\$8.9
Chicken Sandwich with Cheese	\$8.9	Popcorn Shrimp	\$8.9
Kid Cheeseburger	\$8.9	Fish & Chips	\$8.9

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 4:00 - Close

WHITE

Shades of Rose <i>Rosé (Germany)</i>	\$46
Raywood <i>Moscato (CA)</i>	\$40
Washington Hills <i>Riesling (WA)</i>	\$46
Joel Gott <i>Sauvignon Blanc (CA)</i>	\$46
Lobster Reef <i>Sauvignon Blanc (Marlborough, NZ)</i>	\$53
Ca' Del Sarto <i>Pinot Grigio (Italy)</i>	\$40
Canyon Road <i>Chardonnay (CA)</i>	\$34
Kendall Jackson 'V.R.' <i>Chardonnay (CA)</i>	\$53

SPARKLING WINE/CHAMPAGNE

Comte De Chamberi <i>Brut (Spain)</i>	\$40
Avissi <i>Prosecco (Italy)</i>	\$40
Mas Fi <i>Brut Cava (Spain)</i>	(split) \$15

RED

Trinity Oaks <i>Pinot Noir (CA)</i>	\$38
Elouan <i>Pinot Noir (OR)</i>	\$54
Unconditional <i>Pinot Noir (OR)</i>	\$59
Backhouse <i>Merlot (CA)</i>	\$34
Santa Julia <i>Malbec (Argentina)</i>	\$42
Francis Coppola <i>Cabernet Sauvignon (CA)</i>	\$50
Liberty School <i>Cabernet Sauvignon (Paso Robles, CA)</i>	\$54
Smith & Hook <i>Cabernet Sauvignon (CA)</i>	\$62
Domaine Vallot <i>Cotes Du Rhone (France)</i>	\$62