Dinner

STARTERS

Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon 9

Baby Cake Sliders two for 8 ....three for 11
sauteed crab & shrimp cakes with Asian slaw on brioche buns

Yucatan Shrimp Cocktail 10
gulf shrimp, mango, jicama and avocado in a traditional tomato, orange and lime sauce

Hot Spinach, Parmesan & Artichoke Dip 12
with fresh tortilla chips

Blue Crab & Shrimp Fritters 11
with grilled corn salsa & lobster ginger butter

Crispy Sweet & Spicy Point Judith Calamari 13
with thin beans and pepper jelly

Corn & Crab Chowder 7

Lobster Bisque 8
Sambuca cream & fresh chives

SALADS

Antibiotic - free, local chicken

Field Greens 7
with grape tomatoes, sun dried cranberries, garlic croutons and champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add $1

Baby Kale & Arugula Caesar Salad 8
mildly spicy with garlic croutons and Reggiano parmesan

Chop House Salad 8
mixed greens, fresh corn, tomato, scallions, Cabot aged white cheddar & garlic croutons tossed with buttermilk herb dressing

Warm Goat Cheese & Spiced Pecan Salad 9
with field greens, sun dried cranberries, tomatoes and champagne vinaigrette

* May contain raw or under cooked ingredients. Written information is available upon request regarding these items.
Mango Chicken & Spiced Pecans
mixed greens, grapes, toasted almonds, radish, mint & sun dried cranberries with ginger vinaigrette

Coastal Roast Chicken Salad
field greens, avocado, fresh corn off the cob, sun dried cranberries, grape tomatoes, toasted almonds & champagne vinaigrette

Crispy Two Noodle Shrimp Salad
salt & pepper fried shrimp with mixed greens, mango, toasted almonds, ginger vinaigrette & spicy peanut sauce

Short Smoked Grilled Salmon Salad*
grape tomatoes, thin beans & field greens in champagne vinaigrette...Laura Chenel goat cheese, add $1

Sesame Crusted Grilled Tuna Salad*
drizzled w. cilantro ginger sauce...thin beans, kalamata olives & grape tomatoes over field greens with champagne vinaigrette

Lobster Club Salad
lobster salad from a fresh Maine lobster with field greens, tomatoes, avocado, fresh corn, sugar cured bacon, a deviled egg & champagne vinaigrette

SANDWICHES

Coastal Lobster Roll
lobster salad from a fresh Maine lobster on a grilled roll with fries & roasted corn on the cob

Veggie Burger
brown rice, rainbow quinoa, black beans, beets & chipotle mayo served open faced on grilled ice box bread w. tomato, havarti, guacamole & fries

Grilled Chicken & Havarti Cheese
citrus mayo & roasted peppers on grilled ice box bread with fries

Cheddar Cheeseburger*
Certified Angus Beef®, Tillamook, mustard mayo, ketchup, pickle & fries

Bacon Cheeseburger*
Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries

Coastal Shrimp Roll
crispy salt & pepper fried shrimp on a grilled roll with remoulade sauce & fries

FRESH SEAFOOD

Hickory Grilled Absolutely Fresh Fish*
hand filleted in house daily

Jumbo Lump Crab Cake
broiled or baked, remoulade sauce, fries & cole slaw

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Crispy Fish Tacos
habanero slaw & corn tortillas with sweet potato fries

Fish Fingers
crisply fried cod in Coastal Flats Lager beer batter...tartar sauce, fries & cole slaw

Sauteed Shrimp & Creamy Grit Cakes
with Smithfield ham, roasted corn, asparagus, peppers, sweet onion & cajun cream

Pecan Crusted Trout
with the original citrus sauce...grilled broccolini

Short Smoked Salmon Filet*
marinated & smoked, then hickory grilled...with cauliflower mash & creole mustard sauce

Hong Kong Style Sea Bass
w. fresh leaf spinach in a soy sherry broth w. sesame ginger, scallions & sticky rice

Crab Cake & Filet Mignon*
broiled or baked with remoulade sauce & mashed potatoes

BEEF, RIBS & CHICKEN

Antibiotic - free, local chicken

Hickory Grilled Chicken Breast
with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair

Low Country Beef Back Ribs
hickory smoked, mustard bbq, fries and cole slaw

Wood Grilled Filet Mignon*
roasted cremini mushrooms, mashed potatoes & a field greens salad

Drunken Ribeye*
5 Star® Reserve...marinated in our Great American Pale Ale...with roasted cremini mushrooms, mashed potatoes and a field greens salad

SIDES

Cucumber, Tomato & Corn Salad
Mashed Potatoes
Cauliflower Mash
Sauteed Spinach
Great American Fries

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COASTAL KIDS UNDER 12

Grilled Cheese  
choice of fries, unsweetened applesauce or carrots...fountain soda, juice, lemonade or milk  
5

CAB® Cheeseburger*  
choice of fries, unsweetened applesauce or carrots...fountain soda, juice, lemonade or milk  
6

Grilled Short Smoked Salmon*  
choice of mashed potatoes, unsweetened applesauce or carrots...fountain soda, juice, lemonade or milk  
8

Fish Fingers  
choice of fries, unsweetened applesauce or carrots...fountain soda, juice, lemonade or milk  
8

DESSERTS

Key Lime Pie  
8

Warm White Chocolate Bread Pudding  
bourbon custard sauce, vanilla ice cream & caramel  
8

Warm Flourless Chocolate Waffle  
with vanilla ice cream & toasted almonds  
8

Best Buns Bread Co., our bakery in Shirlington, bakes our bread fresh daily. To reduce your wait in the restaurant, please phone ahead before you leave. Our servers work as a team to guarantee the best service around.

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