

Dinner

STARTERS

Baby Cake Sliders	two for 9, three for 12
sauteed crab & shrimp cakes with Asian slaw on brioche buns	
Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon	10
Tex Mex Eggrolls	11
smoked chicken, corn & black beans wrapped in a cheddar tortilla...served with avocado dipping sauce	
Hot Spinach, Parmesan & Artichoke Dip	12
with fresh tortilla chips	
Blue Crab & Shrimp Fritters	12
grilled corn salsa & lobster ginger butter	
Crispy Sweet & Spicy Point Judith Calamari	13
tossed with thin beans and pepper jelly	
Lobster Bisque	7
Sambuca cream & fresh chives	
Corn & Crab Chowder	7

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	
Caesar	8
hearts of romaine & baby kale with Reggiano Parmesan	
Chopped Salad	8
mixed greens, fresh corn off the cob, tomatoes, scallions, Cabot aged white cheddar, garlic croutons & buttermilk herb dressing	
Warm Goat Cheese & Spiced Pecan Salad	9
field greens, sun dried cranberries, tomatoes, garlic croutons and champagne vinaigrette	

Ocean City Salad with Spiced Pecans	16
lightly fried chicken on mixed greens with avocado, fresh corn, tomato, scallions, sun dried cranberries, aged white cheddar and buttermilk herb	
Coastal Roast Chicken Salad	16
mixed greens, fresh corn off the cob, sun dried cranberries, dates, tomatoes, sesame almonds, goat cheese & champagne vinaigrette	
Crispy Two Noodle Shrimp Salad	17
salt & pepper fried shrimp with mixed greens, mango, sesame almonds, ginger vinaigrette & spicy peanut sauce	
Short Smoked Grilled Salmon Salad*	20
bright red tomatoes, thin beans & field greens with champagne vinaigrette... Laura Chenel goat cheese, add \$1	
Waldorf Steak Salad*	19
grilled filet tips, blue cheese, apples, walnuts, celery & dates with field greens & champagne vinaigrette	
Sesame Crusted Grilled Tuna Salad*	19
drizzled w cilantro ginger sauce...thin beans, kalamata olives & grape tomatoes with field greens & champagne vinaigrette	
Lobster Club Salad	market
lobster salad from the meat of a one pound Maine lobster with field greens, tomato, avocado, fresh corn, sugar cured bacon, a deviled egg & champagne vinaigrette	

SANDWICHES

Coastal Lobster Roll	market
lobster salad from the meat of a one pound Maine lobster on a grilled roll with fries & roasted corn on the cob	
Veggie Burger	13
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	14
citrus mayo & roasted peppers on grilled ice box bread with fries	
Cheddar Cheeseburger*	14
Certified Angus Beef®, Tillamook, mustard mayo, ketchup, pickle & fries	
Bacon Cheeseburger*	15
Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce and fries	
Coastal Shrimp Roll	16
crispy salt & pepper fried shrimp with remoulade sauce on a grilled roll and fries	

COASTAL KIDS UNDER 12

* May contain raw or under cooked ingredients. Written information is available upon request regarding these items.

Grilled Cheese	5
with choice of fries, unsweetened applesauce or carrots served with milk, fountain soda, juice or lemonade	
Cheeseburger	6
with choice of fries, unsweetened applesauce or carrots served with milk, fountain soda, juice or lemonade	
Grilled Short Smoked Salmon	7
choice of mashed potatoes, applesauce or carrots served with milk, fountain soda, juice or lemonade	
Fish Fingers	8
with choice of fries, unsweetened applesauce or carrots served with milk, fountain soda, juice or lemonade	

FRESH SEAFOOD

Hickory Grilled Absolutely Fresh Fish*	market
Hand filleted in house daily	
Jumbo Lump Crab Cake	market
broiled or sauteed with remoulade sauce, fries and cole slaw	
Crispy Fish Tacos	16
habanero slaw & corn tortillas with sweet potato fries	
Fish Fingers	16
crisply fried cod in Coastal Flats beer batter...tartar sauce, fries & cole slaw	
Sauteed Shrimp & Creamy Grit Cakes	19
with Smithfield ham, roasted corn, asparagus, peppers & cajun cream	
Pecan Crusted Trout*	20
cauliflower mash and the original chardonnay citrus sauce	
Short Smoked Salmon Filet*	22
marinated and smoked, then hickory grilled...with broccolini, cauliflower mash and Creole mustard sauce	
Crab Cake & Filet Mignon*	8 oz...35, 5 oz...29
broiled or sauteed crab cake with mashed potatoes and roast mushrooms	

CHICKEN & PASTA

Antibiotic-free, local chicken	
Fried Chicken Tenders	16
fries, cole slaw and honey mustard dipping sauce	
Hickory Grilled Chicken Breast	17
with thin green beans, roasted mushrooms and brown butter sauce on angel hair	

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Jambalaya*	21
sauteed shrimp, chicken, andouille sausage, tomato, scallions and penne pasta in a spicy creole cream sauce	

STEAK & RIBS

Hickory Grilled Marinated Hanger Steak*	25
mashed potatoes and roasted cremini mushrooms and a field greens salad	
Wood Grilled Filet Mignon*	8 oz...31, 6 oz...27
with roasted mushrooms, mashed potatoes and a field greens salad	
Low Country Beef Back Ribs*	23
hickory smoked, mustard bbq, fries and cole slaw	

SIDES

Cucumber, Tomato & Corn Salad	4
Mashed Potatoes	4
Cauliflower Mash	4
Crispy Brussels Sprouts w. Bacon & Spiced Pecans	4
Sauteed Spinach	4
Great American Fries	4
Sweet Potato Fries	4
Grilled Broccolini	4

DESSERTS

Key Lime Pie	8
Warm Flourless Chocolate Waffle	8
topped with vanilla ice cream, cherries & almonds	
Warm White Chocolate Bread Pudding	8
bourbon custard sauce, vanilla ice cream, and caramel	

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.