



Cocktails

Classic Mojito ...Cruzan Rum, fresh muddled mint & lime.....	10.00	Sangarita ...Sauza Blanco, Malbec, fresh orange & pomegranate.....	10.00
Mango Mojito ...Malibu Mango Rum, fresh muddled mint & lime.....	10.50	Limoncello Spritz ...Limoncello & Prosecco	11.50
Pineapple Mojito ...Malibu Coconut Rum, pineapples, fresh muddled mint & lime ..	10.25	Raspberry Lemon Drop Martini ... Absolut Citron, fresh squeezed lemons & raspberries	11.00
Sweetwater Perfect Margarita ... Hornitos & Citronge	11.00	Bourbon Smash ...Maker’s Mark, muddled lemon & mint	13.25
Chili Pineapple Margarita ...Sauza blanco, gran gala & pineapple.....	10.25	Coastal Mule ...Tito’s Handmade Vodka, Fever Tree Ginger Beer & lime.....	10.50
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple	10.25		

House Booze - Bacardi, Sauza Blanco, Gordon’s London Dry Gin, Gordon’s Vodka & Jim Beam.

Wines by the Glass

	6 oz 9 oz		6 oz 9 oz
Prosecco , Zardetto, Brut.....	9.75 --	Rosé , Ferrari Carano, ’23.....	9.75 14
Riesling , Dr. Loosen, ’23 Dr. L.....	9.75 14	Pinot Noir , MacMurray Ranch, ’22...	11.50 17
Pinot Grigio , Stella, ’24	7.35 11	Pinot Noir , Meiomi, ’23	12.25 18
Sauv. Blanc , Dashwood, ’23.....	8.75 13	Malbec , Tilia, ’23.....	7.75 11
Sauv. Blanc , Kim Crawford, ’24.....	10.75 16	Merlot , Columbia Crest, ’22	8.25 12
Chardonnay , Ch. Ste. Michelle, ’23 ...	8.25 12	Cab. Sauv. , Pendulum, ’22.....	10.25 15
Chardonnay , Kendall Jackson, ’23 ...	10.25 15	Cab. Sauv. , Duckhorn, ’22 Decoy	13.35 20

BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE

Beer

Coastal Flats Pale Ale , tap.....	7.25	Corona , bottle.....	7.75
Coastal Flats Lager , tap	7.25	Miller Lite , bottle.....	6.75
Solace Partly Cloudy , tap.....	7.75	Devils Backbone Vienna Lager , bottle	8.00
Blue Moon Belgian White Ale , tap.....	8.00	Heavy Seas Loose Cannon IPA , bottle	8.00
Stella Artois , tap.....	8.00	Allagash White Belgian Wheat , bottle....	8.25
Athletic Run Wild IPA NA , can.....	6.25		

We card everyone under 26. If we forget, your dessert is free.
Please tell a manager.

The design team of Leon Chatelain, Alex Crawford, and Alisa Kogan of Chatelain Architects shaped the vision and created the plans for our restaurant oasis.

GAR’s “Food is Fun” team of Chris Osborn, Bill Jackson, Maria Romero, Ascary Rivera and Spencer May developed the recipes for all this great food.

Our favorite artist/painter, John Gable of Woolrich, Maine created our eighty foot mural of a lively, tropical port with many familar GAR faces.

William Kautz of Hartland, Maine hand carved and painted our mermaid, the ten foot kissing fish and over 200 fish that float overhead.



Starters

Baby Cake Sliders...sautéed crab & shrimp cakes with Asian slaw on brioche buns	three for 14....two for 10
Hot Spinach, Parmesan & Artichoke Dip...with fresh tortilla chips.....	12
Tex Mex Eggrolls...smoked chicken, corn & black beans wrapped in a cheddar tortilla..served with avocado dipping sauce.....	13
Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon	13
Blue Crab & Shrimp Fritters...grilled corn salsa & lobster ginger sauce.....	13
Crispy Sweet & Spicy Point Judith Calamari...tossed w. thin beans & pepper jelly	17
Crab & Corn Chowder.....	9
Lobster Bisque...Sambuca cream & fresh chives.....	9
Community Bread Basket...choice of Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter.....	1
\$1 of each bread order will be contributed to fight food insecurity in our community.	

Salads

Field Greens...grape tomatoes, sun dried cranberries, garlic croutons & champagne vinaigrette ...blue cheese or Laura Chenel goat cheese, add \$1	9
Caesar...hearts of romaine with Reggiano parmesan & garlic croutons.....	10
Chop House Salad...mixed greens, fresh corn, tomato, scallions, Tillamook white cheddar & garlic croutons tossed with buttermilk herb.....	11
Warm Goat Cheese & Spiced Pecan Salad...field greens, sun dried cranberries, grape tomatoes and champagne vinaigrette	12
Crispy Two Noodle Shrimp Salad...salt & pepper fried shrimp with mixed greens, mango, toasted almonds, ginger vinaigrette & spicy peanut sauce	18
Mango Chicken & Spiced Pecans...mixed greens, grapes, toasted almonds, mint & sun dried cranberries with ginger vinaigrette	20
Coastal Roast Chicken Salad...field greens, avocado, fresh corn off the cob, sun dried cranberries, grape tomatoes, toasted almonds & champagne vinaigrette	20
Short Smoked Grilled Salmon Salad*...grape tomatoes, thin beans & field greens in champagne vinaigrette...Laura Chenel goat cheese, add \$1	27
Sesame Crusted Grilled Tuna Salad*...drizzled w. cilantro ginger sauce...thin beans, kalamata olives & grape tomatoes over field greens with champagne vinaigrette	28
Lobster Club Salad...lobster salad from a fresh Maine lobster... with field greens, tomatoes, avocado, fresh corn off the cob, sugar cured bacon, a deviled egg & champagne vinaigrette	market

Sandwiches

Coastal Lobster Roll...lobster salad from a fresh Maine lobster on a grilled roll with fries & roasted corn on the cob	market
Veggie Burger...brown rice, rainbow quinoa, black beans, beets & chipotle mayo served open faced on grilled ice box bread with tomato, havarti, guacamole & fries.....	17
Coastal Shrimp Roll...crispy salt & pepper fried shrimp on a grilled roll with remoulade sauce and fries.....	18
Grilled Chicken & Havarti Cheese...citrus mayo & roasted peppers on grilled ice box bread with fries.....	18
Cheddar Cheeseburger*...CAB®, Tillamook, mustard mayo, ketchup, pickle & fries.....	19
Bacon Cheeseburger*...Certified Angus Beef,® pecanwood smoked bacon, American cheese, wicked sauce & fries.....	20

Coastal Kids Under 12

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



Fresh Seafood

Hickory Grilled Absolutely Fresh Fish*...hand filleted in house daily.....	market
Jumbo Lump Crab Cake...broiled or sauteed...remoulade sauce, fries & cole slaw	market
Crispy Fish Tacos...habanero slaw & corn tortillas with sweet potato fries.....	20
Fish Fingers...crisply fried cod in Coastal Flats beer batter... tartar sauce, fries & cole slaw	20
Pecan Crusted Trout...with the original chardonnay citrus sauce & grilled broccolini	28
Short Smoked Salmon Filet*...marinated & smoked, then hickory grilled... with broccolini, cauliflower mash & creole mustard sauce	30
Crab Cake & Filet Mignon*....a broiled or sauteed crab cake with mashed potatoes & roast mushrooms.....	5 oz filet.....54

Beef, Ribs, Chicken & Pasta

Penne Primavera...broccolini, mushrooms, asparagus, tomato & basil, olive oil, garlic & Reggiano parmesan....add chicken...\$4, add shrimp...\$4, add both...\$7.....	19
Hickory Grilled Chickcen Breast...with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair.....	21
Jambalaya Pasta...sauteed shrimp, chicken, andouille sausage, tomato scallions & penne pasta in a spicy creole cream sauce	27
Low Country Beef Back Ribs...hickory smoked, mustard bbq, fries & cole slaw.....	38
Wood Grilled Filet Mignon*...roasted cremini mushrooms mashed potatoes & a field greens salad	8 oz...53, 6 oz...46
Drunken Ribeye*...5 Star® Reserve...marinated in our Great American Pale Ale... with roasted cremini mushrooms, mashed potatoes & a field greens salad	52

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
cool red center	warm red center	hot red center	hot pink center	order chicken

Sides

Mashed Potatoes	6	Sauteed Spinach.....	6
Grilled Broccolini.....	7	Great American Fries.....	6
Cauliflower Mash.....	7	Sweet Potato Fries.....	7
Cucumber, Tomato & Corn Salad.....	6		

Desserts

A portion of all dessert sales will be donated to the Great American Restaurants educational scholarship at George Mason University.

Key Lime Pie.....	9
Warm White Chocolate Bread Pudding...bourbon custard sauce, vanilla ice cream & caramel	10
Warm Flourless Chocolate Waffle...with vanilla ice cream & toasted almonds	10

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Reservations available at CoastalFlats.net or on the Resy app.

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

All Food is Available for Carry Out.

Best Buns Bread Co., our Shirlington bakery, bakes our bread fresh daily.



Our wines by the glass are available in 6 oz and 9 oz pours.

Whites

Prosecco, Zardetto, Brut, Veneto	9.75	37
Riesling, Dr. Loosen, 2023 Dr. L, Germany	9.75	14 37
Pinot Grigio, Stella, 2024, Umbria	7.35	11 27
Pinot Gris, Chehalem, 2023, Willamette Valley.....		46
Pinot Grigio, Attems, 2022, Collio		52
Chenin Blanc, Dry Creek Vineyards, 2022, California.....		39
Sauvignon Blanc, Dashwood, 2023, New Zealand	8.75	13 33
Sauvignon Blanc, Kim Crawford, 2024, Marlborough	10.75	16 42
Rosé, Ferrari Carano, 2023, California	9.75	14 37
Viognier, Horton, 2021, Virginia		52
Chard.-Sauv. Blanc-Viognier, Caymus, 2023 Conundrum, CA.....		37
Chardonnay, Ch. Ste. Michelle, 2023, Columbia Valley	8.25	12 31
Chardonnay, Kendall Jackson, 2023, California	10.25	15 39
Chardonnay, Ferrari-Carano, 2023, Alexander Valley.....		46
Chardonnay, Chalk Hill, 2021, Sonoma, 93WS		46
Chardonnay, Sonoma-Cutrer, 2023, Russian River Valley		50
Chardonnay, Flowers, 2023, Sonoma 93WE		60
Chardonnay, Patz & Hall, 2020 Dutton Ranch, Napa, 93WS		66
Chardonnay, Cakebread, 2022, Napa		70

Reds

Pinot Noir, MacMurray Ranch, 2022, Central Coast.....	11.50	17 44
Pinot Noir, Meiomi, 2023, Monterey-Sonoma-Santa Barbara	12.25	18 46
Pinot Noir, Niner, 2020, Edna Valley, 93WE		52
Pinot Noir, La Crema, 2022, Sonoma		54
Pinot Noir, Tolosa, 2023 Heritage, Sonoma, 91WE.....		52
Malbec, Tilia, 2023, Mendoza	7.75	11 29
Malbec, Trapiche, 2022 Broquel, Mendoza.....		37
Malbec, Don Miguel Gascon, 2021 Reserva, Mendoza		50
Merlot, Columbia Crest, 2022, Columbia Valley	8.25	12 31
Shiraz, Yalumba, 2022, Australia.....		37
Shiraz, Elderton, 2021, S.E. Australia		56
Red Blend, Orin Swift, 2022 Abstract, California 91WS		59
Chianti Classico, Castello D’Albola, 2022, Tuscany, 92WE		39
Montepulciano, Zaccagnini, 2022 Tralcetto, Abruzzi		46
Zinfandel, Ancient Peaks, 2018, Sonoma, 91WA		46
Zinfandel, Seghesio, 2022, Sonoma, 93WS		48
Zinfandel-Cabernet-Petite Sirah, The Prisoner, 2022, Napa.....		66
Cabernet Sauvignon, Pendulum, 2022, Columbia Valley, 91WE	10.25	15 39
Cabernet Sauvignon, Firestone, 2022, Paso Robles.....		39
Cabernet Sauvignon, Ch. Ste. Michelle, 2021, Columbia Valley		42
Cabernet Sauvignon, Louis Martini, 2019, California.....		44
Cabernet Sauvignon, Catena, 2022, Mendoza.....		48
Cabernet Sauvignon, Raymond, ’22 Sommelier Selection, North Coast.....		50
Cabernet Sauvignon, Duckhorn, 2022 Decoy, Napa,93WE.....	13.35	20 50
Cabernet Sauvignon, Girard, 2018, Napa.....		62
Cabernet Sauvignon, Stags’ Leap, 2021, Napa, 93WE		68
Cabernet Sauvignon, St. Supery, 2019, Napa, 94WE.....		72
Cabernet Sauvignon, Hess, 2019 Mt. Veeder, Napa, 93WS.....		112

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95-100 Extraordinary | 90-94 Outstanding
Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

All wine bottles will be opened at the bar.
We card everyone under 26. It’s a great idea & it’s the law. If we forget, please ask for a manager.