



Cocktails

Classic Mojito...Cruzan Rum,
fresh muddled mint & lime 10.00

Mango Mojito...Malibu Mango Rum,
fresh muddled mint & lime 10.50

Pineapple Mojito...Malibu Coconut Rum,
pineapples, fresh muddled mint & lime 10.25

Sweetwater Perfect Margarita...
Hornitos & Patron Citronge 12.00

Chili Pineapple Margarita...Sauza blanco,
gran gala & pineapple 10.25

Limoncello Spritz...Limoncello & Prosecco... 11.50

Mango Martini...Malibu Mango Rum,
Licor 43 & a splash of pineapple 10.25

Espresso Martini...
Titos’ Handmade Vodka, Kahlua, Bailey’s
Irish Cream & espresso 11.50

Raspberry Lemon Drop Martini...Absolut
Citron, fresh lemons & raspberries 11.00

Bourbon Smash...Maker’s Mark,
muddled lemon & mint 13.25

Coastal Mule...Tito’s Vodka, Fever Tree
Ginger Beer & muddled lime 10.50

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

Wines by the Glass

6 oz | 9 oz

Prosecco, Zardetto, NV 11.50 | --

Riesling, Dr. Loosen, ’23 Dr. L 10.75 | 16

Pinot Grigio, Stella, ’24 9.75 | 14

Sauv. Blanc, Nobilo, ’23 10.25 | 15

Sauv. Blanc, Kim Crawford, ’24 12.25 | 18

Chardonnay, Ch. Ste. Michelle, ’23 9.35 | 14

Chardonnay, Kendall Jackson, ’23 11.50 | 17

6 oz | 9 oz

Rosé, Chapoutier, ’23 Belleruche 11.50 | 17

Pinot Noir, Matua, ’22 10.75 | 16

Malbec, Alamos, ’24 9.35 | 14

Merlot, Columbia Crest, ’22 9.35 | 14

Cab. Sauv., Murphy Goode, ’22 10.25 | 15

Cab. Sauv., Ch. Ste. Michelle, ’22 10.75 | 16

BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE

Beer

Coastal Flats Pale Ale, tap 7.50

Coastal Flats Lager, tap 7.50

Allagash White, tap 7.75

Blue Moon Belgian White Ale, tap 7.50

Stella Artois, tap 7.75

Heavy Seas Loose Cannon IPA, tap 7.75

Solace Partly Cloudy IPA, tap 7.50

Miller Lite, tap 6.85

Corona, bottle 7.50

Michelob Ultra, bottle 7.25

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

111725-17

Leon Chatelain and Sebastian Von Marschall of Bowie Gridley Architects created the vision for the restaurant and oversaw the design while Alex Crawford and Kristina Crenshaw of Streetsense Architecture carried us over the goal line with meticulous design development, construction documents & construction administration.

The true heavy lifting was done by Charlie, Gary, Steve and many more world class, hard working studs. But none of this would be here without Spencer, Kirsten & Jill. Truly unsung heroes.

Jack & Bobbi Gable, our favorite artists, created the wonderful foyer and dining room murals.
Artists galore.....Eric Albrecht painted the Crown Bros Seafood exterior mural and the interior walls...
William Kautz hand carved and painted the mermaid and kissing fish...Laurie Fisher sculpted the foyer fish...
Don Gianella crafted the sailfish...Kris Viemeister made the iron Seahorse...window graphics by
Beth Crichton & the Streetsense Graphics Team.

Special thanks to so many GARStars starting with our best in biz opening team:
Ascary, Carleen, Katie, Chad, Chris, aka Ozzie who retired & will be forever missed, Matt,
Paul, Sarith & Tom. The behind the scenes support team: Cheryl, Dana,
Katie, Katie, Kevin, Kim, Kristen, Lori, Marion & Natalie.

And as always, Mike - The Wind Beneath Our Wings.



Starters

Baby Cake Sliders...sautéed crab & shrimp cakes with Asian slaw on brioche buns.....	three for 14....two for 10
Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon	13
Tex Mex Eggrolls...smoked chicken, corn & black beans wrapped in a cheddar tortilla...served with avocado dipping sauce	13
Hot Spinach, Parmesan & Artichoke Dip...with fresh tortilla chips.....	13
Blue Crab & Shrimp Fritters...grilled corn salsa & lobster ginger sauce.....	14
Crispy Sweet & Spicy Point Judith Calamari...tossed w. thin beans & pepper jelly	17
Crab & Corn Chowder	9
Lobster Bisque	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
Chopped Salad...mixed greens, fresh corn off the cob, tomatoes, scallions, Tillamook white cheddar, garlic croutons & buttermilk herb dressing	11
Warm Goat Cheese & Spiced Pecan Salad...with field greens, sun dried cranberries, tomatoes, garlic croutons and champagne vinaigrette	12
Crispy Two Noodle Shrimp Salad...salt & pepper fried shrimp with mixed greens, mango, sesame almonds, ginger vinaigrette & spicy peanut sauce	19
Ocean City Salad with Spiced Pecans...lightly fried chicken on mixed greens with avocado, fresh corn, tomato, scallions, sun dried cranberries, aged white cheddar and buttermilk herb.....	20
Coastal Roast Chicken Salad...mixed greens, fresh corn off the cob, sun dried cranberries, dates, tomato, sesame almonds, goat cheese & champagne vinaigrette.....	20
Short Smoked Grilled Salmon Salad*...bright red tomatoes, thin beans & field greens w. 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 with field greens & champagne vinaigrette	28
Lobster Club Salad...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	market

Sandwiches

Coastal Lobster Roll...lobster salad from the meat of a one pound Maine lobster on a grilled roll w. 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 w. tomato, havarti, guacamole & fries	17
Coastal Shrimp Roll...crispy salt & pepper fried shrimp with remoulade sauce on a grilled roll 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
Brunch Burger*...CAB®, bacon, American cheese, wicked sauce, a fried egg & fries	21
Jumbo Lump Crab Cake...broiled or sauteed on brioche w. remoulade sauce & fries ...	market

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, unsweetened 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 Cakes...broiled or sauteed...remoulade sauce, fries & slaw..... market
Crispy Fish Tacos...habanero slaw & corn tortillas with sweet potato fries...
.....three...20, two...15
Fish Fingers...crisply fried cod in Coastal Flats beer batter...tartar sauce, fries & cole slaw... 19
Pecan Crusted Trout...cauliflower mash and the original chardonnay citrus sauce 27
Short Smoked Salmon Filet*...marinated & smoked, then hickory grilled...
with broccolini, cauliflower mash & Creole mustard sauce 27

Chicken & Pasta

Fried Chicken Tenders...fries, cole slaw & honey mustard dipping sauce 15
Penne Primavera...broccolini, mushrooms, asparagus, tomato & basil, olive oil
garlic & Reggiano parmesan...add chicken...\$4, add shrimp...\$4, add both...\$7 19
Hickory Grilled Chicken Breast...with thin green beans,
roasted mushrooms & brown butter sauce on angel hair.....21
Louisiana Pasta*...chicken, andouille sausage, tomato, scallions &
penne pasta in a spicy creole cream sauce.....add shrimp, \$422

Steak & Ribs

Hickory Grilled Marinated Hanger Steak*...Certified Angus Beef® with
fries & roasted cremini mushrooms30
Wood Grilled Filet Mignon*...roasted cremini mushrooms &
Great American fries..... 8 oz...49, 6 oz...42
Low Country Beef Back Ribs...hickory smoked, mustard bbq, fries & cole slaw.....35
5 Star® Reserve Rib Eye Steak*... roasted cremini mushrooms & mashed potatoes48
Drunken Rib Eye* 5 Star® Reserve...marinated in our Great American Pale Ale...
mashed potatoes & roasted cremini mushrooms48

Rare	Med. Rare	Medium	Med. Well	Well Done
cool red center	warm red center	hot red center	hot pink center	order chicken

Sides

Cucumber, Tomato & Corn Salad.....6	Sauteed Spinach.....6
Cauliflower Mash.....7	Great American Fries.....6
Grilled Broccolini.....7	Sweet Potato Fries.....7
Crispy Brussels Sprouts with Bacon & Spiced Pecans.....7	

Desserts

A portion of all dessert sales will be donated to Manna Food Center.

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 almonds10

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Reservations available at CoastalFlats.net.

All Food is Available for Carry Out.

* Consuming raw or undercooked meat, fish or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.
The asterisked items may be cooked to order upon request.



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

Whites

Prosecco, Zardetto, NV, Italy	11.50.....	44
Riesling, Dr. Loosen, 2023 Dr. L, Germany.....	10.75..... 16.....	42
Riesling, Chateau Ste. Michelle/Dr. Loosen, 2023 Eroica, 90WS.....		52
Pinot Grigio, Stella, 2024, Umbria	9.75..... 14.....	37
Pinot Grigio, Attems, 2020, Venezia.....		52
Chenin Blanc-Viognier, Pine Ridge, 2023, California, 90WS.....		44
Chenin Blanc, Badenhorst Family, 2024, South Africa, 91WA		46
Sauvignon Blanc, Nobile, 2023, Marlborough, 93WS	10.25..... 15.....	39
Sauvignon Blanc, Kim Crawford, 2024, Marlborough, 90WE.....	12.25..... 18.....	46
Sauvignon Blanc, Cloudy Bay, 2022, Marlborough, 92W&S.....		62
Conundrum, Caymus, 2023, California.....		42
Rosé, Chapoutier, 2023 Belleruche, France	11.50..... 17.....	44
Chardonnay, Ch. Ste. Michelle, 2023, Columbia Valley	9.35..... 14.....	35
Chardonnay, Waterbrook, 2021, Columbia Valley, 91WA		44
Chardonnay, Kendall Jackson, 2023, California	11.50..... 17.....	44
Chardonnay, Sonoma-Cutrer, 2023, Russian River, 92WS.....		56
Chardonnay, Cakebread, 2023, Napa, 90WE		67

Reds

Pinot Noir, Angeline, 2023, Sonoma.....		42
Pinot Noir, Matua, 2022, Marlborough.....	10.75..... 16.....	42
Pinot Noir, MacMurray Ranch, 2022, Central Coast.....		46
Pinot Noir, La Crema, 2022, Sonoma, 91WE.....		54
Malbec, Alamos, 2024, Argentina.....	9.35..... 14.....	35
Malbec, Don Miguel Gascon, 2022 Reserva, Mendoza		50
Merlot, Columbia Crest, 2022, Columbia Valley	9.35..... 14.....	35
Merlot, Markham, 2018, Napa, 91WS		54
Red Blend, Orin Swift,2022 Abstract, California 91WS		62
Chianti, Castello d’Bossi, 2022, Tuscany		52
Zinfandel, St. Francis, 2018 Old Vines, Sonoma, 90WS		48
Zinfandel, Seghesio, 2023, Sonoma, 90WS		54
Zinfandel-Cabernet, The Prisoner, 2021, Napa		68
Cabernet Sauvignon, 14 Hands, 2022, Columbia Valley		35
Cabernet Sauvignon, Murphy Goode, 2022, California	10.25..... 15.....	39
Cabernet Sauvignon, Ch. Ste. Michelle, 2022, Columbia Valley	10.75..... 16.....	42
Cabernet Sauvignon, Catena, 2022, Mendoza, 93V		52
Cabernet Sauvignon, Duckhorn, 2022 Decoy, Sonoma.....		52
Cabernet Sauvignon, L’Ecole, 2019, Columbia Valley 91W&S.....		62
Cabernet Sauvignon, Hanna, 2020, Sonoma 93WE		67
Cabernet Sauvignon, Stonestreet, 2018, Alexander Valley, 94WA		87
Cabernet Sauvignon, Faust, 2022, Napa, 90WA.....		94
Cabernet Sauvignon, Freemark Abbey, 2021, Napa, 92WS.....		102

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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.