



# COASTAL FLATS

## Cocktails

<b>Classic Mojito</b> ...Cruzan Rum, fresh muddled mint & lime.....10.00	<b>Limoncello Spritz</b> ... Limoncello & Prosecco ..... 11.50
<b>Mango Mojito</b> ...Malibu Mango Rum, fresh muddled mint & lime.....10.50	<b>Raspberry Lemon Drop Martini</b> ... Absolut Citron, fresh squeezed lemons & raspberries ..... 11.00
<b>Pineapple Mojito</b> ... Malibu Coconut Rum, pineapples, fresh muddled mint & lime.....10.25	<b>Bourbon Smash</b> ...Maker's Mark, muddled lemon & mint ..... 13.25
<b>Sweetwater Perfect Margarita</b> ... Hornitos & Citronge .....11.00	<b>Coastal Mule</b> ...Tito's Handmade Vodka, Fever Tree Ginger Beer & lime ..... 10.50
<b>Chili Pineapple Margarita</b> ...Sauza blanco, gran gala & pineapple.....10.25	<b>Mango Martini</b> ...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
<b>Prosecco</b> , Zardetto, Brut.....	9.75   --	<b>Rosé</b> , Ferrari Carano, '24.....	9.75   14
<b>Riesling</b> , Dr. Loosen, '24 Dr. L.....	9.75   14	<b>Pinot Noir</b> , MacMurray Ranch, '22...	11.50   17
<b>Pinot Grigio</b> , Stella, '24 .....	7.35   11	<b>Pinot Noir</b> , Meiomi, '23 .....	12.25   18
<b>Sauv. Blanc</b> , Dashwood, '24.....	8.75   13	<b>Malbec</b> , Tilia, '24.....	8.25   12
<b>Sauv. Blanc</b> , Kim Crawford, '24.....	10.75   16	<b>Merlot</b> , Columbia Crest, '22 .....	8.75   13
<b>Chardonnay</b> , Ch. Ste. Michelle, '23 ...	8.25   12	<b>Cab. Sauv.</b> , Pendulum, '22.....	10.25   15
<b>Chardonnay</b> , Kendall Jackson, '24...	10.25   15	<b>Cab. Sauv.</b> , Duckhorn, '22 Decoy ....	13.35   20

\*\*\*BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE\*\*\*

## Beer

<b>Coastal Flats Pale Ale</b> , tap.....	7.25	<b>Corona</b> , bottle.....	7.75
<b>Coastal Flats Lager</b> , tap .....	7.25	<b>Miller Lite</b> , bottle.....	6.75
<b>Solace Partly Cloudy</b> , tap.....	7.75	<b>Devils Backbone Vienna Lager</b> , bottle ....	8.00
<b>Blue Moon Belgian White Ale</b> , tap.....	8.00	<b>Heavy Seas Loose Cannon IPA</b> , bottle ....	8.00
<b>Stella Artois</b> , tap.....	8.00	<b>Allagash White Belgian Wheat</b> , bottle....	8.25
<b>Athletic Run Wild IPA NA</b> , can.....		7.50	

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 Woolwich, Maine created our eighty foot mural of a lively, tropical port with many familiar 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.



# COASTAL FLATS

## 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



# COASTAL FLATS

## 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 Chicken 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

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL DONE</b>
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

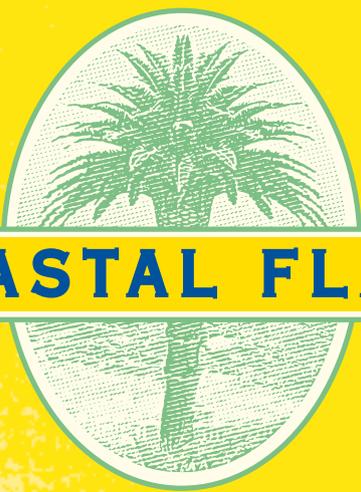
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Reservations available at CoastalFlats.net or on the Resy app.

\*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.



# COASTAL FLATS

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, 2024 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, 2023, California.....			42
Sauvignon Blanc, Dashwood, 2024, New Zealand .....	8.75	..... 13	..... 33
Sauvignon Blanc, Kim Crawford, 2024, Marlborough .....	10.75	..... 16	..... 42
Rosé, Ferrari Carano, 2024, 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, 2024, California .....	10.25	..... 15	..... 39
Chardonnay, Ferrari-Carano, 2024, Alexander Valley.....			46
Chardonnay, Chalk Hill, 2024, Sonoma, 93WS .....			46
Chardonnay, Sonoma-Cutrer, 2023, Russian River Valley .....			50
Chardonnay, Flowers, 2023, Sonoma 93WE .....			60
Chardonnay, Patz & Hall, 2022, Sonoma, 93WS .....			66
Chardonnay, Cakebread, 2023, 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, 2022, Edna Valley, 93WE .....			52
Pinot Noir, La Crema, 2023, Sonoma .....			54
Pinot Noir, Tolosa, 2023 Heritage, Sonoma, 91WE .....			52
Malbec, Tilia, 2024, Mendoza .....	8.25	..... 12	..... 31
Malbec, Trapiche, 2022 Broquel, Mendoza.....			37
Malbec, Don Miguel Gascon, 2021 Reserva, Mendoza .....			50
Merlot, Columbia Crest, 2022, Columbia Valley .....	8.75	..... 13	..... 33
Shiraz, Yalumba, 2023, Australia.....			37
Shiraz, Elderton, 2021, S.E. Australia .....			56
Red Blend, Orin Swift, 2023 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, 2022, North Coast .....			50
Cabernet Sauvignon, Duckhorn, 2022 Decoy, Napa,93WE.....	13.35	..... 20	..... 50
Cabernet Sauvignon, Daou Reserve, 2022, Paso Robles, 94WA.....			62
Cabernet Sauvignon, Girard, 2018, Napa.....			62
Cabernet Sauvignon, Stags’ Leap, 2022, 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.