



Cocktails

Classic Mojito ...Cruzan Rum, fresh muddled mint & lime 10.00	Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple 10.25
Mango Mojito ...Malibu Mango Rum, fresh muddled mint & lime 10.50	Espresso Martini ...Tito’s Vodka, Kahlua, Baileys Irish Cream & espresso..... 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
Limoncello Spritz ... Limoncello & Prosecco 11.50	Coastal Mule ...Tito’s Vodka, Fever Tree Ginger Beer & fresh muddled lime 10.50
House Booze - Bacardi, Sauza Blanco, Gordon’s Gin, Gordon’s Vodka & Jim Beam.	

Wines by the Glass

6 oz 9 oz	6 oz 9 oz
Prosecco , Zardetto, NV, Italy 9.75 --	Rosé , Ferrari Carano, ‘24 9.75 14
Riesling , Dr. Loosen, ‘24 Dr. L..... 9.75 14	Pinot Noir , MacMurray Ranch, ‘22 ... 11.50 17
Pinot Grigio , Stella, ‘24 7.35 11	Malbec , Tilia, ‘24 8.25 12
Sauv. Blanc , Dashwood, ‘24 8.75 13	Merlot , Columbia Crest, ‘22 8.75 13
Sauv. Blanc , Kim Crawford, ‘24 10.75 16	Cab. Sauv. , Pendulum, ‘22 10.25 15
Chardonnay , Ch. Ste. Michelle, ‘23 8.25 12	Cab. Sauv. , Duckhorn, ‘22 Decoy 13.35 20
Chardonnay , Kendall Jackson, ‘24 ... 10.25 15	
Chardonnay , Sonoma-Cutrer, ‘23 13.25 20	

BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE

Beer

Coastal Flats Lager , tap7.25	Stella Artois , tap.....8.00
Coastal Flats Pale Ale , tap.....7.25	Corona , bottle.....7.75
Solace Partly Cloudy IPA , tap7.75	Miller Lite , bottle6.75
Blue Moon Belgian White Ale , tap.....8.00	Athletic Run Wild IPA NA , can7.50

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

Chatelain Architects has created this warm, exciting and fun place for us.
Special, special thanks to Leon Chatelain, Alex Crawford and Brian Underwood.

America’s best muralist and former GMC car designer, John Gable of Woolrich, Maine
created our three spectacular murals with more than a little help from his wife, Bobbi.

Scrap Metal Fish Sculptures were created by Edouard Martinet of Brittany, France & Laurie
Fisher of Nova Scotia. Kris Viemeister of Strasburg, Virginia built our giant iron sea horse.

Joel Bloomberg of California designed the hand-blown illuminated
glass jelly fish in our bar.



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

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

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 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 icebox 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*...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...while it lasts..... 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 Lager beer batter... tartar sauce, fries & cole slaw	20
Pecan Crusted Trout...with the original chardonnay citrus sauce and 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, tomatoes, arugula, basil, garlic, olive oil & Reggiano parmesan...add chicken...\$4, add shrimp...\$4, 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... roasted cremini mushrooms, mashed potatoes and a field greens salad	52

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
Mashed Potatoes	6	Grilled Broccolini.....	7
Cauliflower Mash.....	7	Sweet Potato Fries.....	7

Desserts

A portion of all dessert sales will be donated to [Food for Others](#).

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 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, NV, Italy	9.75.....	37
Riesling, Dr. Loosen, 2024 Dr. L, Germany.....	9.75..... 14.....	37
Pinot Grigio, Stella, 2024, Umbria	7.35..... 11.....	27
Pinot Grigio, Attems, 2023, Italy, 90WS		52
Pinot Gris, Chehalem, 2021, Willamette Valley.....		52
Chenin Blanc, Dry Creek Vineyards, 2023, Sonoma, 91WS.....		42
Sauvignon Blanc, Dashwood, 2024, New Zealand	8.75..... 13.....	33
Sauvignon Blanc, Kim Crawford, 2024, Marlborough	10.75..... 16.....	42
Sauvignon Blanc, Cloudy Bay, 2024, Marlborough, 93WS		64
Rosé, Ferrari Carano, 2024, Sonoma	9.75..... 14.....	37
Conundrum, Caymus, 2022, California.....		37
Viognier, Horton, 2021, Virginia		52
Chardonnay, Ch. Ste. Michelle, 2023, Columbia Valley	8.25..... 12.....	31
Chardonnay, Kendall Jackson, 2024, California, 91WS	10.25..... 15.....	39
Chardonnay, Ferrari-Carano, 2022, Alexander Valley, 92W&S		46
Chardonnay, Sonoma-Cutrer, 2023, Russian River Valley	13.35..... 20.....	50
Chardonnay, Patz & Hall, 2020, Sonoma, 94W&S		66
Chardonnay, Cakebread, 2023, Napa, 93WE		70

Reds

Pinot Noir, Matua, 2020, Marlborough.....		33
Pinot Noir, MacMurray Ranch, 2022, Central Coast.....	11.50..... 17.....	44
Pinot Noir, Meiomi, 2023, Monterey-Sonoma-Santa Barbara		46
Pinot Noir, Niner, 2021, Edna Valley, 92WE		52
Pinot Noir, La Crema, 2023, Sonoma, 91WS.....		54
Malbec, Tilia, 2024, Mendoza	8.25..... 12.....	31
Malbec, Alamos, 2022, Mendoza, 90WA		31
Malbec, Don Miguel Gascon, 2022 Reserva, Mendoza		50
Merlot, Columbia Crest, 2022, Columbia Valley	8.75..... 13.....	33
Chianti Classico, Castello D’Albola, 2023, Tuscany		39
Montepulciano, Zaccagnini, 2022 Tralcetto, Abruzzi		44
Shiraz, Yalumba, 2022 Y Series, Australia		39
Red Blend, Orin Swift, 2022 Abstract, California, 91WS		59
Zinfandel, Seghesio, 2022, Sonoma, 93WS		46
Zinfandel, Carol Shelton, 2019 Wild Thing, Mendocino, 90WE		50
Zinfandel-Cabernet-Petite Sirah, The Prisoner, 2021, Napa.....		66
Cabernet Sauvignon, Pendulum, 2022, Columbia Valley, 91WE	10.25..... 15.....	39
Cabernet Sauvignon, Ch. Ste. Michelle, 2020, Columbia Valley, 90W&S		39
Cabernet Sauvignon, Louis Martini, 2019, California.....		44
Cabernet Sauvignon, Raymond, 2022, Napa		50
Cabernet Sauvignon, Duckhorn, 2022 Decoy, Sonoma, 93WE	13.35..... 20.....	50
Cabernet Sauvignon, Daou Reserve, 2022, Paso Robles, 94WA.....		62
Cabernet Sauvignon, St. Supery, 2019, Napa, 94WE.....		72
Cabernet Sauv.-Malbec-Merlot, Chalk Hill, 2021 Estate Red, Sonoma, 90WE		72
Cabernet Sauvignon, Stonestreet, 2017, Alexander Valley, 93WE		76

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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.