COASTAL FLATS

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, pineapple, fresh muddled mint & lime.....10.25

Sweetwater Perfect Margarita... Hornitos & Citronge 11.00

Chili Pineapple Margarita...Sauza blanco, Gran Gala & pineapple.....10.25

Limoncello Spritz... Limoncello & Prosecco 11.50

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

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

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

Coastal Flats Lager, tap 7.25

Solace Partly Cloudy, tap.....7.75

Blue Moon Belgian White Ale, tap.....8.00

Stella Artois, tap.....8.00

Corona, bottle..... 7.75

Miller Lite, bottle..... 6.75

Devils Backbone Vienna Lager, bottle 8.00

Heavy Seas Loose Cannon IPA, bottle 8.00

Allagash White Belgian Wheat, bottle.... 8.25

Athletic Run Wild IPA NA, 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.

031026-14

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 Egg Rolls...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 with 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 Salad…field greens, fresh mozzarella, chopped eggs, bacon, salami & honey Dijon vinaigrette 11

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 with 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 ..... mkt

Sandwiches

Coastal Lobster Roll...lobster salad from the meat of a one pound Maine lobster on a grilled roll with fries & roasted corn on the cob..... mkt

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

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COASTAL FLATS

Fresh Seafood

Hickory Grilled Fresh Fish*...the best available, hand cut in house daily.....mkt

Jumbo Lump Crab Cake...broiled or sautéed...remoulade sauce, fries & cole slaw .....mkt

Sautéed Shrimp & Creamy Grit Cakes...with country ham, roasted corn, asparagus, peppers, sweet onion & Cajun cream 19

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 sautéed 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...sautéed shrimp, chicken, andouille sausage, tomato, scallions & penne pasta in a spicy Creole cream sauce 27

Hickory Grilled Marinated Hanger Steak*…mashed potatoes, roasted cremini mushrooms & a field greens salad 34

BBQ Baby Back Ribs...hickory smoked...served with fries & cole slaw 34

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

Grilled Broccolini.....7

Cauliflower Mash.....7

Sautéed Spinach.....6

Great American Fries 6

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.

Our bakery, Best Buns Bakery & Burgers, 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, 2023, 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, Tolosa, 2023 Heritage, Sonoma, 91WE			52
Pinot Noir, La Crema, 2023, Sonoma			54
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.