



COASTAL FLATS

Cocktails

Classic Mojito ...Cruzan Rum, fresh muddled mint & lime.....	9.50	Sangria ... Sparkling White Sangria	10.00
Mango Mojito ...Malibu Mango Rum, fresh muddled mint & lime.....	10.00	Raspberry Lemon Drop Martini ... Absolut Citron, fresh squeezed lemons & raspberries	10.50
Pineapple Mojito ...Malibu Coconut Rum, pineapples, fresh muddled mint & lime	9.75	Bourbon Smash ...Maker's Mark, muddled lemon & mint	12.25
Sweetwater Perfect Margarita ... Hornitos & Citronge	10.25	Coastal Mule ... Tito's Handmade Vodka, Fever Tree Ginger Beer & muddled lime	10.00
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple	9.75		

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

Wines by the Glass

	6 oz 9 oz		6 oz 9 oz
Prosecco , Zardetto, NV.....	10.25 --	Rosé , Chapoutier, '22 Belleruche	11.50 17
Riesling , Dr. Loosen, '21 Dr. L.....	10.75 16	Pinot Noir , Matua, '20	10.75 16
Pinot Grigio , Stella, '22	9.75 14	Malbec , Alamos, '21	9.35 14
Sauv. Blanc , Nobilo, '22.....	10.25 15	Merlot , Columbia Crest, '21	8.75 13
Sauv. Blanc , Kim Crawford, '22.....	12.25 18	Cab. Sauv. , Murphy Goode, '21	10.25 15
Chardonnay , Ch. Ste. Michelle, '21	10.25 15	Cab. Sauv. , Ch. Ste. Michelle, '19.....	11.50 17
Chardonnay , Kendall Jackson, '22.....	11.50 17		

BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE

Beer

Coastal Flats Pale Ale , tap.....	7.25	Heavy Seas Loose Cannon IPA , tap.....	7.75
Coastal Flats Lager , tap.....	7.25	Solace Partly Cloudy IPA , tap.....	8.50
Allagash White , tap.....	7.75	Miller Lite , tap	6.75
Blue Moon Belgian White Ale , tap.....	7.50	Corona , bottle.....	7.50
Stella Artois , tap.....	7.75	Bud Light , bottle.....	6.75

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

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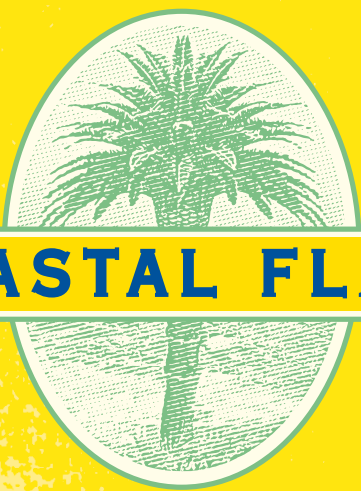
Leon Chatelain and Sebastian Von Marschall of Bowie Gridley Architects created the vision for the restaurant and oversaw the design while Alex Crawford and Kristina Crenshaw of Streetsense Architecture carried us over the goal line with meticulous design development, construction documents & construction 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, Jeff, Meagan, Paul, Sarith, Spencer & Tom. The behind the scenes support team: Cheryl, Dana, Chris, Craig, Jack, Katie, Katie, Kevin, Kim, Kristen, Lori, Marion, Natalie & Ryan.

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



COASTAL FLATS

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 12

Tex Mex Eggrolls...smoked chicken, corn & black beans wrapped in a cheddar tortilla...served with avocado dipping sauce 12

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 16

Crab & Corn Chowder 8

Lobster Bisque 8

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 8

Caesar...hearts of romaine with Reggiano Parmesan & garlic croutons..... 9

Chopped Salad...mixed greens, fresh corn off the cob, tomatoes, scallions, Tillamook white cheddar, garlic croutons & buttermilk herb dressing 10

Warm Goat Cheese & Spiced Pecan Salad...with field greens, sun dried cranberries, tomatoes, garlic croutons and champagne vinaigrette 11

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..... 18

Coastal Roast Chicken Salad...mixed greens, fresh corn off the cob, sun dried cranberries, dates, tomato, sesame almonds, goat cheese & champagne vinaigrette..... 18

Crispy Two Noodle Shrimp Salad...salt & pepper fried shrimp with mixed greens, mango, sesame almonds, ginger vinaigrette & spicy peanut sauce 19

Short Smoked Grilled Salmon Salad*...bright red tomatoes, thin beans & field greens w. champagne vinaigrette...Laura Chenel goat cheese, add \$1..... 26

Sesame Crusted Grilled Tuna Salad*...drizzled w. cilantro ginger sauce... thin beans, kalamata olives & grape tomatoes with field greens & champagne vinaigrette 27

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

Grilled Chicken & Havarti Cheese...citrus mayo & roasted peppers on grilled ice box bread with fries 17

Veggie Burger...brown rice, rainbow quinoa, black beans, beets & chipotle mayo served open faced on grilled ice box bread w. tomato, havarti, guacamole & fries..... 16

Cheddar Cheeseburger*...CAB®, Tillamook, mustard mayo, ketchup, pickle & fries..... 17

Bacon Cheeseburger*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries 19

Brunch Burger*...CAB®, bacon, American cheese, wicked sauce, a fried egg & fries 20

Coastal Shrimp Roll...crispy salt & pepper fried shrimp with remoulade sauce on a grilled roll and fries 17

Jumbo Lump Crab Cake...broiled or sauteed on brioche w. remoulade sauce & fries ... market

Coastal Kids Under 12

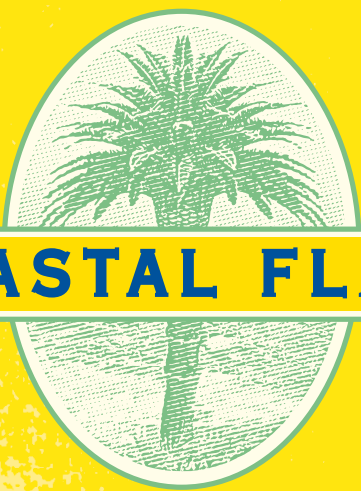
...served with milk, fountain soda, juice or lemonade

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



COASTAL FLATS

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...18, two...14

Sauteed Shrimp & Creamy Grit Cake...with Smithfield ham, roasted corn,
asparagus, peppers & cajun cream 17

Fish Fingers...crisply fried cod in Coastal Flats beer batter...
tartar sauce, fries & cole slaw 18

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 26

Chicken & Pasta

Fried Chicken Tenders...fries, cole slaw & honey mustard dipping sauce15

Hickory Grilled Chicken Breast...with thin green beans,
roasted mushrooms & brown butter sauce on angel hair.....20

Louisiana Pasta*...chicken, andouille sausage, tomato, scallions &
penne pasta in a spicy creole cream sauce.....add shrimp, \$4.....20

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...44, 6 oz...37

Low Country Beef Back Ribs...hickory smoked, mustard bbq, fries & cole slaw.....30

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.....5

Cauliflower Mash.....6

Grilled Broccolini.....6

Sauteed Spinach.....5

Great American Fries.....5

Sweet Potato Fries.....6

Crispy Brussels Sprouts with Bacon & Spiced Pecans.....6

Desserts

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

Key Lime Pie.....8

Warm White Chocolate Bread Pudding...bourbon custard sauce, vanilla
ice cream & caramel8

Warm Flourless Chocolate Waffle...with vanilla ice cream & toasted almonds9

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Reservations available at [CoastalFlats.net](#).

All Food is Available for Carry Out.

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

* 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.



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

Whites

Prosecco, Zardetto, NV, Italy	10.25.....	39
Riesling, Dr. Loosen, 2021 Dr. L, Germany.....	10.75..... 16.....	42
Riesling, Chateau Ste. Michelle/Dr. Loosen, 2019 Eroica, 91WA		52
Pinot Grigio, Stella, 2022, Umbria	9.75..... 14.....	37
Pinot Grigio, Attems, 2021, Venezia.....		52
Chenin Blanc, Badenhorst Family, 2022, South Africa.....		44
Chenin Blanc-Viognier, Pine Ridge, 2021, California.....		46
Sauvignon Blanc, Nobile, 2022, Marlborough	10.25..... 15.....	39
Sauvignon Blanc, Kim Crawford, 2022, Marlborough, 90WE.....	12.25..... 18.....	46
Sauvignon Blanc, Cloudy Bay, 2022, Marlborough, 92W&S.....		62
Conundrum, Caymus, 2021, California.....		42
Rosé, Chapoutier, 2022 Belleruche, France, 90WE	11.50..... 17.....	44
Chardonnay, Ch. Ste. Michelle, 2021, Columbia Valley	10.25..... 15.....	39
Chardonnay, Waterbrook, 2019, Columbia Valley.....		42
Chardonnay, Kendall Jackson, 2022, California	11.50..... 17.....	44
Chardonnay, Sonoma-Cutrer, 2021, Russian River.....		50
Chardonnay, Cakebread, 2022, Napa, 90WA.....		67

Reds

Pinot Noir, Angeline, 2021, Sonoma.....		42
Pinot Noir, Matua, 2020, Marlborough.....	10.75..... 16.....	42
Pinot Noir, MacMurray Ranch, 2021, Central Coast.....		46
Pinot Noir, La Crema, 2021, Sonoma, 90WS.....		54
Malbec, Alamos, 2021, Argentina, 90WA	9.35..... 14.....	35
Malbec, Don Miguel Gascon, 2019 Reserva, Mendoza.....		50
Merlot, Columbia Crest, 2021, Columbia Valley	8.75..... 13.....	33
Merlot, Markham, 2018, Napa, 91WS		54
Petite Sirah, Girard, 2019, Napa.....		56
Chianti, Castello d'Bossi, 2019, Tuscany, 92WE		52
Zinfandel, St. Francis, 2018 Old Vines, Sonoma, 90WS		48
Zinfandel, Seghesio, 2020, Sonoma, 90W&S		54
Cabernet Sauvignon, 14 Hands, 2020, Columbia Valley		39
Cabernet Sauvignon, Murphy Goode, 2021, California	10.25..... 15.....	39
Cabernet Sauvignon, Ch. Ste. Michelle, 2019, Columbia Valley, 90W&S	11.50..... 17.....	44
Cabernet Sauvignon, Catena, 2019, Mendoza, 91WA.....		52
Cabernet Sauvignon, Duckhorn, 2020 Decoy, Sonoma.....		52
Cabernet Sauvignon, L'Ecole, 2020, Columbia Valley 91W&S.....		62
Cabernet Sauvignon, Hanna, 2020, Sonoma 93WE		67
Zinfandel-Cabernet, The Prisoner, 2021, Napa		72
Cabernet Sauvignon, Faust, 2019, Napa, 93WS		90
Cabernet Sauvignon, Freemark Abbey, 2018, Napa, 94WA		100
Cabernet Sauvignon, Stonestreet, '17 Monument Ridge, Alexander Vy., 93WE		122

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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.