

Weekend Brunch

SATURDAY & SUNDAY 10AM - 3PM

OMELETTES

SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

VEGETABLE OMELETTE* (GF/V)

spinach, tomato, peppers, onions, mushrooms,
cheddar cheese 13.5

BACON AND POTATO OMELETTE* (GF)

crispy bacon, potatoes, cheddar cheese, green onions 13.5

COASTAL OMELETTE*

lump crab, bacon, onions, peppers, cheddar cheese,
avocado, capers, remoulade 16.9

EGG BENEDICT

SERVED OVER ENGLISH MUFFIN WITH
FRESH FRUIT OR BREAKFAST POTATOES

CLASSIC SINGLE BENE*

poached egg, canadian bacon, hollandaise, chives 12.9
add additional bene +4

SALMON ROYALE SINGLE BENE*

seared salmon, poached egg, sauteed spinach,
hollandaise, old bay 14.5 add additional bene +6

CRAB CAKE SINGLE BENE*

seasoned crab cake, poached egg, wilted spinach, tomato,
fried capers, hollandaise 15.9 add additional bene +6

ENTREES

FRENCH TOAST (V)

brown sugar, candied pecans, bananas,
peanut butter drizzle 12.9

BREAKFAST BURRITO

sausage, bacon, egg, mixed cheese, corn pico, avocado,
salsa verde, sour cream 13.5

SUNRISE FLATBREAD

scrambled egg, bacon, cheese, sausage gravy,
green onion 13.9

SHRIMP AND GRITS (GF)

cheddar cheese grits, sauteed shrimp, sausage,
peppers, spinach 17.9

LOADED WAFFLE (V)

belgian waffle loaded with fruit and nuts,
whipped topping, chocolate chips 13.9

WAFFLE AND EGG

belgian waffle, bacon, scrambled eggs,
maple syrup 15.5

BROKEN EGG BURGER*

bacon, fried egg, maple bacon aioli, lettuce,
onion, tomato 16.5

Coastal del Mar Lunch

AVAILABLE EVERY DAY 11AM - 3PM

LIGHT FARE

RHODE ISLAND CALAMARI ✧

crisp calamari, banana peppers, garlic butter sauce,
house pomodoro 15.9

traditional fried calamari with marinara available upon request

CRISPY CHICKEN BITES

dark meat chicken tossed in choice of buffalo, sweet thai
chili, garlic parmesan, bbq, pineapple chili sauce 11.9

PINEAPPLE GLAZED SHRIMP ✧

panko fried shrimp, pineapple chili glaze, scallions 16.5

CLAM CHOWDER

new england style, oyster crackers 8.9

SOUP DU JOUR

see server for details 7.9

SCALLOP DEL MAR SUSHI ROLL* GF

tuna, cucumber, avocado, seared scallops,
orange chili sauce, micro greens 16.9

COASTAL CRAB SUSHI ROLL* GF

lump crab meat, asparagus, topped with seared sesame tuna,
chipotle lime aioli and basil 16.5

SALMON SUSHI ROLL* GF

salmon, tuna, cucumber, topped with avocado,
spicy mayo, green onion 16.5

AHI TUNA TARTARE* ✧

marinated ahi tuna, cucumbers, avocado, ponzu,
crisp wontons 16.5 (GF without wontons)

COASTAL DEL MAR FAVORITES ✧

(GF) GLUTEN FREE / (V) VEGETARIAN

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.

Coastal del Mar Lunch

GREENS

RANCH, BLEU CHEESE, CAESAR,
BANANA GINGER, HONEY MUSTARD, SOUTHWEST,
CHERRY VINAIGRETTE, HOUSE DRESSING
(ALL DRESSINGS GLUTEN-FREE)

HOUSE SALAD GF/V

field greens, cherry tomatoes, cucumbers,
carrots, house dressing 9.9

CAESAR SALAD

crisp romaine, shaved parmesan, croutons, anchovies,
caesar dressing 11.9

SHRIMP SALAD

field greens, toasted cashews, roasted red peppers,
banana ginger dressing, fresh bananas, banana chips 16.9

CAPRESE SALAD GF/V

fresh mozzarella, tomatoes, field greens, cracked black pepper,
basil, oil, balsamic reduction 14.5

BLEU AND BERRY SALAD ✧ GF/V

spinach, fresh berries, bleu cheese crumbles,
candied pecans, cherry vinaigrette 15.9

SOUTHWEST CHICKEN SALAD

field greens, avocado, tomato, onion, corn pico, bacon,
cheddar cheese, crispy chicken, southwest dressing 16.9

add protein: chicken breast +8 / shrimp +10 /
salmon* +12 / seared scallops* +14

SANDWICHES

SERVED WITH CHOICE OF ONE SIDE

Gluten-Free bun available +1.00

OYSTER PO BOY

fried oysters, coleslaw, tomato, brioche hoagie, remoulade 14.9

TACOS* ✧

shrimp or fish, your way, flour or soft corn tortilla, coleslaw,
green onion, pineapple aioli 14.9 (GF with corn tortilla)

CRAB CAKE SANDWICH

lettuce, tomato, onion, remoulade, brioche bun 16.5

CHEESEBURGER*

served all the way with cheddar 15.9

AVOCADO CHICKEN SANDWICH

seared chicken, avocado, provolone, bacon,
lettuce, tomato, onion, cilantro lime aioli 15.5

SEAFOOD ROLL

lobster, crab, shrimp blend, lettuce, tomato, brioche hoagie 14.9

FRIED FISH SANDWICH ✧

crispy haddock, lettuce, tomato, tartar, brioche bun 15.9

CHICKEN CAESAR WRAP

blackened or grilled, flour tortilla, romaine,
parmesan, caesar dressing 13.5 sub shrimp +2

SHRIMP SCAMPI FLATBREAD ✧

lemon garlic cream sauce, fresh mozzarella, tomato,
shrimp, green onion 13.9

SIDES

seasoned rice
mashed potatoes
creamed spinach
seasonal vegetables

grilled asparagus
coleslaw
seasoned fries

cheddar grits
crab fried rice +1
baked potato (loaded +1)

ENTREES

SHRIMP AVOCADO BOWL ✧ GF

sauteed shrimp, corn and black bean pico, avocado,
seasoned rice, green onion, cilantro lime sauce 15.9

SOUTHWEST CHICKEN BOWL GF

seared dark meat chicken, corn and black bean pico,
siracha lime sauce, crisp tortillas 15.5

LUNCH FISH & CHIPS

crispy haddock, fries, coleslaw, tartar 14.9

CHICKEN KIEV

chicken breast stuffed with garlic-herb
compound butter, parmesan crusted, lemon cream,
mashed potatoes, asparagus 18.9

LUMP CRAB CAKES

remoulade, rice, asparagus 26.9

CRISPY FRIED SHRIMP

6 large shrimp, seasoned fries, coleslaw,
cocktail sauce 19.9

COASTAL PLATTER ✧

crispy haddock, garlic butter salmon, fried shrimp,
seasoned fries, tartar, cocktail, coleslaw 26.9

SEARED SCALLOPS*

seasoned rice, seasonal vegetable,
lemon beurre blanc 31.9

LEMON PARMESAN TROUT GF

baked rainbow trout, lemon parmesan butter, rice,
seasonal vegetables 23.5

SIMPLE SALMON*

blackened or grilled, seasoned rice,
creamed spinach, pineapple chili 22.9

