

Wine List

PINOT GRIGIO	GLS / BOT
BEL VENTO, ITALY	9 / 30
SALUS, ITALY.....	10 / 40
SANTA MARGHERITA, ITALY	13 / 46

SAUVIGNON BLANC	
CEDAR BROOK, CALIFORNIA	10 / 34
HOOKS BAY, NEW ZEALAND	12 / 42
KIM CRAWFORD, NEW ZEALAND.....	13 / 46

CHARDONNAY	
FENWICK, CALIFORNIA.....	9 / 34
KENDALL-JACKSON, CALIFORNIA.....	11 / 38
DECOY BY DUCKHORN, CALIFORNIA.....	12 / 42
MER SOLEIL RESERVE, SANTA LUCIA HIGHLANDS	14 / 50
SONOMA CUTRER, CALIFORNIA	15 / 56

SWEET	
EOS MOSCATO, CALIFORNIA.....	9 / 30
FRITZ RIESLING, GERMANY	10 / 34
ROMANIZ RISERVA LATINA TAWNY PORT	10

PINOT NOIR	
SCARLET OF PARIS, FRANCE	10 / 38
SILVER RIDGE, CALIFORNIA.....	10 / 38
ELOUAN, OREGON.....	14 / 50

CABERNET SAUVIGNON	
COPPOLA DIAMOND, CALIFORNIA.....	10 / 34
J. LOHR 'SEVEN OAKS', CALIFORNIA	11 / 38
RUBUS, CALIFORNIA	12 / 46
CLONE 5, ALEXANDER VALLEY.....	15 / 56

AROUND THE GLOBE	
BORGIO ANTICO CHIANTI, ITALY.....	10 / 38
RUBUS RED ZINFANDEL, LODI	13 / 50
CHATEAU ARNAUDS BORDEAUX, FRANCE	13 / 50
SAN ESTEBAN MALBEC, CHILE.....	12 / 46
CAYMUS SUISUN PETITE SIRAH, CALIFORNIA	20 / 76

BUBBLES	
ANTICO PROSECCO, ITALY, 187ML SPLIT	10
FRANZIE AND CRATZI ROSE, ITALY 187ML SPLIT	10
MARFIL BRUT CAVA, SPAIN	42
VEUVE CLICQUOT, FRANCE.....	110

CAPTAINS LIST	
JORDAN CHARDONNAY, RUSSIAN RIVER.....	68
LAURELWOOD, PINOT NOIR, OREGON	68
FAUST, NAPA.....	85
STAG'S LEAP ARTEMIS, NAPA.....	95
CAYMUS, CABERNET SAUVIGNON, NAPA.....	138
NICKEL & NICKEL CC RANCH, NAPA.....	150

Coastal Cocktails

THE HONEY MAKER.....	11
<i>makers mark, fresh lime juice, bitters, maple syrup, mint leaves, honeycomb stir</i>	

SOUTHERN STRAWBERRIES	10
<i>southern comfort, muddled strawberries, house made sour, topped with citrus soda</i>	

BLUE COAST	13
<i>don julio silver, blue curacao, house made agave sour, orange juice, half lime squeeze</i>	

SUNRISE SNOOK.....	10
<i>absolut citron, ruby red grapefruit juice, pineapple juice, lemon wheel, mint sprig</i>	

TORTUGA.....	10
<i>captain morgan, orange juice, mango juice, raspberry juice, topped with citrus soda</i>	

RUSTY SAIL	12
<i>jameson, drambuie, liquor 43</i>	

DEL MAR TINI.....	11
<i>absolut citron, almond orgeat, pomegranate juice, house made sour, cocktail cherry</i>	

COASTAL FASHIONED.....	12
<i>woodford reserve, torched orange slice, orange bitters, maple simple syrup, gentleman's cube</i>	

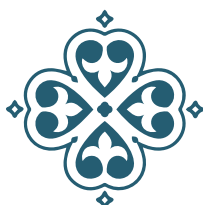
NIGHT BERRY SANGRIA.....	9
<i>pinot noir, house made sour mix, strawberry and blackberry flavors, topped with citrus soda</i>	

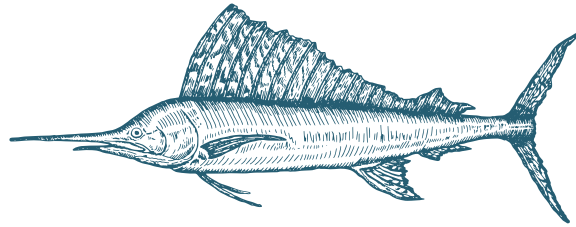
EARLY MORNING SANGRIA.....	9
<i>pinot grigio, mango flavors, orange liquor, club soda, orange sunrise wheel</i>	

Premium Spirits

FINE SCOTCH	
Johnnie Walker Black	14
Glenlivet 12	15
Macallan 12	18
Glenfiddich 15	20
Johnnie Walker Blue	50

CRAFT BOURBON & WHISKEY	
Basil Hayden	11
Woodford Reserve.....	12
Makers 46	13
Angels Envy.....	13
Woodford Reserve Double Oaked.....	15
Whistle Pig Rye 10 Year.....	16





Coastal del Mar

APPETIZERS

MUSSELS*

steamed mussels, tomato broth, herbs, crostini 14.5
(GF without crostini)

RHODE ISLAND CALAMARI ✧

crisp calamari, banana peppers, garlic butter sauce,
house pomodoro 14.9
traditional fried calamari with marinara available upon request

FRIED OYSTERS

cornmeal dusted, cocktail sauce, remoulade 16.9

LUMP CRAB CAKES

with remoulade 16.5

CLAM CHOWDER

new england style, oyster crackers 8.5

SEAFOOD DUO

tuna salad, seafood salad, crostini 13.9
(GF without crostini)

PINEAPPLE GLAZED SHRIMP ✧

panko fried shrimp, pineapple chili glaze,
scallions 16.5

BACON WRAPPED SCALLOPS* GF

sriracha aioli, mango salsa, scallions 20.5

JUMBO SHRIMP COCKTAIL GF

chilled shrimp, cocktail sauce 14.9

SOUP DU JOUR

see server for details 8.5

SUSHI

SCALLOP DEL MAR ROLL* GF

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

COASTAL CRAB ROLL* GF

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

SALMON 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

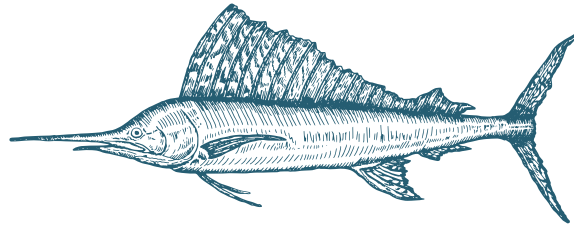
*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food-borne illness.

Brittany Driskell

EXECUTIVE CHEF



The Villages Grown | Proudly serving The Villages
Grown ingredients in select menu items.
Ask your server for more details.



GREENS

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

HOUSE SALAD GF/V

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

CALAMARI SALAD

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

BLEU AND BERRY SALAD ✧ V/GF

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

add protein: chicken breast +9 / shrimp +10 / salmon* +12 / seared scallops* +14

CAESAR SALAD

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

CAPRESE SALAD GF/V

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

SANDWICHES

CHEESEBURGER*

served all the way with cheddar 15.9

AVOCADO CHICKEN SANDWICH

seared chicken, avocado, provolone, bacon, cilantro lime aioli 13.9

Gluten-Free bun available +1.00

LAND ENTREES

GRILLED PORK CHOP* ✧ GF

ginger rub, pineapple chili glaze, seasoned rice, seasonal vegetables 25.5

FILET AND SHRIMP* GF

5oz filet, seared shrimp, garlic parmesan butter, mashed potatoes, seasonal vegetables 35.9

CHICKEN KIEV

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

12OZ RIBEYE* GF

finished with garlic herb butter, mashed potatoes, seasonal vegetables MKT

PASTA

SHRIMP AND SCALLOP FETTUCCINI* ✧

lemon garlic butter, scallops, shrimp, fettuccini, spinach, tomatoes, parmesan cheese 23.5

FRUITTI DI MARE*

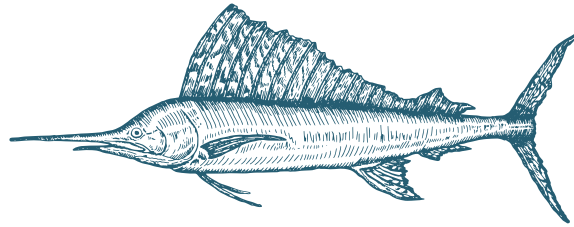
calamari, shrimp, mussels, fettuccini, marinara, fresh basil, parmesan cheese 21.9

SIDES

seasoned rice
mashed potatoes
creamed spinach
seasonal vegetables
grilled asparagus

coleslaw
seasoned fries
crab fried rice +1
baked potato (loaded +1)





SEA ENTREES

LUMP CRAB CAKES

remoulade, rice, asparagus 24.9

CRISPY FRIED SHRIMP

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

LEMON PARMESAN TROUT GF

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

CRAB STUFFED SHRIMP ✦

lump crab-stuffed shrimp, lemon beurre blanc, capers, rice, seasonal vegetables 25.5

HADDOCK PICATTA GF

lemon caper sauce, rice, seasonal vegetables 20.9

FISH AND CHIPS

crispy haddock, seasoned fries, coleslaw, tartar 20.5

SCALLOP RISOTTO* GF

spinach, tomato, shaved parmesan with creamy risotto 21.9

BUTTER BRAISED COLD WATER LOBSTER TAIL GF

guest choice of two sides, drawn butter MKT

COASTAL PLATTER ✦

crispy haddock, garlic butter salmon, fried shrimp, seasoned fries, tartar, cocktail, coleslaw 24.9

SNOW CRAB LEGS GF

1lb crab legs, drawn butter, guest choice of two sides MKT

SALMON WELLINGTON* ✦

creamed spinach, buttery puff pastry, cooked medium well, lemon beurre blanc, mashed potatoes, asparagus 24.9

FRESH FISH

SERVED WITH YOUR CHOICE OF TWO SIDES AND ONE OF OUR SCRATCH-MADE SAUCES

SALMON*

chef recommends grilled or blackened 21.8

AHI TUNA*

chef recommends grilled, blackened, or pan seared 24.9

RAINBOW TROUT ✦

chef recommends lightly seasoned, pan seared 22.5

SEARED MAINE SEA SCALLOPS*

chef recommends lightly seasoned, pan seared 30.9

TODAYS FRESH CATCH*

see server for details MKT

SCRATCH-MADE SAUCES

LEMON BUTTER
SWEET THAI CHILI
BUTTER BRAISED TOMATO SAUCE
BÉARNAISE
PINEAPPLE CHILI

Entree Enhancements

SCAMPI SHRIMP 10
LUMP CRAB CAKE 13
LEMON BUTTER SCALLOPS 14
LOBSTER TAIL 30

