

# Coastal del Mar

## APPETIZERS

### MUSSELS\*

steamed mussels, tomato broth, herbs, crostini 15.5  
(GF without crostini)

### RHODE ISLAND CALAMARI ✦

crisp calamari, banana peppers, garlic butter sauce,  
house pomodoro 16.9  
traditional fried calamari with marinara available upon request

### COCONUT SHRIMP

crispy jumbo fried panko and toasted coconut shrimp,  
served with a pineapple mango sauce 13.9

### LUMP CRAB CAKES

with remoulade 18.9

### CLAM CHOWDER

new england style, oyster crackers 9.5

### CRISPY CHICKEN BITES

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

### PINEAPPLE GLAZED SHRIMP ✦

panko fried shrimp, pineapple chili glaze,  
scallions 16.5

### BACON WRAPPED SCALLOPS\* GF

sriracha aioli, mango salsa, scallions 20.9

### JUMBO SHRIMP COCKTAIL GF

chilled shrimp, cocktail sauce 14.9

### OYSTERS ROCKEFELLER\*

cream spinach, bacon, parmesan cheese, hollandaise,  
breadcrumbs 18.9

## SUSHI

### SCALLOP DEL MAR ROLL\* GF

tuna, cucumber, avocado, seared scallops,  
orange chili sauce, micro greens 17.5

### 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

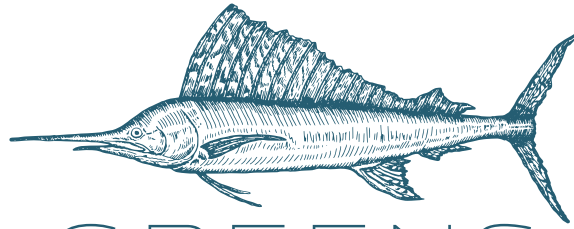
### AHI TUNA TARTARE\* ✦

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.



## GREENS

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

### HOUSE SALAD GF/V

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

### BLEU AND BERRY SALAD ✧ V/GF

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

### 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

### SOUTHWEST CHICKEN SALAD

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

### SHRIMP SALAD

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

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

## SANDWICHES

### CHEESEBURGER\*

served all the way with cheddar 15.9

### AVOCADO CHICKEN SANDWICH

seared chicken, avocado, provolone, bacon,  
lettuce, tomato, onion, cilantro lime aioli 15.9

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 38.9

### 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 25.9

### FRUITTI DI MARE\*

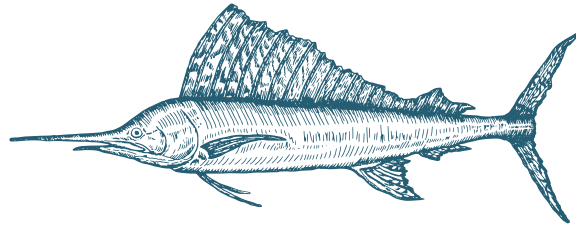
calamari, shrimp, mussels, fettuccini, marinara,  
fresh basil, parmesan cheese 21.9

## SIDES

seasoned rice  
mashed potatoes  
creamed spinach  
seasonal vegetables  
grilled asparagus  
coleslaw

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





## SEA ENTREES

### LUMP CRAB CAKES

*remoulade, rice, asparagus 27.9*

### CRISPY FRIED SHRIMP

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

### LEMON PARMESAN TROUT <sup>GF</sup>

*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 26.5*

### HADDOCK PICATTA

*lemon caper sauce, rice, seasonal vegetables 21.9*  
*GF without sauce*

### FISH AND CHIPS

*crispy haddock, seasoned fries, coleslaw, tartar 20.9*

### SCALLOP RISOTTO\* <sup>GF</sup>

*spinach, tomato, shaved parmesan with creamy risotto 26.9*

### SOFT-SHELL CRAB

*two fried soft-shell crabs served over house cheese grits and smothered with a spicy cajun herb butter sauce 21.5*

### COASTAL PLATTER ♦

*crispy haddock, garlic butter salmon, fried shrimp, seasoned fries, tartar, cocktail, coleslaw 29.9*

### 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 22.9*

### 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 31.9*

### 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

