



## LUNCH FEATURES

\* Marked items served with choice of 1 Signature Side

<b>Soup &amp; Salad</b> Coastal Grille House Salad or Caesar Salad With Lobster Bisque	\$14.4	<b>Twisted Tacos</b> 2 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime creme served with french fries or cole slaw	\$11.5
<b>Jambalaya Pasta</b> Shrimp, Chicken & Andouille sausage sauteed with onions, tomato & peppers in a Spicy Cajun sauce over linguine	\$12.9	<b>Grilled Tilapia Sandwich</b> Lightly seasoned with lettuce, tomato & onion served with french fries or cole slaw	\$10.9
<b>Blackened Chicken Alfredo Pasta</b> Linguine in a traditional Alfredo sauce topped with blackened chicken	\$12.3	<b>North Atlantic Grilled Salmon *</b>	\$14.9
<b>Baked Parmesan Crusted Chicken *</b> Parmesan crusted chicken breasts baked & topped with a garlic alfredo sauce	\$12	<b>Grilled Longfin Tilapia *</b>	\$11.9
<b>Baja Fish Tacos</b> 2 flour tortillas, seasoned tilapia, chimichurri sauce, mango salsa & a lime cream drizzle served with french fries or cole slaw	\$11.5		

### GRILLED FISH STYLES

Lemon Butter, Mango Salsa, Pan Asian, Toluca Spiced, House Grilled, Blackened

Substitute brown rice for any pasta at no additional charge

## APPETIZERS

<b>Flash Fried Calamari</b> With vegetables and a sweet & spicy Asian sauce	\$11	<b>Coconut Shrimp</b> 6 homemade coconut encrusted jumbo shrimp, fried & served with a pineapple chili sauce	\$11.9
<b>Sesame Seared Ahi Tuna</b> Premium sushi grade tuna seared rare, sliced & chilled. Served with soy, wasabi & pickled ginger	\$13.9	<b>Wisconsin Cheese Curds</b> Lightly breaded and fried Wisconsin cheese curds served with a chipotle ranch dipping sauce	\$9.9
<b>"Off The Hook" Shrimp</b> Panko encrusted fried and tossed with your choice of sauce: Austin's Twisted Sauce, Mango Jalapeno, Asian Zing or Austin's BBQ Sauce	\$11.3	<b>Traditional Buffalo Wings</b> 10 lightly breaded and seasoned jumbo wings fried and tossed in our homemade buffalo sauce served with Blue cheese	\$12.3
<b>Lobster &amp; Shrimp Dip</b> Large pieces of cold water lobster & shrimp baked in a 3-cheese blend served with tortilla chips	\$14.2		

## SOUPS, SALADS & BOWLS

Add blue cheese crumbles \$1.5

<b>Dressings:</b> Garlic Peppercorn Ranch, Chipotle Ranch, Strawberry Balsamic Vinaigrette, Caesar, Citrus Vinaigrette, Blue Cheese			
<b>Lobster Bisque</b>	\$8.9	<b>Tower of Cobb</b>	\$15.7
<b>Caesar Salad</b>	\$5.5	Romaine, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese tossed with garlic peppercorn ranch dressing	
<b>Coastal House Salad</b>	\$5.5	substitute grilled shrimp or crispy shrimp \$2	
Spring mix, red onion, tomatoes, cucumbers, toasted pumpkin seeds tossed in a citrus vinaigrette		substitute grilled salmon or sesame seared ahi tuna for \$3	
With grilled chicken, grilled shrimp or crispy shrimp	\$10	<b>Southern Fried Chicken Salad</b>	\$14.7
With grilled salmon, or sesame seed seared ahi tuna	\$13	Romaine lettuce blend with cheddar and pepperjack cheeses, bacon, tomato and croutons topped with Southern fried chicken tenders	
<b>Ahi Tuna Bowl</b>	\$14.9		
Jasmine rice with mango salsa and sesame seared Ahi tuna. Garnished with crispy wonton noodles and served with a sweet chili sauce			

## HAND HELDS

Served with Shoestring Fries or Carolina Cole Slaw (excludes fish & chips)

<b>Coastal Cheddar Cheeseburger</b> 100% Angus burger, Vermont cheddar, lettuce, tomato, onion, pickles & our signature sauce	\$12.3	<b>Chesapeake Crab Cake Sandwich</b> Lump backfin crab cake with lettuce, tomato & onion	\$14.9
<b>Fish &amp; Chips</b> Our original beer battered New England haddock filets, crispy shoestring fries and cole slaw	\$15.5	<b>Lobster Grilled Cheese</b> Lobster, smoked mozzarella & cheddar cheese between buttered sourdough bread	\$15.9
<b>Baja Fish Tacos</b> 3 flour tortillas, seasoned tilapia, chimichurri sauce, mango salsa & a lime cream drizzle	\$14.5	<b>The "Impossible Burger"</b> Yes it's a 100% vegetarian plant based patty and quite possibly the best you ever had...served with Vermont cheddar, lettuce, tomato and onion.	\$13.5
<b>Twisted Tacos</b> 3 flour tortillas, crispy shrimp topped with our twisted sauce, diced tomatoes and a lime creme	\$14.5	<b>Cajun Chicken Sandwich</b> Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce	\$11.9
<b>The Maine Lobster Roll</b> Chilled lobster, mayo & celery on a New England style bun	\$16.9		

Substitute Gluten Free Bun \$1.5

## SIMPLY GRILLED FISH

Served with Glazed Carrots & 1 Signature Side

North Atlantic Salmon	Sm	\$19.4	Lg	\$22.5
Ahi Tuna Steak *				\$21.5
<i>Served rare</i>				
Chilean Sea Bass *				\$29.5
Longfin Tilapia				\$16.5
Mahi Mahi *				\$20.5
Shrimp & Sea Scallops *				\$22.9

\*Wild Caught

Top with Shrimp & Crab in a garlic cream sauce \$6.5

Add a Skewer of Shrimp or Sea Scallops to any entree \$8.9

### GRILLED FISH STYLES

Lemon Butter  
Mango Salsa  
Pan Asian  
Toluca Spiced  
House Grilled  
Blackened

## PASTAS

Jambalaya Pasta	\$17.9	Blackened Chicken Alfredo Pasta	\$16.5
<i>Shrimp, Chicken, &amp; Andouille sausage sauteed with onions, tomato &amp; peppers in a Spicy Cajun sauce over linguine</i>		<i>Linguine in a traditional Alfredo sauce topped with blackened chicken</i>	
Seafood Medley Pasta	\$18.9	Seafood Gnocchi	\$20.9
<i>Shrimp, Crab &amp; Scallops in a garlic cream sauce over linguine</i>		<i>Sweet lobster, bay scallops and tender shrimp sautéed with golden browned potato gnocchi, mushrooms and fresh tomatoes tossed in lobster-sherry cream sauce</i>	

Substitute brown rice at no additional charge. Substitute gluten free pasta \$1.5

## SEAFOOD SPECIALTIES

Served with Glazed Carrots & 1 Signature Side

Chesapeake Crab Cakes	\$23.9	Baked Boston Haddock	\$19.5
<i>Two large lump backfin crab cakes</i>		<i>Panko encrusted smothered in a shrimp and crab garlic alfredo sauce</i>	
Broiled Seafood Platter	\$26.9	Pan Seared Scallops	\$23.9
<i>Broiled sea scallops, jumbo shrimp, tilapia, and a crab cake prepared either blackened or house (sorry no substitutions)</i>		<i>Large day-boat sea scallops pan seared over a bed of arugula and spinach with bacon and Parmesan cheese</i>	

## STEAK, CHICKEN & RIBS

Served with Glazed Carrots & 1 Signature Side

Filet Mignon		Brickstone's Southern Fried Chicken Tenders	\$16.3
<i>Hand cut aged beef</i>		<i>Tenders southern spiced and fried with a traditional "Comeback" dipping sauce</i>	
6 oz.	\$23.2	Handcut Ribeye	\$26.3
8 oz.	\$26.7	<i>12 oz. ribeye house grilled or cajun seasoned</i>	
<i>Add blue cheese crumbles \$1.5</i>		Baked Parmesan Crusted Chicken	\$17.5
Austin's Baby Back Ribs		<i>Parmesan crusted chicken breasts baked &amp; topped with a garlic alfredo sauce</i>	
<i>"Fall off the bone" with our Austin's BBQ sauce</i>		Crab Cake & Rib Combo	\$23.2
Full Rack	\$23.9	<i>Lump backfin crab cake with 1/2 rack of slow roasted baby back ribs</i>	
1/2 Rack	\$16.9		
BBQ Chicken	\$15.5		
<i>9oz of boneless chicken grilled with Austin's BBQ sauce</i>			

## SIGNATURE SIDES

Shoestring French Fries	\$3	Steamed Broccoli	\$4	Yukon Gold Potatoes Au Gratin	\$4
Carolina Cole Slaw	\$3	Steamed Asparagus	\$4	Homestyle Mashed Potatoes	\$4
Glazed Carrots	\$4	Jasmine Rice	\$4		

## KIDS MENU

Served with choice of French Fries, Cole Slaw, Broccoli or Mandarin Oranges

EZ Mac-N-Cheese	\$6.5	Popcorn Shrimp	\$6.5
Cheeseburger Sliders (2)	\$6.5	Grilled Shrimp	\$6.5
Chicken Tender Bites	\$6.5	Tilapia	\$6.5
Fish & Chips	\$6.5		

## DESSERTS

Key Lime Pie	\$6.9	Flourless Double Chocolate Brownie	\$6.9
Feature Cheesecake	\$6.9	Monster Chocolate Chip Cookie Sundae	\$8.5

\* Consuming raw or undercooked meats, poultry & seafood may increase your risk of foodborne illness. Please alert your server of any food allergies. A Gluten-Free menu is available from your server.