



**This is our intro menu. More to come!**

## Raw Bar

Oysters\* (GF) \$17  
*served raw*

Little Necks\* (GF) \$12  
*served raw*

Top Necks\* (GF) \$12  
*served raw*

Shrimp Cocktail (GF) \$17

Crab Cocktail (GF) \$34

The Coastal Reserve (Seafood Tower) (GF) MP

## Soups

Seafood Bisque *cup \$7 or bowl \$9*

French Onion crock \$9

## Appetizers

Sea Spuds® \$10  
*white cheese sauce (GF)*

Steamed Clams \$14  
*white garlic sauce (GF)*

Fresh Mussels \$14  
*red or white (GF)*

**Crispy Calamari \$14**  
*lime cilantro aioli, roasted peppers*

**Fried Shrimp \$15**

**Wings \$15**  
*buffalo, BBQ, hot honey, cajun, lemon pepper, thai chili*  
*GF options depending on sauce*

**Shrimp & Sausage Stuffed Mushrooms \$14**  
*creole mustard sauce*

**Mozzarella Wedges \$12**  
*marinara*

**Crab Bruschetta Nachos (GF) \$15**  
*crab, tortilla chips, lettuce, tomato bruschetta, cheese sauce, balsamic reduction*

## Salads

**Seafood Salad (GF) \$30**  
*spring mix, tomatoes, cucumbers, blue cheese crumbles, bacon, grilled scallops, grilled shrimp, crabmeat, balsamic vinaigrette*

**Burrata Salad (GF) \$17**  
*marinated tomatoes, red onion, spring mix, olive oil, balsamic reduction*

**Blackened Shrimp Mexican Street Corn Salad (GF) \$20**  
*blackened shrimp, corn, cotija cheese, lime chili dressing, romaine lettuce*

**Caesar Salad\* \$13**  
*creamy Caesar dressing, parmesan cheese, garlic croutons*  
*GF option — no croutons*  
*may contain raw egg*

## Smash Burgers *(served with fries)*

### Scratch Kitchen Burger\* \$16

*lettuce, tomato, pickles, cheddar, burger sauce*

*GF option — no bun*

### Bacon Jam Burger\* \$18

*white cheddar, bacon jam, crispy onions, BBQ, pickled jalapeños*

### French Onion Burger\* \$18

*sautéed onions, fried onions, gruyere*

*Crafted for flavor and texture, our signature smash burgers are served fully cooked. All burgers come with 2 patties.*

## Sandwiches *(served with fries)*

### Italian Roast Pork \$18

*broccoli rabe, sharp provolone, seeded roll*

*GF option — no roll*

### Crab Cake Sandwich \$22

*lettuce, tomato, cajun remoulade, brioche bun*

### Blackened Fish Sandwich \$18

*lettuce, tomato, slaw, brioche*

*GF option — no roll*

### Fried Shrimp Po' Boy \$16

*cajun mayo, lettuce, pickles, tomato*

### Ribeye Cheesesteak \$20

*Cooper sharp cheese, roll, with or without fried onions*

## Entrées

### Chicken Marsala \$25

sautéed chicken medallions, wild mushrooms, light marsala wine sauce, spaghetti

### Pan Seared Filet Mignon\* (GF) \$35

*yukon gold mashed potatoes, sautéed spinach, red wine sauce  
cooked to order*

### Tuscan Salmon\* (GF) \$28

*white beans, cherry tomatoes, spinach, light white wine seafood sauce  
cooked to order*

### Pan Seared Lump Crab Cakes \$35

*seafood spices, cajun remoulade, homemade coleslaw, roasted potatoes*

### Shrimp & Crab Cavatelli Vodka \$30

*blush vodka sauce*

### Chicken Parmesan \$25

*breaded chicken over spaghetti with tomato sauce*

### Consumer Advisory

\* These items are served raw or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

### Gluten-Free Notice

**(GF)** = Gluten-Free

**(GF option)** = Can be prepared gluten-free upon request

Please inform your server of any allergies. While we offer gluten-free options, our kitchen is not a certified gluten-free environment.

**Thank you for dining with us!**