



COASTAL SALT

Reel Eats & High Spirits

STARTERS

Lemonade Scallops

Seared Sea Scallop, Bitter Greens, Pickled Onions, Mojito Apple, Pistachio Crumb, Agave Lemon Glaze 17

Buffalo Roasted Chickpeas

Celery Variations, Seeded Carrot, Fromage d' Ambert Blu Cheese 13

Shrimp Bohemian

TX Gulf Shrimp, Sweet Onion, Lemon, Old Boh' Broth, Garlic Garlic Herb Toast 17

Clams Manhattan

Vapor Steamed Little Neck Clam, Heirloom Carrot, Celery, Potato Confit, Harissa Crème Fraiche & Tomato Water 17

Lobster Mac n Cheese

Maine Lobster, Shell Pasta, Smoked Gouda, Toasted Herb Crust 18

Coastal Roll

Tempura Fried Shrimp & Avocado Roll, Spicy Crab, Unagi Sauce 17

Fried Deviled Eggs

Herbed Panko, Hot Paprika Yolk, Lump Crab, Malt Vinegar Aioli 12

Seafood Nachos

House Fried Tortilla, Shrimp, Jumbo Crab, Creamy Queso Blanc, Pico de Gallo, Guacamole, Jalapeno 19

Grana Padano Arancini

Fried Saffron Stained Risotto, Fine Herbs, Basil Emulsion, Smoked Tomato Gastrique 14

Octopus Basques

Char Roasted Octopus, Marinated Fennel, Piquillo Pepper, Sicilian Olives", Lemon Frisee, Fennel Pollen, Black Garlic Puree 19

Shore Wings

Buffalo, Coastal Crack, Old Bay, Signature Q. 13

Mexican Cartel Cocktail

Shrimp, crab meat, avocado, cucumber, clamato gazpacho, old bay, micro cilantro, tortillas 18

Classic Colossal Shrimp Cocktail

Mississippi Delta Cocktail, Old Bay, Lemon 13

Regional Oysters

13/26

6/Bakers Dozen

Champagne Mignonette, Cocktail, Gingergrette

SHARABLE SIDES

ALL SHARABLE SIDES ARE

Sautéed Squash 8

Grilled Asparagus 9

Pancetta Roasted Brussel Sprouts 9

Garlicky Broccolini 9

Basket of Fries 10

Sauce Trio 5

Malt Vinegar, Javin Curried Ranch, Hot Ketchup

SOUPS

Corn and Crab Chowder

Lump Crab, Caramelized Corn, Red Bell Pepper, Potato, Old Bay 13

Soup Du Jour

Ask Your Server About Our Specialty Soup Of The Day

SALADS

Grilled Chicken 10 | Crab Cake MP | Grilled Jumbo Shrimp 15 | Roasted Mahi 19 | Grilled Beef Filet 32

House Salad

Field Green Lettuce, Heirloom Toy Box Tomato's, Cucumber, Carrot, Radish, Seasoned Crouton 11

A Celebration of Beets

Tandori Roasted, Pickled, Raw, Farmers Cheese Cashew Puree, Compressed Pear, Banylus Vinaigrette, Beet Soil 17

Seeds & Greens

Field Greens, Seeds & Things, Orange Segments, Pickled Red Onion, Purple Haze Goat Cheese, Strawberry Vanilla Vinaigrette 15

Crab Cobb Salad

Fresh Crab Meat, Sweet Corn, Baby Arugula, Shaved Asparagus, Avocado, Pico De Gallo, Crumbled Bacon, Corn Tortilla, Cilantro Lime Vinaigrette MP

ENTREES

Mahi Imperial

Pan Seared, Jumbo Lump Imperial, Roasted Fingerling Potato, Asparagus, Shallot, Lemon Tarragon Sauce 38

Citric Vodka Basil Brined Rock Hen

72 hr. Pork Belly, Eastern Shore Succotash, Rosemary Honey Corn Bread, Liquid Gold BBQ 29

Baton Rouge Bucatini

Seared White Shrimp, Crawfish, Ground Chorizo, Sweet Drop, Pearl Onion, Broccolini, Tomato Preserve, Cajun Cream Sauce 37

22 oz Bone in Rib Eye

Duck Fat Smashed Potato, Vadouvan Curry, Roasted Carrot, French Beans, Sautéed Squash, Caramelized Shallot Puree C-16 Sauce 43

Roasted Maryland Crab Cake

Broccolini, Garlic confit, Warm Potato Salad, Old Bay Vinaigrette, Dijonaise Sauce MP

Beef Filet

Pancetta Roasted Brussel Sprouts, Vermouth Spiked Pearl Onion, Gruyere Cantal Potato Puree, Brown Butter Bell Pepper Demi. 39

Seared Red Snapper

Curried Cauliflower, Herbed Farro, Mushroom, Roasted Squash, Prosciutto Mussel Broth 37

Dukkah Rubbed Lamb Rack

Spring Pea, Asparagus, Nero Kale "Vignole", Roasted Tomato Grits, Minted Honey 43

Togarashi Crusted Tuna Loin

Kimchi Fried Rice, Watermelon Radish, Edamame, Hijiki, Egg, Smoked Avocado Aioli 35

Farmers Basket

Seasonally Sourced Vegetables, Grains, Garnishes, Chef's Inspiration 24

LITE FARE

Served with your choice of chips or pasta salad, boardwalk fries 3.50

The Standard

Beef Blend, White Cheddar Cheese, Red Onion Marmalade, Brie Butter, Mixed Green, Tomato, Toasted Classic Bun 19

Smoked Jamaican

Jerk Spiced Chicken Breast, Smoked Cheddar Cheese, Roasted Pineapple, Bacon, Chipotle Aioli, Mixed Greens, Tomato, Toasted Classic Bun 16

Blackened Fish Tacos

Mahi, Pico de Gallo, Cilantro Lime Slaw, Chipotle Aioli, Cotija Cheese, Corn & Black Bean Salsa, Corn Tortilla 19

Togarashi Tuna Banh Mi

Yellow Fin Tuna, Pickled Carrot, Daikon, Crisp Cucumber, Cilantro, Kimchi Aioli, Demi Baguette 19

West Tisbury Lobster Roll

Compressed Cucumber, Fine Herb, Lemon, Split Top Brioche 32

Coastal Crab Sandwich

Maryland Crab Cake, Seafood Mustard, Mixed Greens, Tomato, Toasted Classic Bun MP

GLUTEN FREE

MATT ORTT
COMPANIES, LLC

18% Gratuity May Be Added To Parties Of Six Or More

We apologize that we are unable to accommodate checks split more than three ways



Consuming raw or under cooked meats, poultry, seafood, shell fish, eggs, or unpasteurized cheese may increase your risk of foodborne illnesses.

WINE LIST

WHITE

HESS CHARDONNAY, Napa 10 / 38
Tropical fruit, apple, honeysuckle

TERRAZAS RESERVA CHARDONNAY, Argentina 12 / 46
Yellow peach, pear, candied orange

SMOKE TREE CHARDONNAY, Sonoma 12 / 46
White tangerine, stone minerals, honeysuckle

NEWTON SKYSIDE CHARDONNAY, North Coast 14 / 54
Mandarin orange, apricot, subtle oak

CAKEBREAD CHARDONNAY, Napa 16 / 62
White peach, citrus, oak, full-bodied

SEA GLASS PINOT GRIGIO, Santa Barbara 10 / 38
Tangerine, honeysuckle, lemongrass

13 CELSIUS PINOT GRIGIO, Italy 12 / 46
Pear, lemon, pineapple

MASO CANALI PINOT GRIGIO, Italy 14 / 54
Peach, honey, nectarine

BRANCOTT SAUVIGNON BLANC, New Zealand 10 / 38
Herbaceous, bright, light-bodied

BENZIGER SAUVIGNON BLANC, North Coast 12 / 46
Apple, citrus, tropical

CLOUDY BAY SAUVIGNON BLANC, Marlborough 16 / 62
Orchard blossom, passion fruit, vibrant

SMOKE TREE ROSE, Sonoma 10 / 38
Elegant, nectarine, refreshing

WHISPERING ANGEL half, France 14 / 26
Grapefruit, peach, strawberry

POZZI MOSCATO, Italy 10 / 38
Tropical fruit, sweet, satisfying

RED

TERRAZAS ALTOS CABERNET, Argentina 10 / 38
Raspberry, vanilla, spice

DRUMHELLER CABERNET, Columbia Valley 12 / 46
Dark fruit, milk chocolate, cassis

MCMANIS CABERNET, Lodi 12 / 46
Blackberry, mocha, smoke

1000 STORIES CABERNET, California 14 / 54
Bourbon barrel aged, cherry, smoked sugar

KENWOOD SIX RIDGES CABERNET, Alexander Valley 56
Plum, vanilla, silk

CAYMUS VINEYARD CABERNET, Napa 142
Cocoa, toasted oak, blackberry jam

GNARLY HEAD PINOT NOIR, California 10 / 38
Vanilla, toasted hazelnut, red cherries

MARK WEST PINOT NOIR, California 12 / 46
Red berries, cherries, dark fruit

JOEL GOTT PINOT NOIR, Willamette Valley 66
Blackberry, sweet cedar & smoke

TERRAZAS ALTOS MALBEC, Argentina 10 / 38
Floral, fruity, juicy

SOUVERAIN MERLOT, North Coast 10 / 38
Black cherry, dark plum

19 CRIMES BLEND, Australia 10 / 38
Berry jam, bold, smooth

CONUNDRUM BLEND, North Coast 16 / 62
Rich chocolate, cherry, silk

BUBBLES

Chandon Brut Split, California 15
Chandon Garden Spritz Split, Argentina 15
LaMarca Prosecco Split, Italy 15
Chandon By The Bay, Cameros 15 / 65
Chandon Garden Spritz, Argentina 15 / 65
Chloe Prosecco Rose, Central Coast 14 / 55
Mumm Napa Rose, Napa 14 / 55
Moët & Chandon Rose Imperial, France 115
Veuve Clicquot, France 115



COASTAL SALT

Reel Eats & High Spirits

COASTAL CONCOCTIONS

SPICY WATERMELON MARG

Don Julio reposado tequila, green chile liqueur, watermelon juice, jalapeno, organic agave, house sour, fresh citrus, chili sea salt 14

THE COASTAL SALT

Don Julio blanco tequila, vanilla de madagascar, tart passion fruit, organic agave, house sour, fresh citrus, black salt 14

COASTAL LOCAL

Ciroc seasonal vodka, peach puree, blueberries, green tea, ginger ale, thyme 13

SWEET SUMMERTIME MULE

Absolut watermelon vodka, watermelon juice, muddled blackberries, honey, ginger beer 14

BACKPACKING THROUGH BALI

Smirnoff summer flavors, Giffard banane du bresil, muddled pineapple, honey, mint, soda water 14

OUR FASHION

A twist on the original made with Woodford Reserve bourbon, simple syrup, aromatic & orange bitters, orange peel & luxardo cherries 15

EL NIRVANA ALTOS

Altos reposado, fresh grapefruit, Rashad's raspberry jam, agave, lime juice, tajin 14

OC SOUR

Bulleit Rye whiskey, elderflower liqueur, simple syrup & fresh citrus tied together with a red wine float 14

COUNTRY ROADS

Bulleit bourbon, ginger liqueur, mango, turmeric, sage, country style lemonade 14

SALT AIR SIPS

BIG BLUE

Ketel One vodka, olive juice, blue cheese stuffed olives, lemon twist 16

BLACK MANHATTAN

Bulleit bourbon, Amaro Averna, luxardo cherries 16

LE LYCHEE

Belvedere vodka, elderflower liqueur, lychee juice, prosecco, lemon 14

COASTAL CONFESSIONS

Chandon Garden Spritz Sparkling Wine, lemon juice, habanero cucumber, rosemary 15

BERRIES & BUBBLES

Absolut Elyx vodka, lemonade, seasonal berries, berry puree, bubbles, sugar rim 15

HANKY PANKY

Monkey 47 gin, lemon juice, Mediterranean tonic water, honey, mint 15

BREWS

Seasonal Cider 7

Allagash White Belgian 19.2oz 10

Bud Light 5

Coastal Love Hazy IPA 8

Corona Light 7

Corona 7

Dogfish Slightly Mighty IPA 8

Dogfish SeaQuench 8

Founders All Day IPA 7

Heavy Seas Tropicannon IPA 8

Heineken Zero 5

Hoop Tea 6

Left Hand Nitro Stout 8

Michelob Ultra 5

Modelo 6

Natural Light 3.5

RAR Nanticoke Nectar 8

Stella 7

White Claw 7

Yuengling 5

MOCKTAILS

0 proof & simply refreshing

COCONUT COOLER

Tropical juices, coconut cream, club soda 6.5

MANGO GREEN TEA

Fresh brewed green tea, mango, turmeric, lemon 6.5

BERRY LEMONADE REFRESHER

Seasonal berries, lemonade, berry puree, lemon lime soda, sugar rim 6.5



VISIT OUR NEW LOCATION

Situated in the heart of bustling West Ocean City, Coastal Smokehouse will set the mood for a memorable dining experience.

Coastal Smokehouse is a new American restaurant specializing in hand cut steaks, made from scratch sides, and specialty grilled and smoked dishes. With a wonderful balance of premium grade cuisine, creative cocktails, and extraordinary customer service, Coastal Smokehouse will be your new go-to for an extraordinary meal.

www.coastalsmokehouse.com