



# COASTAL SALT

16th St Boardwalk  
Breakfast, Lunch & Dinner

## STARTERS

### LOBSTER MAC & CHEESE

Maine Lobster, Shell Pasta  
White Cheddar Cheese Sauce  
Toasted Herb Crust 22

### SHORE WINGS

Buffalo, Coastal Crack, Old Bay  
BBQ, Momo Sauce, Chipotle Honey  
Served With Celery & Carrots 13

### REGIONAL OYSTERS

Choice Of Polynesian Cocktail  
Cocktail Sauce Or Horseradish  
Half Dozen 13, Full Dozen 26

### GREEK OCTOPUS

Pepperoncini Hummus  
Chargrilled Octopus  
Cucumber Tapanade, Crispy  
Chickpeas, Grape Molasses 18

### COASTAL ROLL

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

### CLASSIC SHRIMP COCKTAIL

Cocktail Sauce, Old Bay, Lemon 13

### MEXICAN CARTEL

Shrimp, Lump Crab Meat  
Avocado, Cucumber, Tortilla Chips  
Tajin Rimmed, Clamato Gazpacho 21

### TOKYO TUNA

Togarashi Dusted Seared Tuna  
Cucumber, Avocado Salad  
Ponzu Sauce, Ginger Miso Aioli  
Crispy Wonton Chips 19

### SEAFOOD NACHOS

Tortilla Chips, Shrimp, Crab Meat  
Creamy Queso Blanco, Guacamole  
Pico De Gallo, Cheddar Jack Cheese  
Jalapenos 23

### FRIED DEVILED EGGS

Herbed Panko, Paprika Yolk  
Bacon, Lump Crab Meat  
Chesapeake Aioli 13

### STREET PORK BELLY

Poblano Salsa Verde  
Queso Fresco, Pickled Red Onions  
Cilantro Lime Crema, Tajin 15

### MOROCCAN MARKET

Asparagus, Toasted Almonds  
Roasted Peppers, Harissa Sauce  
Chickpeas, Crumbled Feta  
Served With Naan Bread 14

### LOBSTER TOAST

Buttered Sourdough  
Warm Bacon Bits, Baby Arugula  
Herb Whipped Ricotta  
Cherry Tomato Confit  
Chesapeake Aioli 29

## SALADS

### TOP YOUR SALAD WITH:

Chicken 10 Crab Cake 21  
Grilled Shrimp (3) 15  
Filet 28 Roasted Mahi 19


### STRAWBERRY FIELDS

Mixed Greens, Watermelon  
Strawberries, Cucumbers  
Pickled Red Onions  
Tomatoes, Feta Cheese  
Toasted Almonds  
Honey Vinaigrette 16

### CRAB COBB

Lump Crab Meat, Corn  
Avocado, Bitter Greens  
Pico De Gallo, Bacon  
Shaved Asparagus  
Cilantro Lime Vinaigrette  
Corn Tortilla Strips 25

### THE GODFATHER'S TABLE

Enough To Share!   
Dry Aged Meats, Burrata  
Bitter Greens, Heirloom  
Tomatoes, Crumbled  
Pistachios, Balsamic  
Pesto Vinaigrette 24

### HOUSE SALAD

Mixed Greens, Tomatoes  
Cucumbers, Carrots  
Radishes, Croutons 11

## SOUP

### SOUP DU JOUR

Ask Your Server About  
Our Daily Soup Selections!

## MAIN COURSE

### FILET MIGNON

Garlic Jack Mash  
Ham & Green Beans  
Herbed Dijon Demi Glaze  
Micro Green Salad 49

### EAST TEXAS RIBEYE

Poblano Salsa Verde  
Andouille Sausage Cowboy Hash  
Fried Onions, Cajun Remoulade 51

### GREENS & GRAINS BOWL

Sauteed Asparagus  
Broccolini, Quinoa, Baby Spinach  
Chickpeas, Green Beans  
Sweety Drop Pepper Gastrique 21

### SOUTH PACIFIC SNAPPER

Flash Fried Snapper  
Pineapple Mango Rice  
Curried Coconut Shrimp Sauce  
Polynesian Cocktail 36

### CHARGRILLED SWORDFISH

Purple Forbidden Rice  
Bok Choy Vegetable Stir Fry  
Momo Sauce  
Kimchi Radish Slaw 36

### SUMMER SEAFOOD PESTO

Shrimp, Scallops, Lump Crab Meat  
Broccolini, Cherry Tomato Confit  
Creamy Pesto, Cavatappi Pasta  
Baby Spinach, Shaved Parmesan 39

### SMOKED HONEY CHICKEN

Honey Citrus Chicken  
Garlic Jack Mash, Grilled Asparagus  
Corn & Black Bean Salsa  
Smoked Honey Glaze 29

### ROASTED CRAB CAKE

Garlic Jack Mash, Roasted Broccolini  
Cherry Tomato Confit  
Chesapeake Aioli 36

### MAHI IMPERIAL

Pan Seared, Lump Crab Imperial  
Roasted Fingerling Potatoes  
Asparagus, Roasted Shallots  
Lemon Tarragon Sauce 39

### PROSCIUTTO WRAPPED TUSCAN PORK

Baby Spinach & Cheese Stuffed, Saffron Arancini, Garlicky Broccolini  
Creamy Tomato Basil Bisque, Balsamic Pesto Vinaigrette 29

## SHAREABLE SIDES

Grilled Asparagus 9  
Garlic Jack Mash 9  
Ham & Green Beans 9  
Roasted Fingerling Potatoes 9  
Pineapple Mango Rice 9  
Garlicky Broccolini 9  
Basket Of Fries 10

## LITE FARE

Served With Your Choice Of Chips Or Pasta Salad / Add Boardwalk Fries 3.5

### BLACKENED FISH TACOS

Mahi, Pico De Gallo, Queso Fresco  
Corn & Black Bean Salsa, Chipotle Aioli  
Cilantro Lime Slaw, Flour Tortillas 20

### TBR WRAP

Sliced Turkey, Bacon, Mixed Greens  
Tomato, Avocado, Provolone, Ranch  
Sundried Tomato Wrap 17

### BOARDWALK BISTRO BURGER

Brie Butter, Sharp Yellow Cheddar  
Crispy Fried Onions, Pickle Chips  
Mixed Greens, Tomato, 1601 Sauce  
Toasted Classic Bun 18

### SMOKED JAMAICAN

Grilled Chicken Breast, Bacon  
Provolone Cheese, Pineapple  
Honey Mustard Slaw, Chipotle Aioli  
Toasted Classic Bun 18

### CRAB CAKE SANDWICH

Maryland Crab Cake  
Mixed Greens, Tomato, Chesapeake Aioli  
Toasted Classic Bun 28

### HOT PASTRAMI

Shaved Pastrami, Swiss Cheese  
Marbled Rye 18



Gluten Free



May Contain Cross Contamination



We extend our sincerest gratitude for choosing to dine with us at Coastal Salt. Your presence enriches our establishment and brings joy to our team.

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 undercooked meats, poultry, seafood, shellfish, eggs, or under  
pasteurized cheese may increase your risk of foodborne illnesses

www.CoastalSaltOC.com  
#CoastalSaltOC



## WHITE WINE

**GNARLY HEAD CHARDONNAY, CALI**  
10 / 38 *honeydew, melon, toasted oak*

**HESS CHARDONNAY, N. COAST**  
12 / 46 *tropical, apple, honeysuckle*

**SKYSIDE CHARDONNAY, N. COAST**  
14 / 54 *apricot, tropical fruit, nectarine*

**CAKEBREAD CHARDONNAY, NAPA**  
17 / 68 *white peach, oak, full-bodied*

**BLINDFOLD BLANC DE NOIR, SONOMA**  
15 / 58 *cranberry, white flower, peach*

**COPPOLA DIAMOND PINOT GRIGIO, ITALY**  
10 / 38 *melon, minerals, peach*

**SEA GLASS PINOT GRIGIO, SANTA BARBARA**  
12 / 46 *tangerine, honeysuckle, lemon*

**MASO CANALI PINOT GRIGIO, ITALY**  
14 / 54 *peach, honey, nectarine*

**SALDO CHENIN BLANC, NAPA**  
15 / 58 *pineapple, honeycrisp, spice*

**STONELEIGH SAUV BLANC, MARLBOROUGH**  
10 / 38 *tropical, stone fruit, mineral*

**BRANCOTT SAUV BLANC, NEW ZEALAND**  
12 / 46 *herbaceous, bright, light bodied*

**UNSHACKLED SAUV BLANC, CALI**  
15 / 58 *melon, lime, papaya*

**CLOUDY BAY SAUV BLANC, MARLBOROUGH**  
15 / 58 *orchard, passion fruit, vibrant*

**WHISPERING ANGEL THE BEACH ROSE, FRANCE**  
12 / 46 *strawberry, elegant, melon*

**JACOBS CREEK MOSCATO, AUSTRALIA**  
10 / 38 *sweet, honey, tropical*

## BUBBLES

**CHANDON BRUT SPLIT, CALI** 15

**LAMARCA PROSECCO SPLIT, ITALY** 15

**SILVER GATE BRUT, CALI** 10

**CHANDON BY THE BAY, CARNEROS** 15 / 65

**CHLOE PROSECCO, ITALY** 12 / 48

*Served With Rock Candy*

**DOMAINE CHANDON ROSE, CARNEROS** 15 / 65

**MOET & CHANDON ROSE IMPERIAL, FRANCE** 125

**VEUVE CLICQUOT YELLOW LABEL, FRANCE** 120

## MOCKTAILS

*Zero Proof & Simply Refreshing*

### BERRY LEMONADE REFRESHER

Seasonal Berries, Lemonade, Berry Puree  
Lemon Lime Soda 8

### LAVENDER LEMONADE

Boardwalk Lemonade, Lavender  
Dehydrated Lemon, Edible Flower 8

### MISS NATALIE

Juiced Watermelon, Mint  
Coconut Cream 8

## COASTAL SALT



Reel Eats & High Spirits

## SIPS OF SUMMER

### THE COASTAL SALT

Don Julio Blanco, Vanilla De Madagascar  
Tart Passion Fruit, Organic Agave  
House Sour, Fresh Citrus, Black Salt 15

### SPICY WATERMELON MARG

Don Julio Reposado, Ancho Reyes  
Watermelon Juice, Jalapenos  
House Sour, Citrus, Chili Sea Salt 16



### STRAWBERRY TROOPS

Steel Blu Vodka, Muddled  
Strawberries & Lemons, Sugar Syrup  
Lemonade, Soda Water 13

### BACKPACKING THROUGH BALI

Smirnoff Summer Vodkas, Banana Liqueur  
Muddled Pineapple, Raw Honey, Mint  
Soda Water, Berries 15

### LOST AT SEA

Captain Morgan, Don Q Passion Fruit &  
Coconut Rum, Guava Nectar Southside  
Pineapple Juice 14

### DIRTY SOUTH

Ghost Tequila, Pressed Mango, Fresh Lime Juice  
A Touch Of Pineapple, Thai Chili, Tajin 16

### EAST COAST FASHION

Jeffersons Very Small Batch Bourbon  
14 Day Infused With Gourmet Cherries  
Black Walnut Bitters, Vanilla Bean Molasses  
Torched Blood Orange 16

### FILTHY O

Ketel One Vodka, Herbed Olive Brine  
Blue Cheese Stuffed Olive 17

### GINGER LEMON DROP

Ketel One Citron, Ciroc Coconut, Ginger Liqueur  
Cane Sugar Syrup, Fresh Lemon Juice 15

### BLACK MANHATTAN

Bulleit Bourbon, Amaro Averna, Cherry Pick 17

### FEVER DREAM

Monkey 47 Gin, Lemon Fever Tree Tonic  
Giffard Creme De Violet, Organic Agave  
Edible Flower 15

### LAVENDER LUSH

George's Local Organic Vodka, Lychee Juice  
Lavender Reduction, Crisp Prosecco 13

### KETEL ONE

**NITRO ESPRESSO MARTINI! 16**



**ASK YOUR SERVER  
ABOUT OUR BEAUTIFUL  
OCEAN FRONT BREAKFAST**

## RED WINE



**TERRAZAS ALTOS CABERNET, ARGENTINA**  
10 / 38 *raspberry, vanilla, caramel*

**MCMANIS CABERNET, LODI**  
12 / 46 *mocha, blackberry, smoke*

**1000 STORIES CABERNET, CALI**  
14 / 46 *bourbon barrel aged, cherry, sugar*

**IRON & SAND CABERNET, PASO ROBLES**  
15 / 58 *blueberry, cassis, cola*

**CAYMUS VINEYARD CABERNET, NAPA**  
144 *cocoa, toasted oak, blackberry jam*

**CONO SUR PINOT NOIR, CHILE**  
10 / 38 *lively, dark cherry, juicy*

**MARK WEST PINOT NOIR, CALI**  
12 / 46 *red berries, dark fruit, cherries*

**JOEL GOTT PINOT NOIR, CALI**  
14 / 54 *cherry cola, baking spices, dry*

**BODEGA NUMANTHIA TERMES, SPAIN**  
15 / 58 *cocoa, thyme, ruby, cinnamon*

**TERRAZAS ALTOS MALBEC, ARGENTINA**  
10 / 38 *floral, fruity, juicy*

**SOUVERAIN MERLOT, CALIFORNIA**  
10 / 38 *mocha, spice, plum*

**CONUNDRUM RED BLEND, N. COAST**  
12 / 46 *rich chocolate, silk, nectarine*

**SALDO RED BLEND, CALI**  
15 / 58 *black stone fruit, blueberries*

**THE SPECIALYST RED ZINFANDEL, LODI**  
12 / 46 *spiced plum, toasted vanilla*

## BEERS

ALLAGASH WHITE BELGIAN 19.2oz 12

BURLEY OAK ROTATIONAL 8

CIDER 6

COORS LIGHT 5

CORONA 8

CORONA LIGHT 8

DOGFISH CITRUS SQUALL 8

DOGFISH SLIGHTLY MIGHTY IPA 8

FOUNDERS ALL DAY IPA 8

HEAVY SEAS TROPICANNON IPA 8

HEAVY SEAS HAZY IPA 8

HIGH NOON 8

HOOP TEA 6

GUINNESS 8

MICHELOB ULTRA 5

MILLER LITE 5

MODELO 6

NATURAL LIGHT 3.5

RAR NANTICOKE NECTAR 8

STELLA ARTOIS 8

WHITE CLAW 8

YUENGLING 5

NON-ALCOHOLIC 5

*Please Drink Responsibly*