



# COASTAL SALT

16th St Boardwalk  
Breakfast, Lunch & Dinner

## STARTERS

### BAKED OYSTERS

Truffle Garlic Lemon Butter  
Toasted Panko, Micro Celery 17

### SEAFOOD NACHOS

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

### REGIONAL OYSTERS

Cocktail Sauce Or Horseradish  
Half Dozen 13, Full Dozen 26

### SHORE WINGS

Buffalo, Coastal Crack, Old Bay  
BBQ, Maple Magic  
Served With Celery & Carrots 13

### GRILLED LAMB LOLLIPOPS

Roasted Butternut Grits  
Apple Rosemary Glaze  
Micro Green Salad 22

### FRIED OYSTER MUSHROOMS

Tempura Battered  
Sweet Soy Glaze, Scallions  
Bonito, Sriracha Aioli 15

### LOBSTER MAC & CHEESE

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

### FRIED DEVILED EGGS

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

### COASTAL ROLL

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

### GOLDEN BURATTA

Roasted Red Pepper Coulis  
Charred Roma Tomato Marinara  
Balsamic Glaze, Arugula 14

## SALAD

**TOP YOUR SALAD WITH:**  
Chicken 10 Crab Cake 21  
Grilled Shrimp (3) 15  
Filet 28 Roasted Mahi 19

### HONEY CRISP CRUNCH

Mixed Greens, Pecans  
Honey Crisp Apples  
Blackberries, Fennel  
Goat Cheese  
Crispy Prosciutto  
Herb & Onion  
Vinaigrette 15

### RUBY ROOT SALAD

Pickled Beets, Arugula  
Fresh Grapefruit  
Fennel, Radish  
Feta Cheese, Blood Orange  
Vinaigrette 16

### HOUSE SALAD

Mixed Greens, Tomatoes  
Cucumbers, Carrots  
Radishes, Croutons 11

## SOUP

### LOADED ACORN SQUASH BISQUE

Topped With  
Lobster, Bacon &  
Herbed Creme Fraiche 14

### SOUP DU JOUR

Ask Your Server About  
Our Daily Soup Selection!

## MAIN COURSE

### FILET MIGNON

Goat Cheese & Chive Mash  
Pistachio Heirloom Carrots  
Roasted Shallot Jam  
Cherry Demi Glaze  
Micro Greens 49

### MAHI IMPERIAL

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

### NOR'EASTERN BUCATINI

Pan Seared Shrimp, Scallops & Lobster  
Asparagus, Cauliflower, Peas, Kale  
Creamy Brie Alfredo, Crispy Prosciutto  
Basil Oil 39

### PAN SEARED DUCK BREAST

Pan Fried Brussel Sprouts  
Kielbasa, Sweet Potatoes  
Roasted Shallots, Fennel  
5 Spiced Cornbread  
Cherry Demi Glaze 35

### ROASTED CRAB CAKE

Goat Cheese & Chive Mash  
Grilled Asparagus  
Tomato Confit  
Chesapeake Aioli 36

### CURRIED YAMS

Pan Seared Sweet Potatoes  
Curried Vegetables  
Feta Cheese, Quinoa  
Acorn Squash Emulsion  
Toasted Pumpkin Seeds 21

### MAPLE ROSEMARY CHICKEN

Pecan Pie Sweet Potatoes  
Cauliflower, Kale & Brussel Sprouts  
Cranberry Chutney 29

### PECAN CRUSTED SALMON

Brussel Sprouts, Kale & Cauliflower  
Roasted Butternut Grits, Apple Rosemary Glaze 34

## SHAREABLE SIDES

Pecan Pie Sweet Potatoes 9  
Pistachio Heirloom Carrots 9  
Kielbasa & Brussel Sprouts 9

Grilled Asparagus 9  
Goat Cheese & Chive Mash 9  
Roasted Fingerling Potatoes 9  
Basket Of Fries 10

## LITE FARE

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

### BBQ TURKEY RACHEL

House Roasted Turkey, Apple Cider Slaw  
Swiss Cheese, Maine Root Beer BBQ Sauce  
Marbled Rye 17

### BOARDWALK BISTRO BURGER

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

### CRAB CAKE SANDWICH

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

### HERB CRUSTED FLOUNDER SANDWICH

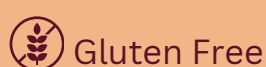
Coastal Ride Tempura Battered  
House Made Greek Aioli  
Mixed Greens, Tomato  
Toasted Classic Bun 17

### SMOKED JAMAICAN

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

### BLACKENED FISH TACOS

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



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

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#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 130

**VEUVE CLICQUOT YELLOW LABEL**, FRANCE 120

## MOCKTAILS

*Zero Proof & Simply Refreshing*

**BERRY LEMONADE REFRESHER**

Seasonal Berries, Lemonade, Berry Puree  
Lemon Lime Soda 8

**CHAI COOLER**

Roasted Pumpkin & Chai Cider  
Ginger Beer, Cinnamon Sugar 8

**HOT COCOA**

Hot Chocolate, Torched Marshmallow  
Chocolate Graham Cracker Rim 8

## COASTAL SALT



Reel Eats & High Spirits

## SIP THE SEASON

### THE COASTAL SALT

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

### SMOKED ROSEMARY MARG

Blanco Tequila, Chai Cider, Organic Agave  
House Sour, Citrus, Smoked Parking Lot Rosemary  
Orange Zested Sugar 15

### MOONLIGHT PUNCH

Ketel One Vodka, Blackberry Reduction  
Cranberry & Fresh Lime Juice Finished With  
San Pellegrino Sparkling Pomegranate 15

### FILTHY O

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

### 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

### 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

### RAGS TO RICHES

Monkey 47 Gin, Fever Tree Mediterranean Tonic  
Fresh Lemon Juice, Rosemary Simple 16

### FORBIDDEN ORCHARD

Grey Goose Piore, Ciroc Green Apple  
Fallen Cinnamon Syrup, Fresh Citrus  
Cinnamon Sugar 16

ENJOY A 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

COASTAL RIDE 7

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

HIGH NOON 8

HOOP TEA 6

GUINNESS 16oz 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*