



COASTAL SALT

16th St Boardwalk
Breakfast, Lunch & Dinner

STARTERS

MEDITERRANEAN SCALLOPS

Pan Seared, Feta, Basil Oil
Creamy Cucumber Onion Salad 19

COASTAL ROLL

Tempura Fried Shrimp & Avocado Roll
Spicy Crab, Unagi Sauce 18

SHRIMP COCKTAIL

Cocktail Sauce, Old Bay, Lemon 13

REGIONAL OYSTERS

Cocktail Sauce Or Horseradish
Half Dozen 15, Full Dozen 30

CRISPY PORK BELLY

Truffle, Rosemary
& Black Garlic Rubbed
Aged White Cheddar Grits
Peppered Balsamic Glaze 18

SHORE WINGS

Buffalo, Coastal Crack, Old Bay
Sweet Green Heat, BBQ
Served With Celery & Carrots 14

PERUVIAN TUNA

Sweet Green Heat, Pickled Carrots
Jicama Slaw, Crispy Noodles
Chili Oil, Tajin Lime 22

SEAFOOD NACHOS

Tortilla Chips, Shrimp, Crab Meat
Creamy Queso Blanco, Guac
Pico De Gallo, Cheddar Jack
Cheese, Jalapenos, Old Bay 26

FRIED DEVILED EGGS

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

LOBSTER MAC & CHEESE

Lobster, Shell Pasta
White Cheddar Cheese Sauce
Toasted Herb Crust 29

HAWAIIAN CRUNCH

Charred Octopus, Seaweed Salad
Tropical Salsa, Japanese Peanuts
Ginger Soy Vinaigrette
Candied Wonton Strips 25

MEXICAN CARTEL

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

PROSCIUTTO CROSTINI

Grilled Sourdough
Fig Whipped Ricotta
Baby Arugula, Honey Balsamic
Toasted Pistachio 17

SALAD

CRAB COBB

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

TOP YOUR SALAD WITH: Chicken 10 Crab Cake 21 Grilled Shrimp (3) 13
Filet 28 Roasted Mahi 19 Seared Tuna 15

MIDNIGHT BURRATA

Grilled Pesto Sourdough, Peppered Parm Arugula
Sunburst Tomatoes, Sweet Drop Peppers
Basil Oil, Black Garlic Balsamic, Shaved Asiago 19

THE TIGER SHARK

Miso Mascarpone Spread
Candied Wonton Strips, Mixed Greens, Cabbage
Carrots, Cucumbers, Radish, Roasted Cashews
Ginger Soy Vinaigrette 18

HOUSE SALAD

Mixed Greens
Tomatoes
Cucumbers, Carrots
Radishes, Croutons 12

SOUP DU JOUR

Ask Your Server
About Our Daily
Soup Selection!

MAIN COURSE

FILET MIGNON

Boursin Mashed Potatoes
Broccolini, Garlic Tomatoes
Bourbon Blackberry Balsamic
Pickled Berry Salad 52

MAHI IMPERIAL

Pan Seared, Lump Crab Imperial
Roasted Fingerling Potatoes
Asparagus, Roasted Shallots
Lemon Tarragon Sauce 42

ROASTED CRAB CAKE

Boursin Mashed Potatoes
Summer Squash Ratatouille
Chesapeake Aioli 36

LOW COUNTRY SALMON

Cajun Brown Butter, Garlicky Kale
Aged White Cheddar Grits
Andouille Fried Green Beans 34

SOUTH PACIFIC SNAPPER

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

SEAFOOD BUCATINI

Scallops, Shrimp, Crab Meat, Broccolini
Roasted Tomatoes, Sweet Drop Peppers, Baby Arugula
Shaved Asiago, Roasted Tomato Alfredo 45

RIF COAST FRIED EGGPLANT

Moroccan Chickpea & Tofu Hash
Zucchini & Squash, Poblano Peppers
Citrus Tahini Greens, Pea Shoot Salad 26

PERLOO CHICKEN

Dirty Farro Grains, Pork Belly
Garlicky Kale, Green Beans
Sweet Drop Peppers, Sweet Green Heat 29

16oz BONELESS RIBEYE

Smoked Mezcal Demi Glaze
Fingerling & Chorizo Hash, Grilled Asparagus
Roasted Pepper Relish 55

SHAREABLE SIDES

Aged White Cheddar Grits 10

Boursin Mashed Potatoes 9

Pineapple Mango Rice 9


Grilled Asparagus 9

Basket Of Fries 10

Zucchini & Squash 9

Andouille Fried Green Beans 9

 Gluten Free

 May Contain Cross Contamination

LITE FARE

Served With Your Choice Of Chips
Or Pasta Salad / Add Fries 4

BALTIMORE TURKEY WRAP

Sliced Turkey, Bacon
Provolone, Tomato, Avocado
Pepper Parmesan, Baby Arugula
Tortilla Wrap 19

THAI SHRIMP SALAD WRAP

Diced Shrimp, Chili Lime Aioli
Pickled Carrot, Cucumber
Mixed Greens, Cabbage
Tomato Tortilla Wrap 22

BOARDWALK BISTRO BURGER

Brie Butter, Sharp Yellow Cheddar
Crispy Fried Onions, Mixed Greens, Tomato
Pickle Chips, 1601 Sauce, Toasted Classic Bun 20

CRAB CAKE SANDWICH


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

BLACKENED FISH TACOS

Mahi, Pico De Gallo, Queso Fresco
Corn & Black Bean Salsa, Cilantro Lime Slaw
Chipotle Aioli, Flour Tortillas 23

SMOKED JAMAICAN

Grilled Chicken Breast, Bacon, Provolone
Pineapple, Honey Mustard Slaw, Chipotle Aioli
Toasted Classic Bun 19

 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.

A 3% surcharge will be applied to all credit card transactions. This fee is not charged when paying with cash or debit.

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

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.

www.CoastalSaltOC.com

#CoastalSaltOC

WHITE WINE

GNARLY HEAD CHARDONNAY, CALI
12 / 46 *honeydew melon, toasted oak*

HESS CHARDONNAY, N. COAST
13 / 50 *tropical, apple, honeysuckle*

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

COPPOLA DIAMOND PINOT GRIGIO, ITALY
12 / 46 *melon, minerals, peach*

SEA GLASS PINOT GRIGIO, SANTA BARBARA
13 / 50 *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
12 / 46 *tropical, stone fruit, mineral*

BRANCOTT SAUV BLANC, NEW ZEALAND
13 / 50 *herbaceous, bright, light bodied*

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
12 / 46 *sweet, honey, tropical*

RED WINE

TERRAZAS ALTOS CABERNET, ARGENTINA
12 / 46 *raspberry, vanilla, caramel*

MCMANIS CABERNET, LODI
13 / 50 *mocha, blackberry, smoke*

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

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

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

TERRAZAS ALTOS MALBEC, ARGENTINA
12 / 46 *floral, fruity, juicy*

SOUVERAIN MERLOT, CALIFORNIA
13 / 50 *mocha, spice, plum*

CONUNDRUM RED BLEND, N. COAST
14 / 54 *rich chocolate, silk, nectarine*

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

BUBBLES

CHANDON BRUT SPLIT, CALI 15

PROSECCO SPLIT, ITALY 15

SILVER GATE BRUT, CALI 10

CHANDON BY THE BAY, CARNEROS 15 / 65

CHLOE PROSECCO, ITALY 12 / 48

MOET & CHANDON ROSE IMPERIAL, FRANCE 125

VEUVE CLICQUOT YELLOW LABEL, FRANCE 120

COASTAL SALT



Reel Eats & High Spirits

SUMMER SIPS

THE COASTAL SALT

Don Julio Blanco, Vanilla De Madagascar
Tart Passion Fruit, Organic Agave
House Sour, Fresh Citrus, Black Salt 16

SPICY WATERMELON MARG

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

BACKPACKING THROUGH BALI

Smirnoff Coconut & Pineapple Vodka
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 15

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

DIRTY SOUTH

Ghost Tequila, Pressed Mango
Fresh Lime Juice, Pineapple Splash
Thai Chili, Tajin 16

GINGER LEMON DROP

Ketel One Citron, Ciroc Coconut, Ginger Liqueur
Cane Sugar Syrup, Fresh Lemon Juice 16

BLACK MANHATTAN

Bulleit Bourbon, Amaro Averna, Cherry Pick 17

HIBISCUS BLISS

Monkey 47 Gin, Hibiscus Syrup
Fresh Lemon Citrus, Mediterranean Tonic
Edible Flower 16

ENJOY A KETEL ONE
NITRO ESPRESSO MARTINI! 16

ASK YOUR SERVER ABOUT OUR NEW LOCATION
ON 17th ST. OCEAN BLOCK!



SALTY HEN

EASY SIPPING, LOW ABV

ALL DAY SPRITZ

Aperol, Cane Collective Guava
Crisp Prosecco, Soda Water 15

STRAWBERRY GARDEN SPRITZ

Marie Brizard Strawberry, Hibiscus Syrup
Crisp Prosecco, Soda Water, Mint 14

LAVENDER BLANC SPRITZ

Marie Brizard Lavender, Crisp Prosecco
Soda Water, Lemon Twist, Blueberries 14

MOCKTAILS

Zero Proof & Simply Refreshing

BERRY LEMONADE REFRESHER

Seasonal Berries, Lemonade, Berry Puree
Lemon Lime Soda 8

COCONUT LIME COOLER

Coconut Water, Pineapple Juice
Lime Squeeze, Agave Nectar
Soda Water 10

MANGO AGAVE FIZZ

Pressed Mango, Agave Nectar, Mint
Soda Water 10

BEERS & SELTZERS

ALLAGASH WHITE BELGIAN 19.2oz 12

BOAT DAY DRY HOPPED KOLSCH 8

BURNISH GRAPEFRUIT SHINE 8

COORS LIGHT 5

CORONA LIGHT 8

EVO LOT 3 IPA 8

FLORIDA SELTZER BERRY AGAVE 8

GUNNARS DAUGHTER STOUT 9

HEAVY SEAS TROPICANNON IPA 8

HIGH NOON 8

LITTLE LUSH IPA 16oz 10

MICHELOB ULTRA 5

MILLER LITE 5

MODELO 7

NATURAL LIGHT 4

NUTRL LIME 8

STELLA ARTOIS 8

SURFSIDE 8

SUNCRUISER 8

SWISHY PANTS HAZY IPA 8

YUENGLING 5

NON-ALCOHOLIC 5

Please Drink Responsibly