

# COINJOCK MARINA & RESTAURANT

## *Appetizers*

### Shrimp Appetizer

Six shrimp fried, grilled, Buffalo or Carolina Reaper topped with blue cheese crumbles - 6.99

### Fried Calamari

Fresh calamari lightly dusted with seasoning and fried. Served with warm marinara sauce - 7.99

### Redneck Eggrolls

House made with BBQ and collards with a Sweet Chili Thai dip 9.99

### Hot Crab Dip

Blend of backfin crabmeat and cheeses baked to golden and bubbly. Served with homemade tortilla chips - 9.99

### Wings

Ten jumbo chicken wings. Choose your fire: Plain, Buffalo, Carolina Reaper (We Dare You) Served with ranch - 11.99 · Add Celery - 75¢ · Top with bleu cheese crumbles - 1.00

### Mini Crab Cakes

A mini version of our homemade crab cakes lightly fried - 8.99

### Stuffed Mushrooms

A generous portion of silver dollar mushrooms stuffed with seasoned crabmeat, broiled and topped with provolone cheese - 12.99

### Scallop Appetizer

Six Sea scallops (grilled or fried) 12.99

## *Entrée Salads and Soups*

### Caprese

Fresh local tomatoes, fresh mozzarella and basil drizzled with a balsamic glaze - 8.99

### Large Seafood

House salad topped with choice of crabmeat, Calabash shrimp or both - 13.99

### Wedge

Head of crispy iceberg, cherry tomatoes, bacon crumbles and ranch topped with bleu cheese - 9.99

### Caesar]

Classic Caesar - 6.99. For an additional 6.99 top it with grilled shrimp, chicken or tuna

### House Salad

Fresh Romaine, spring mix, cucumber, carrots, tomatoes, red onions and croutons - 4.99

### Salmon Salad

Grilled Salmon over Fresh Spinach, Grape Tomatoes, Mandarin Oranges and Goat Cheese with a Maple Bacon Vinaigrette 15.99

### Crab Bisque

Rich, creamy blend topped with crabmeat  
Bowl - 8.99 · Cup - 5.99

### Kickin Corn and Crab Chowder

With just the right amount of kick.  
Bowl - 8.99 · Cup - 5.99

### Coinjock Special Clam Chowder

Hatteras style with potatoes, bacon, onions and clam meat. Bowl - 8.99 · Cup - 4.99

## *From the Steamer*

### Fresh Clams

One dozen fresh Eastern Shore middle neck clams lightly steamed, served with drawn butter - 11.99

### Fresh Mussels

Fresh New Zealand mussels sautéed in garlic butter - 8.99

### Snow Crab Legs

Alaskan snow crabs served with drawn butter.  
One Lb. - 24.99 · 1/2 Lb. - 13.99

### Fresh Large Shrimp

Already peeled jumbo shrimp, lightly steamed and dusted with Old Bay served with drawn butter.  
One Lb. - 21.99 · 1/2 Lb. - 12.99

## *Dinners*

Served with choice of two sides and a homemade roll

### Hamburger Steak

Fresh chopped Angus beef, topped with sautéed onions and served with au jus - 13.99

### Grilled Chicken Breasts

Two grilled marinated chicken breasts - 14.99

### Southern Fried Chicken

A true country classic - 15.99

### Pork Chops

Bone in 8 ounce chops from fresh pork loin, fried or grilled  
Two Chops - 19.99 · One - 14.99

### Spinach Ravioli

Fresh spinach and ricotta Ravioli with Sautéed mushrooms and onions and a basil pesto cream sauce. Served with garlic bread and a salad 13.99  
Add Chicken 3.99 Add shrimp 4.99

**Please ask about our catering options on or off site.**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.

## Prime Rib

World famous specially seasoned slow roasted prime rib of beef, complimented with au jus and horseradish. Served with choice of side, house salad and homemade roll. Prime rib cooked over medium may incur shrinkage.

### 32 oz. Captains Cut

Bone In - Market Price  
For Two Add 6.00

### 14-16 oz. Mates Cut

Market Price  
For Two Add 6.00

## Hand Cut Steaks

Our steaks are hand cut from aged beef, seasoned and then grilled to your satisfaction. Served with choice of side, house salad and homemade roll.

### NY Strip

14 ounces - 22.99

### Surf and Turf

12 ounce ribeye with choice  
of shrimp, crab cake or  
oysters - 24.99

· If your seafood choice is scallops 28.99

### Ribeye

12 ounces - 19.99

### Filet Mignon

10 ounces - 24.99

· Make it Oscar Add 6.00

### Cooking Temps

Rare: Cold red center

Med. Rare: Warm red center

Medium: Pink center

Med. Well: Small amt. of pink

Well Done: Grey brown center

## Seafood Favorites

Served with choice of two sides and hushpuppies.  
- No Substitutions on Platters Please.

### Fried Platter

A combination of lightly breaded and  
fried pollock, shrimp, crab cake,  
oysters (in season) and clam strips - 24.99  
· Add Scallops - 4.99

### Broiled Platter

A combination of lightly seasoned pollock,  
shrimp, scallops and crab cake - 24.99

### Stuffed Flounder

Fresh flounder fillet stuffed with our house made  
crab cake mixture. Broiled to golden brown - 21.99

### Shrimp & Grits

Rich cheesy grits smothered with gravy made  
from tasso ham and andouille sausage with fresh  
large shrimp. Served with salad only - 18.99

### Broiled Combo Two Choices

Crab cake, flounder, pollock,  
catfish, shrimp, - 19.99

### Fried Combo Two Choices

Crab cake, flounder, pollock, catfish, shrimp, clams or oysters -  
19.99

## Fresh Seafood

Served with two sides and hushpuppies

### Crab Cakes

Our famous recipe, fresh back fin crabmeat with very little filler.  
Fried or sautéed. Chose ONE or TWO · Market Price ·

### Fried Select Oysters

Seasonal option - 20.99

### Fresh Sea Scallops

8 ounces fried or grilled - Market Price

### Flounder

Broiled or fried fillet - 18.99

### Fresh Shrimp

Half pound. Fried, broiled,  
grilled or steamed - 18.99

### Pollock

Mild whitefish broiled or fried - 14.99

### Fresh Catfish

Farm raised. Broiled or fried - 14.99

### Clam Strips

- 13.99

**Sides: Potato du Jour • Baked Potato • Pickled Beets • Vegetable du Jour  
French Fries • Applesauce • Green Beans • Cole Slaw**

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