

COINJOCK MARINA & RESTAURANT

Appetizers

Shrimp Appetizer

Six shrimp fried, grilled, Buffalo or Carolina Reaper topped with blue cheese crumbles - 7.99

Fried Calamari

Fresh calamari lightly dusted with seasoning and fried. Served with warm marinara sauce - 11.99

Redneck Eggrolls

House made with BBQ and collards with a Sweet Chili Thai dip - 12.99

Hot Crab Dip

Blend of backfin crabmeat and cheeses baked to golden and bubbly. Served with homemade chips - 12.99

Wings

Ten jumbo chicken wings. Choose your fire: Plain, Buffalo, Carolina Reaper (<:We Dare You) Served with ranch - 13.99 • Add Celery - 75¢ Top with bleu cheese crumbles - 1.00

Mini Crab Cakes

A mini version of our homemade crab cakes lightly fried - 12.99

Stuffed Mushrooms

A generous portion of silver dollar mushrooms stuffed with seasoned crabmeat, broiled and topped with provolone cheese - 15.99

Scallop Appetizer

Six sea scallops (grilled or fried) - 15.99

Entree Salads & Soups

Caprese

Fresh local tomatoes, fresh mozzarella and basil drizzled with a balsamic glaze - 9.99

Large Seafood

House salad topped with choice of crabmeat, Calabash shrimp or both - 14.99

Wedge

Head of crispy iceberg, cherry tomatoes, bacon crumbles and ranch topped with bleu cheese - 10.99

Caesar

Classic Caesar - 8.99
Top it with grilled shrimp, chicken or tuna for an additional - 7.99

House Salad

Fresh Romaine, spring mix, cucumber, carrots, tomatoes, red onions and croutons - 7.99

Salmon Salad

Grilled salmon over fresh spinach, grape tomatoes, mandarin oranges and goat cheese with a maple bacon vinaigrette - 16.99

Crab Bisque

Rich, creamy blend topped with crabmeat
Bowl - 10.99 • Cup - 6.99

Lobster Bisque

Rich Bisque with Lobster and Sherry
Bowl - 10.99 • Cup - 6.99

Coinjock Special Clam Chowder

Hatteras style with potatoes, bacon, onions and clam meat. Bowl - 9.99 • Cup - 6.99

Dinners

Served with choice of two sides and a homemade roll

*Hamburger Steak

Fresh chopped Angus beef, topped with sauteed onions and served with au jus - 15.99

Grilled Chicken Breasts

Two grilled marinated chicken breasts - 17.99

*Pork Chops

Bone-in 8oz. chops from fresh pork loin, fried or grilled
Two Chops - 21.99 • One - 16.99

Mushroom Ravioli

Fresh mushroom and ricotta ravioli with sauteed spinach and onions and a basil pesto cream sauce. Served with garlic bread and a salad 16.99
Add Chicken Breast - 5.99 ~ Add Shrimp - 5.99

From the Steamer

Fresh Clams

One dozen fresh Eastern Shore middle neck clams lightly steamed, served with drawn butter - 12.99

Fresh Mussels

Fresh New Zealand mussels sauteed in garlic butter - 12.99

Snow Crab Legs

Alaskan snow crabs served with drawn butter.
One Lb.- 34.99 • 1/2 Lb.- 19.99

Fresh Large Shrimp

Jumbo shrimp, lightly steamed and dusted with Old Bay served with drawn butter.
One Lb. - 23.99 • 1/2 Lb. - 14.99

Prime Rib

World famous, specially seasoned can 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.

*Captain's Cut

Bone In - Market Price

For Two - add 7.00

14-16 oz.

*Mate's Cut

Market Price

For Two - add 7.00

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.

14 oz.

*New York Strip

27.99

*Surf & Turf

12oz. Ribeye with choice of

shrimp, crab cake or oysters - 33.99

If your Surf choice is scallops - 38.99

*Filet Mignon

6 oz. 29.99

8 oz. 34.99

Make it Oscar - add 8.00

*Ribeye 12oz.

28.99

*Sirloin 10oz.

21.99

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 - 32.99

Add Scallops - 5.99

Broiled Platter

A combination of lightly seasoned pollock, shrimp, scallops and crab cake - 32.99

Stuffed Flounder

Fresh flounder fillet stuffed with our house made crab cake mixture. Broiled to golden brown - 29.99

Shrimp & Grits

Rich cheesy grits smothered with gravy made from tasso ham and andouille sausage with fresh large shrimp. Served with salad only - 21.99

Broiled Combo -Two Choices

Crab cake, flounder, pollock, catfish, shrimp, - 25.99

Fried Combo -Two Choices

Crab cake, flounder, pollock, catfish, shrimp, clams or oysters - 25.99

Fresh Seafood

Served with two sides and hushpuppies.

Crab Cakes

Our famous recipe, fresh back fin crabmeat with very little filler. Fried or sauteed.

Chose ONE - 21.99 or TWO - 33.99

Fried Select Oysters

Seasonal option - 24.99

Fresh Sea Scallops

8 ounces fried or grilled - Market Price

Flounder

Broiled or fried fillet - 19.99

Fresh Shrimp

Half pound. Fried, broiled, grilled or steamed - 19.99

Pollock

Mild whitefish broiled or fried - 18.99

Fresh Catfish

Farm raised. Broiled or fried - 16.99

Clam Strips

16.99