



# COASTAL CRUST WILD DUNES RESORT

WWW.COASTALCRUST.COM  
843.886.7300

@coastalcrustwilddunes

**COASTAL CRUST** *Mobile Eatery*  
operates out of an antique truck bringing our wood-fired  
pizza and italian inspired dishes to you!  
To inquire, please email [info@coastalcrust.com](mailto:info@coastalcrust.com).

## ANTIPASTO

<b>BREAD SERVICE</b> <i>focaccia, basil oil, basil pesto, aged balsamic</i>	15
<b>BRUSSELS SPROUTS</b> <i>smoked pork belly, shallots, sherry vinegar, house hot honey, flat bread</i>	16
<b>BURRATA</b> <i>heirloom tomato, melon, herbs, flat bread</i>	17
<b>POLPETTA AL FORNO</b> <i>house-made meatballs, red sauce, mozzarella, basil</i>	16
<b>HAND-BREADED CALAMARI</b> <i>lemon, hot cherry peppers, pesto aioli</i>	16
<b>HOUSE HOT WINGS</b> <i>calabrian chili oil, espelette, aleppo, pesto aioli</i>	20
<b>CEVICHE</b> <i>local shrimp, citrus, red onion, radish, herbs</i>	25
<b>MEAT &amp; CHEESE BOARD</b> <i>prosciutto, capicola, parmigiano reggiano, melon, mostarda, cherry peppers, house hot honey, flat bread</i>	25

## INSALATA

<b>ITALIANO</b> <i>local greens, fennel, red onion, cucumber, feta, white balsamic vinaigrette</i>	16
<b>ARUGULA</b> <i>caramelized onion, baby heirloom tomato, toasted pine nuts, balsamic glaze, whipped ricotta, pesto</i>	18
<b>COASTAL CAESAR</b> <i>local greens, parmesan, croutons, house-made caesar</i>	16

## IL PANINO

<b>CAPRESE</b> <i>mozzarella, arugula, shallot, heirloom tomato, pesto aioli, balsamic glaze, baguette</i>	16
<b>CLASSICO</b> <i>soppressata, capicola, prosciutto, provolone, pickled cherry peppers, tomato, red onion, local greens, baguette</i>	17
<b>SHRIMP PO BOY</b> <i>blackened shrimp, remoulade, pineapple fennel slaw, baguette</i>	18

## PIZZA

<b>CHEESE</b> <i>crushed tomato sauce</i>	17
<b>PEPPERONI</b> <i>crushed tomato sauce, cup &amp; char pepperoni</i>	18
<b>GRANDMA</b> <i>olive oil, crushed tomato sauce, mozzarella, basil</i>	19
<b>HAWAIIANO</b> <i>olive oil, capicola ham, pineapple, red onion, salsa verde</i>	23
<b>MEATBALL RICOTTA</b> <i>crushed tomato sauce, house-made meatballs, whipped ricotta</i>	21
<b>SUPREMO</b> <i>crushed tomato sauce, pepperoni, house sausage, caramelized onion, calabrian pepper</i>	25
<b>HEALTH NUT</b> <i>spinach, broccolini, zucchini, heirloom tomato, basil oil, toasted pine nuts</i>	22
<b>MUSHROOM BIANCA</b> <i>truffle oil, house-made ricotta, roasted garlic, cremini, oyster + shiitake mushroom, basil</i>	23
<b>FIG &amp; PROSCIUTTO</b> <i>truffle oil, smoked bleu, house hot honey</i>	24
<b>PESTO SOPPRESSATA</b> <i>crushed tomato sauce, basil pesto, pulled mozzarella</i>	20
<b>THE ISLANDER</b> <i>local blackened shrimp, calabrian pepper, roasted garlic, herbs</i>	24
*HOUSE-MADE GLUTEN-FREE CRUST • \$7 **VEGAN CHEESE • \$6	

## PASTA

<b>SPICY SAUSAGE GNOCCHI</b> <i>local mushroom, caramelized onion, spinach, calabrian chili, basil, parmigiano reggiano</i>	25
<b>SPAGHETTI</b> <i>ragu, tomato sauce, mire poix</i>	24
<b>SHRIMP LINGUINE</b> <i>white wine, pesto, baby heirloom tomato, zucchini, shallot, parmigiano reggiano, lemon</i>	26

## KIDS

<b>SPAGHETTI</b> <i>red sauce, parmigiano reggiano *add meatball • 4</i>	12
<b>SHELLS &amp; CHEESE</b> <i>alfredo, parmigiano reggiano</i>	12
<b>CHICKEN TENDERS</b> <i>with french fries</i>	12

## DOLCI

<b>GELATO</b> <i>vanilla, chocolate, strawberry or rotating seasonal</i>	10
<b>COBBLER</b> <i>whipped cream, seasonal fruit, baked</i>	12
<b>CAST IRON COOKIE</b> <i>vanilla gelato, chocolate drizzle</i>	12
<b>CANNOLI</b> <i>chef's seasonal selection</i>	10

We proudly use locally sourced ingredients whenever possible, including products from our friends at Rio Bertolini Pasta

MENU ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY AND TO CONTINUALLY PROVIDE YOU WITH NEW AND DIVERSE DISHES

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.