



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.

ANTIPASTO

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

INSALATA

ITALIANO	15
<i>local greens, fennel, red onion, cucumber, feta, white balsamic vinaigrette</i>	
ARUGULA	18
<i>caramelized onion, baby heirloom tomato, toasted pine nuts, balsamic glaze, whipped ricotta, pesto</i>	
COASTAL CAESAR	16
<i>local greens, parmesan, croutons, house-made caesar</i>	

IL PANINO

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

KIDS

SPAGHETTI	10
<i>red sauce, parmigiano reggiano</i> <i>*add meatball • 4</i>	
SHELLS & CHEESE	10
<i>alfredo, parmigiano reggiano</i>	

WOOD-FIRED PIZZA

CHEESE	17
<i>crushed tomato sauce</i>	
PEPPERONI	18
<i>crushed tomato sauce, cup & char pepperoni</i>	
GRANDMA	19
<i>olive oil, crushed tomato sauce, mozzarella, basil</i>	
MEATBALL RICOTTA	21
<i>crushed tomato sauce, house-made meatballs, whipped ricotta</i>	
HEALTH NUT	22
<i>spinach, broccolini, zucchini, heirloom tomato, basil oil, toasted pine nuts</i>	
HAWAIIANO	23
<i>olive oil, capicola ham, pineapple, red onion, salsa verde</i>	
MUSHROOM BIANCA	23
<i>truffle oil, house-made ricotta, roasted garlic, cremini, oyster + shiitake mushroom, basil</i>	
FIG & PROSCIUTTO	24
<i>truffle oil, smoked bleu, house hot honey</i>	
THE ISLANDER	24
<i>local blackened shrimp, calabrian pepper, roasted garlic, herbs</i>	
SUPREMO	25
<i>crushed tomato sauce, pepperoni, house sausage, caramelized onion, calabrian pepper</i>	

*HOUSE-MADE GLUTEN-FREE CRUST • \$7
**VEGAN CHEESE • \$6

PASTA

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

DOLCI

GELATO	10
<i>vanilla, chocolate, strawberry or rotating seasonal</i>	
COBBLER	12
<i>whipped cream, seasonal fruit, baked</i>	
CAST IRON COOKIE	11
<i>vanilla gelato, chocolate drizzle</i>	

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.