

Coasterra Restaurant

880 Harbor Island Dr 92101-1005 · +16198141300 · Updated: Jan 14, 2026

[View online menu](#)



THE RAW BAR 7

Oysters on the Half Shell	\$24.00
habanero mignonette, fire roasted cocktail sauce, salsa cruda	
Blood Orange Scallop Aguachile	\$18.00
cilantro pesto, serrano, lemon oil, mini tostada	
Campechana Cocktail	\$24.00
octopus, shrimp, white fish, cucumbers, pico de gallo, avocado, cocktail sauce	
Ceviche Clasico	\$21.00
local fish, pico de gallo, cucumber, pickled onion, serrano, cilantro GF	
Shrimp Aguachile	\$20.00
white shrimp, serrano, cilantro, cucumber, red onion, lime juice	
Ceviche Trio	\$47.00
aguachile, clasico & campechana gf*	
Shrimp Cocktail	\$18.00
black tiger prawns, chef deb's fire roasted cocktail sauce, lemon	

APPETIZERS 5

Guacamole	\$15.00
avocado, red onion, tomato, lime, cilantro, serrano chili GF V	
Queso Fundido	\$18.00
monterey jack & oaxacan cheese, chorizo, refried beans, poblano, pickled onion gf*	
Crispy Masa Calamari	\$20.00
jalapeno, chipotle aioli	
Yukon Potato Flautas	\$16.00
avocado crema, macha salsa, shredded lettuce, cotija	
Chicken Tinga Empandas	\$20.00
cilnatro-avocado mousse, lime crema, pico de gallo, cotija	

SOUPS AND SALADS 5

Tortilla Soup **\$13.00**

chicken broth, oaxacan cheese, avocado, tomato

White Corn & Poblano Soup **\$13.00**

red chile & cilantro oil

Caesar Salad

baby romaine, cotija, brioche croutons, basil, toasted pepita, caesar dressing GF*

AVAILABLE OPTIONS

Blackened Chicken or Shrimp: \$25.00

Blackened Carne Asada or Salmon:

\$30.00

Heirloom Tomato Salad

panela cheese, corn, red onion, little gem lettuce, cilantro buttermilk dressing, brioche croutons GF*

AVAILABLE OPTIONS

Blackened Chicken or Shrimp: \$27.00

Blackened Carne or Salmon: \$32.00

Macho Salad

roasted red & golden beets, red peppers, red onion, olives, crispy farro, queso fresco, smoked onion vinaigrette GF* V

AVAILABLE OPTIONS

Blackened Chicken or Shrimp: \$26.00

Blackened Carne Asada or Salmon:

\$31.00

ENTREES 8

Chicken Enchiladas en Mole Oaxaqueno **\$26.00**

oaxacan cheese, cilantro rice, black beans, peanuts, pickled vegetables, lime crema, sesame seeds

Surf & Turf Quesadilla **\$32.00**

chef deb's "skirts on fire" sauce, carne asada, grilled shrimp, arugula, lime crema

Poblano Chili Burger **\$22.00**

habanero bacon, oaxacan cheese, arugula, chipotle aioli, brioche bun, cotija fries

Mexican Chorizo Mussels & Clams **\$24.00**

chipotle crema, cilantro, radish, scallion, grilled ciabatta gf*

Ahi Tuna Tostada **\$26.00**

garlic & sesame glaze, avocado, lemon agave slaw, spanish peanut, chipotle crema, corn tortilla

Rainbow Trout a la Plancha **\$32.00**

cilantro rice, arugula, pickled carrot & onion salad, habanero cashew "aioli"

Carne Asada Bowl **\$28.00**

cilantro rice, black beans, shredded lettuce, charred red onions & jalapenos, adobo tomatillo, lime crema, cotija, crispy tortilla strips

Combination Plate **\$32.00**

carne asada taco, cheese enchilada with mole, empanada, mexican rice & beans

CORN, FLOUR OR LETTUCE TACOS 6

Adobo Carnitas Tacos **\$21.00**

charred onions, jalapeno pickles, crushed chicharron GF*

Blood Orange Beer Battered Fish Tacos	\$24.00
jalapeno & cabbage slaw, pico de gallo, chipotle aioli, lime crema, cotija, cilantro gf*	
Carne Asada Tacos	\$24.00
shredded cabbage, avocado salsa, pico de gallo, cotija gf*	
Cilantro Marinated Grilled Swordfish Tacos	\$22.00
avocado cream, shredded cabbage, chipotle crema, pico de gallo, cotija gf*	
Esquites Crispy Shrimp Tacos	\$23.00
shredded cabbage, habanero onions, corn, pico de gallo, mexican street corn dressing, queso fresco, cilantro gf*	
Al Pastor Jackfruit Tacos	\$19.00
shredded cabbage, charred onion & jalapeno, cilantro, radish, lime gf*	

CEVICHE 6

Blood Orange Scallop Aguachile	\$18.00
cilantro pesto, serrano, lemon oil, mini tostada	
Campechana Cocktail	\$24.00
octopus, shrimp, white fish, cucumbers, pico de gallo, avocado, cocktail sauce	
Ceviche Clasico	\$21.00
local fish, pico de gallo, pickled onion, serrano, cilantro	
Shrimp Aguachile	\$20.00
white shrimp, serrano, cilantro, cucumber, red onion, lime juice	
Ceviche Trio	\$47.00
shrimp aguachile, clasico & campechana gf*	
Shrimp Cocktail	\$18.00
black tiger prawns, chef deb's fire roasted cocktail sauce, lemon	

SOUP & SALAD 5

White Corn & Poblano Soup	\$13.00
red chile & cilantro oil GF	
Tortilla Soup	\$13.00
chicken broth, oaxacan cheese, avocado, tomato GF	
Caesar Salad	\$13.00
baby romaine, cotija, brioche croutons, basil, toasted pepita, caesar dressing GF*	
Macho Salad	\$14.00
kale, queso fresco, crunchy farro, jicama, strawberry, smoked onion vinaigrette GF* V	
Heirloom Tomato Salad	\$16.00
panela cheese, corn, avocado, red onion, little gem lettuce, cilantro buttermilk dressing, brioche croutons GF*	

ENTREES FOR TWO ³

Whole Crispy Baja Striped Bass **\$96.00**

cotija, cilantro rice, black beans, serrano slaw, avocado, salsa roja

Mexican Paella **\$84.00**

shrimp, squid, clams, mussels, mexican chorizo, bomba rice, saffron lobster broth GF

Prime 32 oz Bone in Ribeye **\$139.00**

garlic & morita chimichurri, please choose three accompaniments

ACCOMPANIMENTS ⁶

Patatas Bravas

Twice Baked Potato

Brussels Sprouts

Mexican Corn

Sautéed Green Beans

Roasted Mushrooms

ALL ENTREES SERVED WITH FRIES AND AN ICE CREAM SUNDAE ⁴

Crispy Chicken Tenders **\$10.00**

Cheese Quesadilla **\$10.00**

(v)

Rolled Chicken Tacos **\$10.00**

Hamburger with Lettuce and Tomato **\$10.00**

APPETIZERS \$10 ⁵

Caesar Salad

baby romaine, cotija, brioche croutons, basil, toasted pepitas, caesar dressing GF*

Coasterra Guacamole

avocado, tomato, red onion, cilantro, lime, serrano GF V

Potato Flautas

avocado crema, macha salsa, shredded lettuce, monterey jack cotija V

Crispy Masa Calamari

pickled onion, jalapeno, chipotle aioli

Ceviche Clasico

local fish, pico de gallo, pickled onion, serrano, cilantro GF

BEVERAGES 4

Wine \$10

house red & house white

Signature Cocktails \$10

de la casa margarita, deb's coconut margarita, fiesta del sol, hibiscus mule, red sangria

Draft Beer \$6

baja brewing 'escorpion negro', modelo especial, draft republic hazy ipa

Bottled Beer \$6

bud lite, corona, pacifio

MARGARITAS 9

De la Casa

real del valle, triple sec, housemade sour

\$15.00

Organic Skinny Margarita

tres agave organic blanco, lime juice, agave nectar

\$16.00

Pineapple Tamarind

olmecca altos blanco, charred pineapple juice, tamarind, lime juice, chamoy rim

\$16.00

El Jefe

casa noble organic blanco, jalapeno, lime juice, agave nectar, habanero bitters, tajin rim

\$17.00

Deb's Coconut Margarita

lunazul reposado, coconut cream, lime juice, coconut salt rim

\$16.00

The Noble Margarita

casa noble organic reposado, grand marnier, lime juice, agave nectar

\$19.00

Fiesta del Sol

real del valle, chamoy, mango, pineapple, lime juice, agave nectar, tajin rim

\$16.00

Frida Rita

strawberry infused real del valle, tamarindo, hibiscus, lime juice, agave nectar

\$16.00

What the Fig?!

mission fig & vanilla bean infused hornitos plata, licor 43, lime juice, agave nectar, cinnamon sugar rim

\$16.00

SAN DIEGO LOCAL COCKTAILS 3

Blood Orange Margarita

cutwater blanco, blood orange, fruitlab orange-liqueur, lime juice, rosemary syrup

\$16.00

Passion Delight

cutwater bali hai rum blend, cocnut cream, passion fruit, lime juice, agave nectar

\$16.00

Summer of 85**\$16.00**

old harbor "san miguel" gin, ketel one grapefruit rose, fever-tree grapefruit soda, blood orange rosemary sour, sparkling rose

TABLESIDE PITCHERS 3**Deb's Coconut Margarita****\$88.00**

lunazul reposado, coconut cream, lime juice, coconut salt rim

De la Casa Margarita**\$76.00**

monte alban, triple sec, housemade sour

Organic Skinny Margarita**\$88.00**

tres agave organic blanco, lime juice, agave nectar

SPECIALTY COCKTAILS 11**El Corazon****\$15.00**

tito's handmade vodka, passion fruit, blood orange, pomegranate, basil, lime juice, agave nectar

Smoked Old Fashioned**\$26.00**

don fulano anejo, bozal mezcal, luxardo cherry syrup, smoked chili bitters, cherry wood smoke

Hibiscus Mule**\$15.00**

drake's organic vodka, hibiscus syrup, lime juice, ginger beer

Strawberry Spritz**\$16.00**

strawberry infused aperol, voveti prosecco, soda water, rhubarb bitters

El Dorado**\$16.00**

maker's mark bourbon, burnt orange & brown sugar syrup, mexican cinnamon, lemon juice

Los Bajos Old Fashioned**\$19.00**

codigo reposado, toasted orange & vanilla syrup, old fashioned bitters, mezcal spray

Paloma**\$15.00**

el jimador blanco, pamplemousse liqueur, fever-tree grapefruit soda, lime juice

Gunsmoke**\$15.00**

los javis mezcal, lime juice, cucumber syrup, tajin rim

Smoked Hibiscus**\$16.00**

bruxo mezcal, hibiscus syrup, salted habanero bitters, lime juice

Red Sangria**\$13.00****Lavender Honey Bee****\$15.00**

barr hill honey gin, lavender liqueur, honey, lemon juice

SPARKLING WINE 4

Brut Rose, Le Grand Courtage, France

AVAILABLE OPTIONS

G: \$13.00

B: \$52.00

Cava, Segura Viudas Penedes, Spain

AVAILABLE OPTIONS

G: \$12.00

B: \$48.00

Prosecco, Mionetto, Italy

AVAILABLE OPTIONS

G: \$13.00

B: \$52.00

Sparkling Cuvee, Decoy, Napa

AVAILABLE OPTIONS

G: \$16.00

B: \$64.00

WHITE WINE 9

Albariño, Alvinte, Rias Baixas, Spain

AVAILABLE OPTIONS

G: \$15.00

B: \$60.00

Chardonnay, Landmark "Overlook" Sonoma

AVAILABLE OPTIONS

G: \$13.00

B: \$50.00

Chardonnay, Neyers "304", Sonoma

AVAILABLE OPTIONS

G: \$18.00

B: \$72.00

Chardonnay, The Prisoner, Carneros

AVAILABLE OPTIONS

G: \$27.00

B: \$108.00

Chenin Blanc, Cavas Valmar, Valle de Guadalupe

AVAILABLE OPTIONS

G: \$13.00

B: \$52.00

Hondarrabi Zuri, Itsasmendi, Txakoli, Spain

AVAILABLE OPTIONS

G: \$16.00

B: \$64.00

Pinot Grigio, Alto Vento, Veneto, Italy

AVAILABLE OPTIONS

G: \$12.00

B: \$48.00

Reisling, Firestone, Santa Barbara

AVAILABLE OPTIONS

G: \$15.00

B: \$60.00

Sauvignon Blanc, Unshackled by The Prisoner

AVAILABLE OPTIONS

G: \$14.00

B: \$56.00

ROSÉ WINE 2

VieVite, Cotes de Provence, France

AVAILABLE OPTIONS

Cinsault/Grenache/Syrah/Carignan

G: \$15.00

B: \$60.00

Hampton Water, Languedoc, France

AVAILABLE OPTIONS

Cinsault, Grenache, Mourvedre

G: \$16.00

B: \$64.00

RED WINE 14

Baja Red Blend, Costa Tierra, Valle de Gaudalupe, Mexico

AVAILABLE OPTIONS

G: \$13.00

B: \$52.00

Cabernet Sauvignon, Justin, Paso Robles

AVAILABLE OPTIONS

G: \$17.00

B: \$66.00

Cabernet Sauvignon, Louis M. Martini, Napa

AVAILABLE OPTIONS

G: \$25.00

B: \$100.00

Cabernet Sauvignon, Quilt, Napa

AVAILABLE OPTIONS

G: \$21.00

B: \$84.00

Malbec, Luigi Bosca, Mendoza, Argentina

AVAILABLE OPTIONS

G: \$19.00

B: \$76.00

Malbec, San Juanito "Amanecer", Queretaro, MX

AVAILABLE OPTIONS

G: \$17.00

B: \$68.00

Merlot, J Lohr "Los Osos", Paso Robles

AVAILABLE OPTIONS

G: \$15.00

B: \$60.00

Nebbiolo, Tinto de Gabriela, valle de guadalupe, MX

AVAILABLE OPTIONS

G: \$14.00

B: \$56.00

Pinot Noir, King Estate "Inscription" Willamette Valley, Oregon

AVAILABLE OPTIONS

G: \$15.00

B: \$60.00

Red Blend, The Pessimist, Paso Robles**AVAILABLE OPTIONS**

G: \$16.00

B: \$64.00

Sangiovese, Tres Raices, "Tre", Guanajuato, MX**AVAILABLE OPTIONS**

G: \$17.00

B: \$68.00

Shiraz, Tyrrel's "Hunter Valley", New South Wales, Australia**AVAILABLE OPTIONS**

G: \$17.00

B: \$68.00

Tempranillo, Emilio Moro, Ribera del Duoro, Spain**AVAILABLE OPTIONS**

G: \$20.00

B: \$80.00

Zinfandel, Heritage, Sonoma**AVAILABLE OPTIONS**

G: \$16.00

B: \$64.00

DRAFT BEER 16

Alesmith Brewing Co. Brown Ale, San Diego 5%	\$8.00
Baja Brewing Co "Escorpion Negro" Black Lager Cabo, San Lucas, MX 5.5%	\$8.00
Burgeon Beer Co, West Coast Pale Ale, Carlsbad 5.8%	\$8.00
Cali Squeeze Blood Orange Hefeweizen, Paso Robles 5%	\$8.00
Coronado "Orange Ave." Wit, San Diego 5.2%	\$8.00
Draft Republic "CRG" IPA, San Diego 6.3%	\$8.00
Draft Republic Hazy IPA, Carlsbad 6.3%	\$8.00
Eppig Brewing "10:45 to Denver" IPA, San Diego 7%	\$9.00
Karl Strauss "Aurora Hopyyalis" San Diego Style IPA, San Diego 7%	\$8.00
Modelo Especial, Mexican Lager, Mx 4.4%	\$8.00
Pure Project "Tropical Mist" Blonde Ale, San Diego 5.1%	\$8.00
Rouleur Brewing "Douper" Juicy IPA, San Diego 6.6%	\$8.00
Seasonal Rotating Tap	\$8.00
Societe Brewing Co. "The Pupil" IPA, San Diego 7.5%	\$8.00
Societe Brewing Co. "Bulbous Flowers" Hazy IPA, San Diego 7.2%	\$9.00
Stone Brewing "Delicious" Citrus IPA, San Diego 7.7%	\$9.00

BEER BOTTLE / CAN 9

Athletic Brewing Co. "Run Wild" Non Alcoholic IPA	\$7.00
Baja Brewing Co "Cabotella" Blonde Ale, Cabo San Lucas, MX 5.5%	\$8.00
Bivouac Blackberry Cider, San Diego 6%	\$7.00
Bohemia Mexican Lager, MX 4.7%	\$7.00
Bud Lite American Lager, St. Louis 4.2%	\$7.00
Corona Mexican Lager, MX 4.6%	\$7.00
Heineken 0.0 Non Alcoholic, Holland	\$6.00
Pacifico Mexican Lager, MX 4.5%	\$7.00
Victoria Mexican Lager, MX 4%	\$7.00

BLANCO TEQUILA 5

Arette "Suave"	\$16.00
Codigo 1530 "Rosa" (30 Days in French Oak)	\$18.00
El Tesoro (Tahona)	\$17.00
Fuenteseca Cosecha (3 Years in Stainless)	\$24.00
Tapatio "110"	\$14.00

CRISTILINO TEQUILA 3

Don Julio "70"	\$17.00
Herradura "Ultra"	\$24.00
Komos Anejo	\$26.00

REPOSADO TEQUILA 4

Casa Noble	\$14.00
Don Abraham	\$17.00
El Tesoro (Tahona)	\$18.00
Siete Leguas (Tahona)	\$14.00

AÑEJO TEQUILA 4

Azuñia "Black" 2 Year	\$22.00
Don Fulano	\$20.00

Casa Noble Marques	\$50.00
--------------------	---------

Codigo	\$30.00
--------	---------

EXTRA AÑEJO TEQUILA ²

123 Tequila "Diablito" (40 Months in American Oak)	\$37.00
--	---------

Tapatio "Excelencia" (Aged in New French Oak)	\$34.00
---	---------

MEZCAL ⁵

Bozal "Ensamble" (Barril, Espadin, Mexicano)	\$17.00
--	---------

Derrumbes "Zacatecas" (Weber Blue)	\$13.00
------------------------------------	---------

Leyenda	\$20.00
---------	---------

Los Javis	\$12.00
-----------	---------

Machetazo (Papalote)	\$15.00
----------------------	---------

AMERICAN BOURBON & WHISKEY ⁵

Angel's Envy (86 Proof)	\$16.00
-------------------------	---------

Basil Hayden (Kentucky, 80 Proof)	\$16.00
-----------------------------------	---------

Buffalo Trace (Kentucky, 90 Proof)	\$14.00
------------------------------------	---------

Garrison Brothers (Texas, 94 Proof)	\$17.00
-------------------------------------	---------

Knob Creek (Kentucky, 100 Proof)	\$14.00
----------------------------------	---------

RYE, SCOTCH & WORLD WHISKEY ⁶

Willett "4 Year" (Kentucky, Small Batch, 110 Proof)	\$16.00
---	---------

Glenlivet "12 Year" (Speyside, Single Malt)	\$14.00
---	---------

Oban "14 Year" (Highlands, Single Malt)	\$16.00
---	---------

Red Breast "12 year"	\$16.00
----------------------	---------

Sierra Norte "Yellow Corn" (Mexico)	\$16.00
-------------------------------------	---------

Suntory "Toki" (Japan)	\$13.00
------------------------	---------

RUM ³

Diplomatico "Exclusiva 12 Year" (Venezuela)	\$16.00
---	---------

Real McCoy "12 year"	\$14.00
Zacapa 23 "Solera"	\$14.00

DESSERT ⁵

Buttercake	\$14.00
pineapple & dark rum compote, cinnamon ice cream V	
Chocolate & Peanut Butter Mousse Bar	\$14.00
banana ice cream, cajeta, ancho salt, puffed amaranth	
Churros	\$12.00
seasonal fruit coulis, cajeta & spiced dark chocolate V	
Coconut Chia Seed Pudding	\$12.00
tropical fruit compote, toasted coconut GF V	
Tres Leche Cake	\$13.00
whipped cream, fresh berries, mint	

LIBATION ⁴

Marigold Carajillo	\$11.00
espresso, araceli marigold liqueur, licor 43	
Espresso Martini	\$14.00
espresso, vanilla bean infused vodka, mr. black coffee liqueur, licor 43	
Peanut Butter Chocolate Old Fashioned	\$14.00
skrewball peanut butter whisky, el silencio mezcal, white creme de cacao, chocolate bitters	
Salted Caramel Chocolate Martini	\$14.00
espolon anejo tequila, godiva dark chocolate liqueur, white creme de cacao, dorda sea salt caramel	