

COAST

Charleston's freshest seafood.



APPETIZERS, SOUPS, RAW BAR

SHRIMP COCKTAIL 10.99
HOUSE MADE COCKTAIL SAUCE

COAST CRAB SOUP 10.99
DRIZZLED WITH CRÈME FRAÎCHE

COAST CRAB DIP 10.99
BLUE CRAB CLAW MEAT, HORSERADISH, CREAM CHEESE & GRILLED BREAD

SALT & PEPPER CALAMARI 10.99
CRISPY FRIED CALAMARI WITH COCKTAIL SAUCE

STEAMED PEI MUSSELS 11.99
GARLIC WHITE WINE BROTH

BASKET OF GOLDEN BROWN HUSHPUPIES 5.99
HONEY BUTTER

BAJA FISH TACOS 11.99
WOOD GRILLED FISH IN FLOUR TORTILLAS GUACAMOLE, CITRUS SLAW & PINEAPPLE CHILI SALSA

BUFFALO SHRIMP TACOS 11.99
BACON BLUE CHEESE SLAW & FLOUR TORTILLAS

BOWL OF FRIED BRUSSELS SPROUTS 6.99
WITH CAPER DRESSING AND PARMESAN CHEESE

SHRIMP CEVICHE 12.99
WITH TOMATO, LIME JUICE, CILANTRO AND ONION. SERVED WITH CORN CHIPS

CANGREJO CEVICHE 13.99
WITH BLUE CRAB, SCALLOPS, PICO DE GALLO, LEMON, LIME, ORANGE AND CORN CHIPS

OYSTERS ON THE HALF SHELL MARKET PRICE
ASK YOUR SERVER FOR OUR DAILY OYSTERS

SALADS

WEDGE SALAD 9.99
BACON, SLICED ONION, BALSAMIC GLAZE TOPPED WITH CREAMY BLUE CHEESE DRESSING

MIXED GREEN SALAD 9.99
JULIENNE VEGETABLES, TOMATOES, AND STRAWBERRY WITH BLUE CHEESE VINAIGRETTE, RANCH, LEMON VINAIGRETTE, OR CREAMY BLUE CHEESE

CAESAR SALAD 8.99
WITH ROMAINE, PARMESAN, CROUTONS AND ANCHOVY CAESAR ANCHOVY DRESSING

ADD TO ANY SALAD
SHRIMP 7.99
SALMON 12.99
SIRLOIN STEAK 9.99
CHICKEN 6.99

FRIED SEAFOOD

FRIED SHRIMP PLATE 18.99
WITH BACON BLUE CHEESE SLAW, SEASONED FRENCH FRIES AND COCKTAIL SAUCE

FRIED OYSTERS 5 OUNCES \$16.99 / 10 OUNCES \$26.99
WITH BACON BLUE CHEESE SLAW, SEASONED FRENCH FRIES AND COCKTAIL SAUCE

FRIED TILAPIA \$17.99
WITH BACON BLUE CHEESE SLAW, SEASONED FRENCH FRIES AND COCKTAIL SAUCE

COMBO OF TWO 21.99
COMBO OF THREE 25.99

SPECIALTIES, FROM THE GRILL AND CLASSICS

BRAISED GROUPE 34.99
OVER TRUFFLE BACON CHEESE GRITS. WITH SHIITAKE MUSHROOMS, FRESH TOMATOES AND AN HERB FUME BLANC

GRILLED JUMBO SCALLOPS 29.99
MASHED POTATOES, JULIENNE VEGETABLES AND BEURRE BLANC

GRILLED SPICY ADOBO SHRIMP 25.99
BACON CHEESE GRITS, GRILLED VEGETABLES & PINEAPPLE CHILI SALSA

SHRIMP & STONE GROUND GRITS 23.99
JULIENNE SWEET BELL PEPPERS & ONIONS, TASSO HAM GRAVY AND BACON CHEESE GRITS

SHRIMP AND BAY SCALLOP PENNE \$25.99
PENNE PASTA TOSSED IN A CILANTRO BUTTER SAUCE AND TOASTED ALMONDS, FRESH MOZZARELLA AND TOMATOES

MONTEREY CHICKEN 21.99
GRILLED CHICKEN TOPPED WITH MANCHEGO CHEESE. JALAPENO BACON CRUMBLES, POMEGRANATE BBQ SAUCE

GRILLED RIBEYE 32.99
PARMESAN MASHED POTATOES, FRIED BRUSSELS SPROUTS AND GARLIC BUTTER*

BUTTER POACHED LOBSTER MARKET PRICE
TWIN 4 OUNCE OUNCE LOBSTER TAILS SERVED WITH MASHED POTATOES AND SQUASH MEDLEY, AND DRAWN BUTTER

MIXED GRILL 32.99
STEAK, FISH OF THE DAY AND JALAPENO BACON WRAPPED SHRIMP*

FRESH FISH OFF OUR SMOKY OAKWOOD GRILL
SERVED WITH MASHED POTATOES AND JULIENNE VEGETABLES
CHOICE OF SAUCE: ADOBO, PINEAPPLE CHILI, OR BEURRE BLANC

ASK YOUR SERVER ABOUT OUR DAILY SELECTION MARKET PRICE

*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions.
In addition, 100% peanut oil is used for all of our fried items. Please inform your server of any allergies.

SPECIALTY COCKTAILS

COAST BLOOD ORANGE MARGARITA \$10

BLANCO TEQUILA, COINTREAU & CAMPARI WITH BLOOD ORANGE AND LIME JUICES
SERVED WITH A SALTED RIM

THE HUMBLE BEE \$10

WHISKEY, HONEY SYRUP, POMEGRANATE JUICE AND LEMON

CLASSIC MOJITO \$9

WHITE RUM, LIME, MINT, SUGAR AND SODA

MANGO MOJITO \$9

CRUZAN MANGO RUM, LIME, MINT, SUGAR AND SODA

SEERSUCKER \$8

FIREFLY SWEET TEA VODKA, PINEAPPLE JUICE AND A SPLASH OF LEMON LIME SODA

COLD BEER

DRAFT

HIGHLAND GAELIC ALE \$7.25

WESTBROOK ONE CLAW RYE PALE ALE \$7.75

PALMETTO HUGER STREET IPA \$8.75

DOMESTIC AND IMPORTED BEER AVAILABLE IN THE CAN OR BOTTLE

FEATURED WINES

SPARKLING

LUNETTA PROSECCO (187ML BOTTLE) \$8

MUMM NAPA (187ML BOTTLE) \$14

WHITE

MOHUA SAUVIGNON BLANC, NEW ZEALAND \$9 GLASS / \$36 BOTTLE

SNOQUALMIE CHARDONNAY, WASHINGTON \$8 GLASS / \$32 BOTTLE

SIMI CHARDONNAY, CALIFORNIA \$10 GLASS / \$40 BOTTLE

SAINT M RIESLING, GERMANY \$8.75 GLASS / \$35 BOTTLE

STELLA PINOT GRIGIO, ITALY \$7.75 GLASS / \$31 BOTTLE

VILLA WOLF PINOT GRIS, GERMANY \$9.50 GLASS / \$38 BOTTLE

MASSAYA ROSÉ, LEBANON \$9 GLASS / \$36 BOTTLE

RED

LOUIS MARTINI CABERNET SAUVIGNON, CALIFORNIA \$9.50 GLASS / \$38 BOTTLE

FRANCISCAN CABERNET SAUVIGNON, NAPA \$12 GLASS / \$48 BOTTLE

PADRILLOS MALBEC, ARGENTINA \$8.75 GLASS / \$35 BOTTLE

TERRE DAVAU COTES DU RHONE \$10 GLASS / \$40 BOTTLE

H3 MERLOT, WASHINGTON \$8.50 GLASS / \$34 BOTTLE

WILD HILLS PINOT NOIR, OREGON \$10 GLASS / \$40 BOTTLE

NOAH RIVER PINOT NOIR, CALIFORNIA \$10 GLASS / \$40 BOTTLE

(FULL WINE LIST AVAILABLE UPON REQUEST)

