

◦ **STARTERS & RAW BAR** ◦

Shrimp Cocktail ~ 12
house made cocktail sauce

Ceviche
Shrimp ~ 14 Cangrejo ~ 16
tomato, lime juice, jalapeño, cilantro & onion,
corn chips

Coast Crab Dip ~ 14
blue crab, spinach, artichokes, horseradish,
cream cheese & grilled bread

Buffalo Shrimp ~ 12
bacon blue cheese dipping sauce

Salt & Pepper Calamari ~ 12
crispy calamari, sriracha aioli

Hushpuppies ~ 10
honey butter

Steamed PEI Mussels ~ 14
garlic white wine broth

Conch Fritters ~ 12
tartar sauce

Oysters on the Half Shell*
House Oysters
1/2 dozen ~ 16, dozen ~ 32
Chef's Select Oysters
1/2 dozen ~ 18, dozen ~ 36

◦ **SOUP & SALADS** ◦

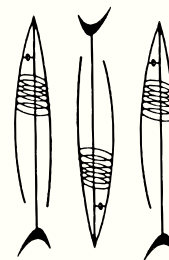
Coast Crab Soup ~ 6/11
drizzled with crème fraiche

House Salad ~ 8
cheddar, tomato, cucumber, onion
choice of: lemon vinaigrette, ranch, blue cheese

Caesar Salad ~ 9
parmesan, croutons, anchovy &
caesar dressing



CHARLESTON'S
FRESHEST
SEAFOOD



**FRESH CATCH GRILLED OVER
OUR OAK & HICKORY GRILL**

Served with Parmesan Mashed Potatoes & Julienne Vegetables

Salmon* ~ 28

Jumbo Shrimp Skewer ~ 28

Swordfish* ~ 32

Tuna* ~ 36

Catch of the Day ~ MKT

SAUCES

Smoked Tomato & Jalapeño
Pineapple Chili Salsa

Sriracha Aioli
Beurre Blanc

Garlic Parsley Butter
Cilantro Cream Sauce

ENHANCEMENTS

Lowcountry Style +2
old bay dusted,
potato & andouille hash,
sweet corn purée

Étouffée Style +4
blackened fish,
blue crab étouffée &
jalapeño cheddar cornbread

FRESH CATCH

FRESH CATCH

◦ **FRY PLATES** ◦

Served with bacon blue cheese slaw,
seasoned french fries,
tartar & cocktail sauce

FRIED SHRIMP ~ 23

FRIED OYSTERS:
1/2 DOZEN ~ 18 / DOZEN ~ 27

FRIED FLOUNDER ~ 21

COMBO OF TWO ~ 23

COMBO OF ALL THREE ~ 28

◦ **SIDES ~ 6** ◦

Bacon & Blue Cheese Cole Saw
Peppers, Onions, Mushrooms
Mashed Potatoes

Jasmine Rice
Seasoned French Fries

Julienne Vegetables
Bacon Cheese Grits
Haricot verts

◦ **ENTREES** ◦

Braised Bass ~ 34
bacon cheese grits, shiitake, tomatoes,
truffle broth

Cashew Encrusted Mahi ~ 35
potato & andouille hash, haricot verts,
cilantro cream sauce

Crab Stuffed Flounder ~ 30
stewed vegetables, jasmine rice

Shrimp & Stone Ground Grits ~ 25
julienne peppers & onions,
tasso ham gravy, bacon cheese grits

Seared Rare Tuna* ~ 36
sesame crusted, stir fried rice,
soy glaze, wasabi aioli

Grilled Spicy Adobo Shrimp ~ 30
bacon cheese grits, sautéed peppers,
onions, mushrooms, pineapple chili salsa

Surf & Turf* ~ 40
Australian ribeye, chef's select fish, &
jalapeño bacon wrapped shrimp,
mashed potatoes, julienne vegetables

Baja Fish Tacos ~ 23
lime slaw, pineapple chili salsa, baja sauce,
seasoned french fries

Buffalo Shrimp Tacos ~ 23
bacon & blue cheese cole slaw, cucumber relish,
seasoned french fries

Seafood Jambalaya ~ 28
mussels, bay scallops, shrimp,
andouille, jerk chicken, rice

Pan Seared Sea Scallops* ~ 35
bacon cheese grits, sautéed peppers, onions,
mushrooms, blue crab étouffée, crème fraiche

Shrimp & Chicken Fettuccine ~ 26
tomatoes, garlic, parsley, lemon butter sauce,
parmesan cheese

Grilled Australian Ribeye* ~ 40
mashed potatoes, haricot verts
With Grilled Scallops* +15
With Grilled Jumbo Shrimp +10

*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.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

COCKTAILS

Southern Peach Mule ~ 12
local Firefly vodka, Giffard Peche de Vigne,
fresh lime juice & Cutwater ginger beer

Garden Zest Spritzer ~ 12
local Zest Lemon Drop vodka, basil syrup,
fresh lemon juice, soda water

Classic Mojito ~ 12
white rum, lime, mint, sugar & soda

Strawberry Mojito ~ 12
white rum, strawberry purée, mint,
sugar & soda water

Pineapple Mango Mojito ~ 12
white rum, pineapple & mango purée,
mint, sugar & soda water

Old Fashioned ~ 12
Old Forester bourbon,
duo of Angostura bitters,
Filthy amarena black cherry,
orange peel

Cosmojito ~ 12
local Zest Lemon Drop vodka, Velvet
Falernum, mint, cranberry juice,
fresh lime

Blood Orange Margarita ~ 12
silver tequila, triple sec, Campari,
blood orange, lime juice, salted rim

NON-ALCOHOLIC

Mocktail ~ 6
Heineken 0.0 ~ 5
Cutwater Ginger Beer ~ 5

WINE BY THE GLASS

Sparkling, White & Rose	
Prosecco , Famiglia Zonin, Verona, IT	10/40
Pinot Grigio , La Fiera, Delle Venezie, IT	10/40
Riesling , Cave Spring, Niagara Peninsula, Ontario, CAN	12/48
Sauvignon Blanc , Villa Maria, Marlborough, NZ	12/48
Cortese , La Scolca, Gavi, Piemonte, IT	11/44
Albarino , Bodegas Garzon, Garzon, UY	12/48
Chardonnay , Miguel Torres "Cordillera", Limari Valley, CL	12/48
Chardonnay , Cambria "Katherine's Vineyard", Sta. Maria, CA	13/52
Rosé , Jolie Folle, Mediterranee, FR	10/40
Red	
Montepulciano , La Fiera, Abruzzo, IT	10/40
Pinot Noir , Tayu 1865, Malleco Valley, CL	13/52
Pinot Noir , Parducci Cellars, Mendocino, CA	11/44
Garnacha , Mosen Cleto, Campo de Borja, SP	11/44
Sangiovese Blend , Salviano "Turlo", Lago di Corbara, Umbria, IT	12/48
Cabernet Sauvignon , Clos des Fous, Alto Cachapoal, CL	13/52
Cabernet Sauvignon , The Critic, Napa Valley, CA	14/56



Ask your server
about Coast &
Charleston's Smallest Bar
merchandise!



BEER

ON DRAFT

Michelob Ultra ~ 7

Wicked Weed Pernicious IPA ~ 8

KONA Big Wave Golden Ale ~ 8

Holy City Pilsner ~ 8

Cooper River Orange Infused Blonde Ale ~ 9

Commonhouse Park Circle Pale Ale ~ 9

CRAFT CANS

Allagash White Belgian-style Wheat ~ 8

Austin Eastciders Blood Orange Cider ~ 8

Wicked Weed Perni-Haze Hazy IPA ~ 8

Commonhouse Looking East American IPA ~ 9

Estuary Cabrinha Drifter Lager ~ 9

Estuary Noche de Lima Mexican Lager ~ 9

Sycamore Mountain Candy IPA ~ 8

Tipsy Wine Spritzer Blackberry or Grapefruit ~ 8

DOMESTIC/IMPORTED

Yeungling ~ 6

Budweiser ~ 6

Bud Light ~ 6

Miller Light ~ 6

Miller High Life ~ 4

Coors Lite ~ 6

Corona ~ 6

Heineken ~ 6

20% GRATUITY WILL BE ADDED TO
PARTIES OF 8 OR MORE

Executive Chef General Manager
Andrew Boyd Andres Contreras