

COAST

Charleston's freshest seafood.



Restaurant Week | September 5 – 16

3 Courses for \$30

1st Course

Salt & Pepper Calamari

Lemon Aioli & Marinara Sauce

Shrimp Ceviché

Chipotle Aioli, Avocado, Corn Chips

Coast Oysters Rockefeller

3 Oysters baked with Creamy Spinach, Bacon, Tomatoes, & Cheese

2nd Course

Surf & Turf

Wood Fire Grilled Sirloin Steak and Jalapeno Bacon Wrapped Shrimp,
Parmesan Mashed Potatoes, Sautéed Vegetables,
Lemon White Wine Butter Sauce

Shrimp & Stoneground Grits

Local Shrimp, Julienne Sweet Bell Peppers and Tasso Ham Gravy,
Bacon Cheese Grits

Crispy Fried Flounder Filet

Crispy Corn Meal Flounder, Bleu Cheese Cole Slaw, Seasoned Fries,
House Cocktail & Tartar Sauce

3rd Course

Dark Chocolate Mousse

Fresh Strawberries

Orange Mango Panna Cotta

Coconut Biscotti and Dark Chocolate Mousse,
Strawberry Coulis and Fresh Strawberries

*** In Place of 1st or 3rd Course ***

Stella Pinot Grigio

El Portillo Malbec

or

Celebrate Charleston Beer Week with
Westbrook "One Claw" Rye Pale Ale

COASTBARANDGRILL.COM



@coastbarandgrill



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