



Charleston's freshest seafood.

APPETIZERS

COAST CRAB DIP BLUE CRAB CLAW MEAT, HORSERADISH, CHEESE & GRILLED BREAD	9.99
CRAB & AVOCADO RAVIOLI MIXED GREENS, GOAT CHEESE, LEMON VINAIGRETTE & TRUFFLE CHIVE BEURRE BLANC	12.99
SALT & PEPPER CALAMARI LEMON AIOLI & MARINARA SAUCE	10.99
BACON WRAPPED SEA SCALLOPS WOOD GRILLED & BASTED IN POMEGRANATE BBQ GLAZE	14.99
BUFFALO SHRIMP TACOS BACON BLUE CHEESE COLE SLAW & FLOUR TORTILLAS	9.99
BAJA FISH TACOS WOOD GRILLED MAHI MAHI IN FLOUR TORTILLAS GUACAMOLE, CITRUS SLAW & TROPICAL SALSA	10.99
CAROLINA CRAB CAKE SEASONAL SALAD & DIJONNAISE	13.99
STEAMED PEI MUSSELS GARLIC WHITE WINE BROTH	11.99
BUFFALO FRIED SHRIMP HOT & SPICY SHRIMP WITH BLUE CHEESE DIPPING SAUCE	9.99
FRIED GREEN TOMATOES SWEET PEPPER RELISH & SPICY RED PEPPER AIOLI	7.99
CONCH FRITTERS HOUSE MADE REMOULADE	12.99

SHELLFISH & RAW BAR

TRADITIONAL CEVICHE FRESH SHELLFISH, LIME, CHILE CILANTRO, RED ONION & PLANTAIN CHIPS	13.99	CEVICHE DE CANGREJO BLUE CRAB, SCALLOPS, PICO DE GALLO LEMON, LIME, ORANGE & CORN CHIPS	13.99
SHRIMP CEVICHE TOMATO, LIME, CHILE, CILANTRO ONIONS & CORN CHIPS	12.99		
CEVICHE SAMPLER SELECTION OF ALL 3 CEVICHEs		(3) 21.99	
SELECTION OF OYSTERS ON THE HALF SHELL * RAW OR STEAMED, COCKTAIL & MIGNONETTE		MARKET \$	
RAW BAR SAMPLERS * OYSTERS, CLAMS, JUMBO SHRIMP COCKTAIL, CRAB COCKTAIL CHILLED PEEL & EAT SHRIMP & CHOICE OF CEVICHE		SMALL/LARGE...MARKET \$	
JUMBO SHRIMP COCKTAIL HOUSE-MADE COCKTAIL SAUCE		14.99	
PEEL AND EAT SHRIMP SERVED HOT OR COLD COCKTAIL SAUCE & LEMON	1/4LB...9.99	1/2LB...18.99	
COAST OYSTERS ROCKEFELLER SIX OYSTERS BAKED WITH CREAMY SPINACH, BACON, TOMATOES & CHEESE		16.99	

SOUPS & SALADS

COAST CRAB SOUP DRIZZLED WITH CRÈME FRAÎCHE	8.99
BLUE CRAB CIOPPINO SHRIMP, MUSSELS, CALAMARI & CRAB IN A RICH TOMATO SHELLFISH BROTH	9.99
BLACKENED SEAFOOD CHOWDER LOCAL CLAMS & BLACKENED FISH, POTATOES, BACON, CREAM & MIREPOIX	8.99
SEAFOOD COBB SALAD SHRIMP, CRAB, BACON, GRAPE TOMATOES & AVOCADO OVER ICEBERG LETTUCE WITH BLUE CHEESE VINAIGRETTE & CRUMBLES	19.99
WEDGE SALAD ICEBURG LETTUCE, BACON, TOMATOES, CREAMY BLUE CHEESE DRESSING BALSAMIC GLAZE	9.99
MIXED GREEN SALAD JULIENNE VEGETABLES, FRESH FRUIT BLUE CHEESE VINAIGRETTE, GREEN GODDESS OR LEMON VINAIGRETTE	SMALL...6.99 LARGE...9.99
CAESAR SALAD ROMAINE LETTUCE, PARMESAN & CROUTONS	SMALL...6.99 LARGE...9.99
ADD TO ANY SALAD: GRILLED SALMON * GRILLED RIBEYE STEAK * BUFFALO SHRIMP GRILLED CHICKEN FRIED CALAMARI	12.99 11.99 7.99 5.99 6.99

ASK YOUR SERVER ABOUT COAST T-SHIRTS

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness

FISH HOUSE SPECIALITIES

SHRIMP & STONEGROUND GRITS JULIENNE SWEET BELL PEPPERS & ONIONS TASSO HAM GRAVY BACON CHEESE GRITS	19.99
CRAB ENCRUSTED TILAPIA BAKED TILAPIA TOPPED WITH CRAB, CHIVES, PARMESAN CREAM & BREADCRUMBS SAUTÉED GREEN BEANS, PARMESAN MASHED POTATOES & ROASTED PEPPER RELISH	19.99
GRILLED SPICY ADOBO SHRIMP BACON CHEESE GRITS, GRILLED VEGETABLES & PINEAPPLE CHILI SALSA	24.99
CASHEW ENCRUSTED GROUPEL ROASTED FINGERLING POTATOES & GREEN BEANS CILANTRO PESTO CREAM SAUCE, DUSTED WITH CASHEWS & PEANUTS	MARKET \$
CAROLINA CRAB CAKES SIMPLY BAKED WITH LEMON & OLD BAY, BLUE CHEESE BACON SLAW SEASONED FRIES & REMOULADE	28.99
BLACKENED SWORDFISH JALAPEÑO CHEDDAR CORN BREAD, BLUE CRAB ÉTOUFFÉE, SCALLIONS	28.99
CRISPY FRIED WHOLE FLOUNDER JICAMA SLAW, SEASONED FRIES & CILANTRO JALAPEÑO AIOLI	28.99
SALMON ALMONDINE * ALMOND & HERB ENCRUSTED SALMON, BACON CHEESE GRITS BRUSSELS SPROUTS & BEURRE BLANC	24.99
SEARED RARE TUNA * DUSTED WITH CASHEWS & PEANUTS, STICKY RICE, WOK VEGETABLES GINGER SOY REDUCTION, SWEET CHILI SAUCE & WASABI AIOLI	29.99

FROM OUR SMOKEY OAK WOOD GRILL

A DAILY SELECTION OF FRESH FISH, SIMPLY GRILLED OVER OUR OAK & HICKORY FIRE. SERVED WITH PARMESAN MASHED POTATOES, SAUTÉED VEGETABLES & YOUR CHOICE OF SAUCE.

ASK YOUR SERVER OR SEE THE SPECIAL BOARD FOR TODAY'S SELECTIONS

SAUCES: CLASSIC TARTAR, REMOULADE, PINEAPPLE-CHILI SALSA, TROPICAL SALSA, CHIMICHURRI, SPICY ADOBO RUB, GARLIC-PARSLEY BUTTER, BASIL BUTTER SAUCE, BEURRE BLANC, ROASTED PEPPER RELISH

FRIED SEAFOOD

SHRIMP	18.99	SHRIMP & TILAPIA	19.99
TILAPIA	16.99	OYSTERS & SHRIMP	21.99
OYSTERS	5 oz...16.99	OYSTERS & TILAPIA	21.99
OYSTERS	10 oz...26.99	COMBO: ALL 3	24.99
		BACON BLUE CHEESE SLAW, SEASONED FRIES HOUSE COCKTAIL & TARTAR	

COAST CLASSICS

GRILLED MONTERREY CHICKEN TOPPED WITH CHEDDAR, CRUMBLERED JALAPEÑO, BACON & SCALLIONS WITH BACON BLUE CHEESE SLAW, MASHED POTATOES & POMEGRANATE BBQ SAUCE	19.99
SCALLOP ORZO ALFREDO WOOD GRILLED SCALLOPS, ENGLISH PEAS, CRISPY ONIONS BACON OVER ORZO PASTA TOSSED IN A CREAM SAUCE	24.99
COAST VEGETABLE PLATE SEASONAL VEGETABLE CAPRESE, BRUSSELS SPROUTS, PORTABELLA ROASTED PEPPERS & GOAT CHEESE CROQUETTE	15.99
SHRIMP FRA DIAVOLO SAUTÉED SHRIMP & VEGETABLES OVER ANGEL HAIR PASTA TOSSED IN A LIGHT & SPICY TOMATO SAUCE	25.99
BLACKENED FLATIRON STEAK * BLUE CHEESE BUTTER, CREAMED SPINACH & SEASONED FRIES	24.99
GRILLED 14OZ RIBEYE STEAK * PARMESAN MASHED POTATOES, CREAMED SPINACH GARLIC PARSLEY BUTTER & CHIMICHURRI	31.99
ADD GRILLED SHRIMP	10.99
ADD GRILLED SCALLOPS	12.99
ADD CAROLINA CRAB CAKE	12.99

Please note there is a \$2 charge for substituting menu item sides.

SIDES FOR THE TABLE 4.99

- SAUTÉED GREEN BEANS, SHIITAKES & CARROTS
- PARMESAN MASHED POTATOES
- FRIED BRUSSELS SPROUTS WITH CAPERS & GARLIC
- JALAPEÑO CHEDDAR CORNBREAD
- HUSHPUPIES WITH HONEY BUTTER
- CREAMED SPINACH WITH SHALLOTS AND BACON

18% Gratuity may be added to parties of 6 or more



EXECUTIVE CHEF Andrew Boyd
CHEF DE CUISINE Nick Coe

DINNER SERVED NIGHTLY AT 5:30PM
CASH, VISA, MASTERCARD & AMERICAN EXPRESS
WWW.COASTBARANDGRILL.COM
843-722-8838

GENERAL MANAGER Michael Krajewski