

COAST

Charleston's freshest seafood.

APPETIZERS

COAST CRAB DIP BLUE CRAB CLAW MEAT, HORSERADISH, CREAM CHEESE & GRILLED BREAD	10.99
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 SLAW & FLOUR TORTILLAS	10.99
BAJA FISH TACOS WOOD GRILLED FISH IN FLOUR TORTILLAS GUACAMOLE, CITRUS SLAW & TROPICAL SALSA	11.99
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	10.99
FRIED GREEN TOMATOES SWEET PEPPER RELISH & RED PEPPER AIOLI	8.99
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	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 & 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, PANKO & CHEESE	16.99		

SOUPS & SALADS

COAST CRAB SOUP DRIZZLED WITH CRÈME FRAÎCHE	10.99
BLACKENED SEAFOOD CHOWDER CLAMS & BLACKENED FISH, POTATOES, BACON, CREAM & MIREPOIX	9.99
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, RED ONION, BLUE CHEESE CRUMBLES CREAMY BLUE CHEESE DRESSING & BALSAMIC GLAZE	9.99
MIXED GREEN SALAD JULIENNE VEGETABLES, TOMATOES, & CUCUMBER BLUE CHEESE VINAIGRETTE, GREEN GODDESS OR LEMON VINAIGRETTE	SMALL...6.99 LARGE...9.99
CAESAR SALAD ROMAINE LETTUCE, PARMESAN, CROUTONS & ANCHOVY CAESAR DRESSING	SMALL...6.99 LARGE...9.99
ADD TO ANY SALAD:	
GRILLED SALMON *	12.99
GRILLED SHRIMP	7.99
FRIED CALAMARI	8.99
GRILLED SIRLOIN STEAK	9.99
GRILLED CHICKEN BREAST	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
Please inform your server about any food allergies

EXECUTIVE CHEF Andrew Boyd
CHEF DE CUISINE Nick Coe

FISH HOUSE SPECIALITIES

SHRIMP & STONEGROUND GRITS JULIENNE SWEET BELL PEPPERS & ONIONS, TASSO HAM GRAVY BACON CHEESE GRITS	20.99
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 GROUPER 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
GRILLED JUMBO SCALLOPS SAUTEED VEGETABLES & PARMESAN MASHED POTATOES, BEURRE BLANC	29.99
SALMON ALMONDINE * ALMOND & HERB ENCRUSTED SALMON, BACON CHEESE GRITS BRUSSELS SPROUTS & BEURRE BLANC	26.99
SEARED RARE TUNA * DUSTED WITH CASHEWS & PEANUTS, STICKY RICE, WOK VEGETABLES GINGER SOY REDUCTION & SWEET CHILI SAUCE	30.99
CIOPPINO SHRIMP, CLAMS, MUSSELS, BLUE CRAB, CALAMARI RICH TOMATO SHELLFISH BROTH WITH JASMINE RICE	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 MONTEREY 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 JUMBO SCALLOPS, ENGLISH PEAS, CRISPY ONIONS BACON & CHERRY TOMATOES OVER ORZO PASTA TOSSED IN A CREAM SAUCE	29.99
COAST VEGETABLE PLATE SEASONAL VEGETABLE CAPRESE, BRUSSELS SPROUTS, PORTABELLA ROASTED PEPPERS & GOAT CHEESE EMPANADA	17.99
SHRIMP FRA DIAVOLO SAUTÉED SHRIMP & VEGETABLES OVER PENNE 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	14.99
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

DINNER SERVED NIGHTLY AT 5:30PM

CASH, VISA, MASTERCARD, DISCOVER & AMERICAN EXPRESS

WWW.COASTBARANDGRILL.COM

843-722-8838

GENERAL MANAGER Michael Krajewski
MANGER Ben Cazalas