
COAST

Charleston's freshest seafood.



Restaurant Week | September 4 – 22

3 Courses for \$35

1st Course

Salt & Pepper Calamari

Lemon Aioli & Marinara Sauce

Shrimp Ceviché

Chipotle Aioli, Avocado, Corn Chips

Blackened Seafood Chowder

Clams & Blackened Grouper, Potatoes,
Bacon, Cream, Vegetables

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 Catfish

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

3rd Course

Dark Chocolate Mousse

Fresh Berries and Strawberry Coulis

Orange Mango Panna Cotta

Coconut Lime Biscotti, Mango Confit

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

Stella Pinot Grigio

El Portillo Malbec

COASTBARANDGRILL.COM



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