

COAST

Charleston's freshest seafood.



APPETIZERS, SOUPS, RAW BAR

SHRIMP COCKTAIL 12

HOUSE MADE COCKTAIL SAUCE

COAST CRAB SOUP 11

DRIZZLED WITH CRÈME FRAÎCHE

COAST CRAB DIP 14

BLUE CRAB CLAW MEAT, SPINACH, ARTICHOKE, HORSERADISH, CREAM CHEESE & GRILLED BREAD

SALT & PEPPER CALAMARI 11

CRISPY FRIED CALAMARI WITH MARINARA

BASKET OF FRIED BRUSSELS SPROUTS 7

WITH CAPER DRESSING AND PARMESAN CHEESE

BASKET OF GOLDEN BROWN HUSHPUPPIES 6

HONEY BUTTER

SALADS

WEDGE SALAD 11

BACON, TOMATOES, SLICED ONION, BALSAMIC GLAZE
TOPPED WITH CREAMY BLUE CHEESE DRESSING

MIXED GREEN SALAD 10

JULIENNE VEGETABLES, TOMATOES, STRAWBERRY
BLUE CHEESE VINAIGRETTE, RANCH, LEMON VINAIGRETTE, BALSAMIC VINAIGRETTE OR
CREAMY BLUE CHEESE

FRIED SEAFOOD

FRIED SHRIMP PLATE \$23

WITH BACON BLUE CHEESE SLAW, SEASONED FRENCH FRIES
AND COCKTAIL SAUCE

FRIED OYSTERS 1/2 DOZ \$18 / DOZEN \$27

WITH BACON BLUE CHEESE SLAW, SEASONED FRENCH FRIES
AND COCKTAIL SAUCE

SPECIALTIES, FROM THE GRILL AND CLASSICS

BRAISED DRUM 35

OVER TRUFFLE BACON CHEESE GRITS. WITH SHIITAKE MUSHROOMS,
FRESH TOMATOES AND AN HERBED MUSHROOM FUME

GRILLED SPICY ADOBO SHRIMP 27

BACON CHEESE GRITS, SAUTEED PEPPERS, ONIONS AND MUSHROOMS
& PINEAPPLE CHILI SALSA

SHRIMP & STONE GROUND GRITS 24

JULIENNE SWEET BELL PEPPERS & ONIONS, TASSO HAM GRAVY AND BACON
CHEESE GRITS

PENNE SALMON FLORENTINE 30

SAUTÉED SPINACH, SUMMER SQUASH, GRAPE TOMATOES, BASIL,
GARLIC WHITE WINE BUTTER SAUCE, GRILLED SALMON

GRILLED BBQ PORK LOIN 29

TWIN 5OZ PORK MEDALLIONS, POMEGRANATE BBQ SAUCE, PINEAPPLE CHILI
SALSA, MASHED POTATOES, LIME AND CILANTRO SAUTEED CABBAGE

BAJA FISH TACOS 19

3 FISH TACOS WITH LIME SLAW, PINEAPPLE CHILI SALSA, BAJA SAUCE
SERVED WITH CALYPSO RICE WITH BLACK BEANS

4 MANCHEGO BAKED OYSTERS 15

4 CHEF SELECTED OYSTERS BAKED AND TOPPED WITH GARLIC -PARSLEY
BUTTER AND MANCHEGO CHEESE

SHRIMP CEVICHE 14

WITH TOMATO, LIME JUICE, CILANTRO AND ONION. SERVED WITH CORN
CHIPS

CANGREJO CEVICHE 15

WITH BLUE CRAB, SCALLOPS, PICO DE GALLO, LEMON, LIME, ORANGE AND
CORN CHIPS

STEAMED PEI MUSSELS 12

GARLIC WHITE WINE BROTH

OYSTERS ON THE HALF SHELL MARKET PRICE

ASK YOUR SERVER FOR OUR DAILY OYSTERS

CAESAR SALAD 9

WITH ROMAINE, PARMESAN, CROUTONS AND ANCHOVY
CAESAR DRESSING

ADD TO ANY SALAD

SHRIMP 8
SALMON 12
SIRLOIN STEAK 10
CHICKEN BREAST 7
PULLED JERK CHICKEN 7

FRIED FLOUNDER \$21

WITH BACON BLUE CHEESE SLAW, SEASONED FRENCH
FRIES AND COCKTAIL SAUCE

COMBO OF TWO 2 \$23

COMBO OF ALL THREE \$28

ROASTED JERK HALF CHICKEN 28

WITH CALYPSO RICE WITH BLACK BEANS AND SAUTEED PEPPERS ONIONS
AND MUSHROOMS

14OZ HAND CUT GRILLED RIBEYE 40

PARMESAN MASHED POTATOES, FRIED BRUSSELS SPROUTS AND GARLIC
BUTTER*

OAK GRILLED 10OZ SIRLOIN 25

SERVED WITH SEASONED FRENCH FRIES AND SRIRACHA AIOLI

BLACKENED SWORDFISH 33

WITH BLUE CRAB ETOUFFEE & JALAPENO -CHEDDAR CORNBREAD

SURF & TURF 40

STEAK, FISH OF THE DAY AND JALAPENO BACON WRAPPED SHRIMP*

FRESH FISH OFF OUR SMOKY OAKWOOD GRILL

SERVED WITH MASHED POTATOES AND JULIENNE VEGETABLES
CHOICE OF SAUCE: ADOBO, PINEAPPLE CHILI, SRIRACHA AIOLI, BEURRE BLANC

ASK YOUR SERVER ABOUT OUR DAILY SELECTION MARKET PRICE

*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.

In addition, 100% peanut oil is used for all of our fried items. Please inform your server of any allergies.

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

SPECIALTY COCKTAILS

THE HUMBLE BEE \$10

WHISKEY, HONEY SYRUP, POMEGRANATE JUICE AND LEMON

CLASSIC MOJITO \$9

WHITE RUM, LIME, MINT, SUGAR AND SODA

SOUTHERN PEACH MULE \$9

PEACH VODKA, PEACH SCHNAPPS,
FRESH LIME JUICE AND GINGER BEER

APPALACHIAN BIRD \$11

RYE WHISKEY, CAMPARI, PINEAPPLE JUICE, LEMON JUICE

JALAPENO PEACH SPRITZ \$11

VODKA, PROSECCO, PEACH SCHNAPPS, FRESH JALAPENOS

SPICY PALOMA \$11

SILVER TEQUILA, GRAPEFRUIT JUICE,
SODA, TAJIN RIM

CHAMPAGNE COCKTAIL \$9

PROSECCO, BITTERS, SUGAR CUBE

STRAWBERRY GIN SMASH \$11

GIN, SAINT GERMAIN, STRAWBERRIES,
SODA

BEES KNEES \$12

GIN, HONEY SYRUP, LEMON JUICE

COAST BLOOD ORANGE MARGARITA \$10

SILVER TEQUILA, COINTREAU, CAMPARI, BLOOD
ORANGE, LIME JUICE, SALTED RIM

COLD BEER

DRAFT

SAM ADAMS SEASONAL \$7.00

COAST KOLSCH \$8.25

COMMONHOUSE HEFEWEIZEN \$8.25

WICKED WEED COASTAL LOVE IPA \$8.75

HIGHLAND GAELIC ALE \$8.25

CRAFT

ALLAGASH WHITE \$7.25

HI WIRE BED OF NAILS \$7.25

WILD LEAP GOLDEN BLONDE ALE \$7.25

WILD LEAP LMNADE \$7.25

WESTBROOK IPA \$7.25

WESTBROOK WHITE THAI \$7.25

AUSTIN EASTCIDERS BLOOD ORANGE CIDER \$7.00

FEATURED WINES

SPARKLING

LUNETTA PROSECCO (187ML BOTTLE) \$8

WHITE

SOUTHERN RIGHT SAUVIGNON BLANC, SOUTH AFRICA \$9 GLASS / \$36 BOTTLE

SNOQUALMIE CHARDONNAY, WASHINGTON \$9 GLASS / \$36 BOTTLE

SIMI CHARDONNAY, CALIFORNIA \$10 GLASS / \$40 BOTTLE

CHATEAU STE MICHELLE RIESLING, WASHINGTON \$9 GLASS / \$36 BOTTLE

PRINCIPATO PINOT GRIGIO, ITALY \$8 GLASS / \$32 BOTTLE

COOPER HILL PINOT GRIS, OREGON \$10 GLASS / \$40 BOTTLE

VINA CARTIN ALBARINO, SPAIN \$9 GLASS / \$36 BOTTLE

MASSAYA ROSÉ, LEBANON \$9 GLASS / \$36 BOTTLE

RED

LOUIS MARTINI CABERNET SAUVIGNON, CALIFORNIA \$10 GLASS / \$40 BOTTLE

THE CRITIC, CABERNET SAUVIGNON, NAPA VALLEY \$11 GLASS / \$44 BOTTLE

PADRILLOS MALBEC, ARGENTINA \$9 GLASS / \$36 BOTTLE

H3 MERLOT, WASHINGTON \$9 GLASS / \$36 BOTTLE

KIN & CASCADIA PINOT NOIR, WILLAMETTE VALLEY \$11 GLASS / \$44 BOTTLE

(FULL WINE LIST AVAILABLE UPON REQUEST)

