



Charleston's freshest seafood

APPETIZERS & RAW BAR

SHRIMP COCKTAIL 12
HOUSE MADE COCKTAIL SAUCE

COAST CRAB DIP 14
BLUE CRAB CLAW MEAT, SPINACH, ARTICHOKE, HORSERADISH, CREAM CHEESE & GRILLED BREAD

SALT & PEPPER CALAMARI 11
CRISPY FRIED CALAMARI WITH MARINARA

JALEPENO BACON WRAPPED SHRIMP SKEWERS 16
8 SHRIMP, POMEGRANATE BARBECUE SAUCE, LIME SLAW, TROPICAL SALSA

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

COAST CRAB SOUP 11
DRIZZLED WITH CRÈME FRAÎCHE

WEDGE SALAD 11
BACON, TOMATOES, SLICED ONION, BALSAMIC GLAZE TOPPED WITH CREAMY BLUE CHEESE DRESSING

MIXED GREEN SALAD 10
JULIENNE VEGETABLES, TOMATOES, STRAWBERRIES, BLUE CHEESE VINAIGRETTE, RANCH, LEMON VINAIGRETTE, BALSAMIC VINAIGRETTE OR CREAMY BLUE CHEESE

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
4OZ BONELESS PORK LOIN 10

FRIED SEAFOOD

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

FRIED SHRIMP PLATE 23
FRIED OYSTERS 1/2 DOZ 18 / DOZEN 27
FRIED FLOUNDER 21
COMBO OF TWO 23
COMBO OF ALL THREE 28

FROM OUR SMOKY OAK WOOD GRILL

DAILY SELECTION OF FRESH FISH, GRILLED OVER OUR OAK & HICKORY FIRE. SERVED WITH MASHED POTATOES AND JULIENNE VEGETABLES, AND CHOICE OF SAUCE

ASK YOUR SERVER ABOUT OUR DAILY SELECTION MARKET PRICE

CHOICE OF SAUCE: ADOBO, PINEAPPLE CHILI, SRIRACHA AIOLI, BEURRE BLANC, POMEGRANATE BBQ

COAST CLASSICS & FISH HOUSE SPECIALTIES

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

SEAFOOD & BACON ALLA VODKA 30
SHRIMP, BAY SCALLOPS, BACON, TOSSED WITH CHEESE TORTELLINI IN A TOMATO CREAM SAUCE

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 21
3 FISH TACOS WITH LIME SLAW, PINEAPPLE CHILI SALSA, BAJA SAUCE SERVED WITH CALYPSO RICE WITH BLACK BEANS

ROASTED JERK HALF CHICKEN 28
WITH CALYPSO RICE WITH BLACK BEANS AND SAUTEED PEPPERS ONIONS AND MUSHROOMS, CITRUS AIOLI

SEAFOOD JAMBALAYA 28
MUSSELS, BAY SCALLOPS, SHRIMP, ANDOUILLE, JERK CHICKEN WITH CREOLE RED RICE

OAK GRILLED 10OZ SIRLOIN 29
SERVED WITH SEASONED FRENCH FRIES AND SRIRACHA AIOLI
WITH GRILLED SCALLOPS 39
WITH GRILLED JUMBO SHRIMP 38

BLACKENED SWORDFISH 33
WITH BLUE CRAB ETTOUFFEE & JALAPENO-CHEDDAR CORNBREAD

SURF & TURF 40
STEAK, FISH OF THE DAY AND JALAPENO BACON WRAPPED SHRIMP*

COAST GUMBO WITH BLACKENED SEA BASS 34
JASMINE RICE, GRILLED ANDOUILLE SAUSAGE

STEAK TEMPS
RARE - COLD RED CENTER
MEDIUM RARE - WARM RED CENTER
MEDIUM - HOT RED CENTER
MEDIUM WELL - HOT PINK CENTER
WELL DONE - COOKED THROUGHOUT

ALL SIDES 8

MASHED POTATOES
JASMINE RICE
RED RICE
CALYPSO RICE
JALEPENO & CHEDDAR CORNBREAD
SEASONED FRENCH FRIES
FLAVORED HUSH PUPPIES
BRUSSELS SPROUTS
BACON & BLUE CHEESE COLE SLAW
JULIENNE VEGETABLES
BACON CHEESE GRITS
PEPPERS, ONIONS & MUSHROOMS

GENERAL MANAGER

EXECUTIVE CHEF

MICHAEL KRAJEWSKI

ANDREW BOYD

*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.

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

COAST OLD FASHIONED 12

MAKERS MARK BOURBON, BITTERS, ORANGE BITTERS, SIMPLE SYRUP,
BRANDIED CHERRIES, ORANGE PEEL

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

CRAFT

ALLAGASH WHITE 8
HI WIRE BED OF NAILS 8
WILD LEAP LEMONADE 8
WESTBROOK IPA 8
WESTBROOK WHITE THAI 8
AUSTIN EASTCIDERS BLOOD ORANGE CIDER 8
HOLY CITY PLUFF MUD PORTER 7

DOMESTIC/IMPORTED

YEUNG LING 5
BUDWEISER 5
BUD LIGHT 5
MILLER LIGHT 5
MILLER HIGH LIFE 4
MICHELOB ULTRA 5
COORS LITE 4
MICHELOB ULTRA SELTZER 6
CORONA 6
HEINEKEN 6
BECKS N/A 5
PACIFICO 6

PREMIUM DRAFT BEER AVAILABLE



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