



Charleston's freshest seafood

**APPETIZERS & RAW BAR**

**SHRIMP COCKTAIL 12**  
HOUSE MADE COCKTAIL SAUCE

**COAST CRAB DIP 14**  
BLUE CRAB CLAW MEAT, SPINACH, ARTICHOKE, HORSE RADISH,  
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

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### THE HUMBLE BEE 12

WHISKEY, HONEY SYRUP, POMEGRANATE JUICE & LEMON

### SOUTHERN PEACH MULE 11

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

### CLASSIC MOJITO 11

WHITE RUM, LIME, MINT, SUGAR & SODA

### RASPBERRY MOJITO 12

RAZZMATAZZ, WHITE RUM, MINT, SUGAR & SODA

### STRAWBERRY MOJITO 12

WHITE RUM, RHUBARB, STRAWBERRY PURÉE, MINT, SUGAR & SODA

### PINEAPPLE MANGO MOJITO 12

WHITE RUM, PINEAPPLE & MANGO PURÉE, MINT, SUGAR & SODA

### OLD FASHIONED 12

MAKERS MARK BOURBON, BITTERS, ORANGE BITTERS, SIMPLE SYRUP, HOUSE-MADE BRANDY CHERRY JUICE, ORANGE PEEL

### STRAWBERRY GIN SMASH 12

GIN, SAINT GERMAIN, STRAWBERRIES, SODA

### GOOMBAY SMASH 12

BLACK & COCONUT RUM, BANANA LIQUEUR, HOUSE-MADE BRANDY CHERRY JUICE, PINEAPPLE, ORANGE JUICE & GRENADINE

### COAST BLOOD ORANGE MARGARITA 12

SILVER TEQUILA, TRIPLE-SEC, CAMPARI, BLOOD ORANGE, LIME JUICE, SALTED RIM

### BOTANICAL BREEZE 12

KETEL ONE BOTANICAL PEACH & ORANGE BLOSSOM, HOUSE-MADE RHUBARB SIMPLE SYRUP, LEMON JUICE

## COLD BEER

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### CRAFT

ALLAGASH WHITE 8

HI WIRE BED OF NAILS 8

WILD LEAP LMNADE 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

HEINKEN 00 5

PACIFICO 6

### PREMIUM DRAFT BEER AVAILABLE



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