



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 12
CRISPY FRIED CALAMARI WITH SRIRACHA AIOLI

JALEPENO BACON WRAPPED SCALLOP SKEWER 18
3 SCALLOPS, POMEGRANATE BARBECUE SAUCE, LIME SLAW, TROPICAL PINEAPPLE 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 13
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

GENERAL MANAGER

MICHAEL KRAJEWSKI

EXECUTIVE CHEF

ANDREW BOYD

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 SALSA, 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 28
BACON CHEESE GRITS, SAUTÉED PEPPERS, ONIONS AND MUSHROOMS & PINEAPPLE CHILI SALSA

SHRIMP & STONE GROUND GRITS 25
JULIENNE SWEET BELL PEPPERS & ONIONS, TASSO HAM GRAVY AND BACON CHEESE GRITS

SEAFOOD PASTA FLORENTINE 30
SHRIMP, BAY SCALLOPS, MUSSELS, SPINACH, ROASTED SQUASH, TOMATOES, GARLIC WHITE WINE BUTTER 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 23
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

STEAK ARGENTINA 30
10OZ MARINATED SIRLOIN, SEASONED FRENCH FRIES, GRILLED TOMATO, CHIMICHURRI

WITH GRILLED SCALLOPS 40
WITH GRILLED JUMBO SHRIMP 39

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

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

LOW COUNTRY GRILL 30
OLD BAY DUSTED GRILLED SHRIMP, POTATO & ANDOUILLE HASH, SWEET CORN PURÉE

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

*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. Please inform your server of any allergies.

SPECIALTY COCKTAILS

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

ORANGE CRUSH 12

STOLI ORANGE VODKA, TRIPLE SEC, LEMON & LIME, OJ AND SPRITE

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

CRAFT

ALLAGASH WHITE 9

HI WIRE BED OF NAILS 9

WILD LEAP LMNADE 9

AUSTIN EASTCIDERS BLOOD ORANGE CIDER 9

HOLY CITY PLUFF MUD PORTER 9

COMMON HOUSE LOOKING EAST AMERICAN IPA 9

WESTBROOK WHITE TAI 9

TIDELAND BANANA HAMMACOK HEFEWEIZEN 9

ESTUARY CABRINHA DRIFTER LAGER 9

HIGH NOON MANGO SELTZER 10

DOMESTIC/IMPORTED

YEUNG LING 5

BUDWEISER 5

BUD LIGHT 5

MILLER LIGHT 5

MILLER HIGH LIFE 4

MICHELOB ULTRA 5

COORS LITE 4

CORONA 6

HEINEKEN 6

HEINKEN 00 5

PACIFICO 6



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

PREMIUM DRAFT BEER AVAILABLE