CHARLESTON’S FRESHEST SEAFOOD

FRESH CATCH GRILLED OVER OUR OAK & HICKORY GRILL
Served with Parmesan Mashed Potatoes & Julienne Vegetables

FRESH CATCH

Salmon* ~ 28
Jumbo Shrimp Skewer ~ 28
Swordfish ~ 32
Scallops ~ 33
Catch of the Day ~ MKT

SAUCES

Smoked Tomato & Jalapeño Pineapple Chili Salsa
Sriracha Aioli Beurre Blanc

ENHANCEMENTS

Lowcountry Style +2
old bay dusted, potato & andouille hash, sweet corn puree
Etouffé Style +4
blackened fish, blue crab étouffé & jalapeño cheddar cornbread

FRESH CATCH

ENTREES

Braised Drum ~ 35
bacon cheese grits, shitake, tomatoes, truffle broth
Low Country Grill ~ 28
old bay dusted shrimp, potato & andouille hash, sweet corn puree
Blackened Swordfish ~ 33
blue crab étouffé & jalapeño cheddar cornbread
Shrimp & Stone Ground Grits ~ 25
julienne peppers & onions, tasso ham gravy, bacon cheese grits
Seafood Fettuccine ~ 30
shrimp, bay scallops, bacon, peas, pearl onions, roasted garlic cream sauce
Grilled Spicy Adobo Shrimp ~ 30
bacon cheese grits, sautéed peppers, onions, mushrooms & pineapple chili salsa
Surf & Turf ~ 40
flat iron steak, chef’s select fish, jalapeño bacon wrapped shrimp, mashed potatoes, julienne vegetables
Baja Fish Tacos ~ 23
grilled fish, lime slaw, pineapple chili salsa, baja sauce, french fries
Seafood Jambalaya ~ 28
mussels, bay scallops, shrimp, andouille, jerk chicken, creole red rice
Blackened Chicken Breast ~ 26
creole red beans & rice, grilled andouille, gremolata

SIDES ~ 6

Jalapeño & Cheddar Cornbread
Bacon & Blue Cheese Cole Saw
Peppers, Onions & Mushrooms
Mashed Potatoes
Jasmine Rice
Red Rice
French Fries
Julienne Vegetables
Bacon Cheese Grits
Creole Red Beans
Haricot verts
Jasmine Rice
Red Rice
Julienne Vegetables
Bacon Cheese Grits
Creole Red Beans
Haricot verts
Hush puppies

* THESE ITEMS ARE COOKED TO ORDER, CONSUMING RAW OR UNDER COOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

FRIED PLATES

Served with bacon blue cheese slaw, seasoned french fries, tartar, & cocktail sauce

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

FRY PLATES

Salad Dressings:
Lemon Vinaigrette, Ranch, Blue Cheese

SIDES ~ 6

Jalapeño & Cheddar Cornbread
Bacon & Blue Cheese Cole Saw
Peppers, Onions & Mushrooms
Mashed Potatoes
Jasmine Rice
Red Rice
French Fries
Julienne Vegetables
Bacon Cheese Grits
Creole Red Beans
Haricot verts
Hush puppies

WITH GRILLED SCALLOPS +15
WITH GRILLED JUMBO SHRIMP +10

SALADS

Chopped Salad ~ 12
cheddar, hard boiled egg, tomato, bacon, onion, crunchy tortilla chips
choice of: lemon vinaigrette, ranch, blue cheese

Caesar Salad ~ 9
parmesan, croutons, anchovy & caesar dressing
Add to any Salad
Shrimp ~ 8
Salmon* ~ 12
Flat Iron Steak* ~ 10
Chicken Breast ~ 7
Jerk Chicken ~ 7

SIDES ~ 6

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Pineapple-Chimichurri Flat Iron Steak* ~ 30
potato & andouille hash, haricot verts
With Grilled Scallop +15
With Grilled Jumbo Shrimp +10

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STARTERS & RAW BAR

Shrimp Cocktail ~ 12
house made cocktail sauce
Shrimp Ceviche ~ 14
tomato, lime juice, cilantro & onion, corn chips
Cangrejo Ceviche ~ 16
tomato, lime juice, cilantro & onion, corn chips
Manchego Baked Oysters ~ 16
four oysters, garlic parsley butter, manchego
Coast Crab Dip ~ 14
blue crab, spinach, artichokes, horseradish, cream cheese & grilled bread
Salt & Pepper Calamari ~ 12
crispy calamari, sriracha aioli
Crab & Seafood Cakes ~ 16
sweet corn purée, haricot verts salad
Steamed PEI Mussels ~ 14
garlic white wine broth
Coast Crab Soup ~ 6/11
drizzled with crème fraîche
Oysters on the Half Shell*
1/2 dozen ~ 16, dozen ~ 32

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ASK YOUR SERVER ABOUT COAST & CHARLESTON'S SMALLEST BAR MERCHANDISE!

**COCKTAILS**

- Southern Peach Mule ~ 12
  - peach vodka, peach schnapps, fresh lime & ginger beer
- Classic Mojito ~ 12
  - white rum, lime, mint, sugar & soda
- Garden Zest Spritzer ~ 12
  - local Zest Lemon Drop Vodka, basil syrup, fresh lemon juice, soda water
- Strawberry Mojito ~ 12
  - white rum, rhubarb, strawberry purée, mint, sugar & soda water
- Pineapple Mango Mojito ~ 12
  - white rum, pineapple & mango purée, mint, sugar & soda water
- Old Fashioned ~ 12
  - old forester bourbon, bitters, orange bitters, simple syrup, house-made brandy cherry juice, orange peel
- Orange Crush ~ 12
  - Smirnoff Orange Vodka, Triple sec, lemon & lime, orange, & sprite
- Cosmojito ~ 12
  - local Zest Lemon Drop Vodka, Velvet Faiernum, mint, cranberry juice, fresh lime
- 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

**WINE BY THE GLASS**

- Sparkling, White & Rose
- Prosecco, Lunetta (IT)...187ml bottle ~ 10
- Pinot Grigio, La Fiera, Delle Venezie, IT ~ 10/40
- Sauvignon Blanc, Villa Maria, Marlborough, NZ ~ 12/48
- Riesling, Cave Spring, Niagara Peninsula, CAN ~ 12/48
- Albarino, Bodegas Garzon, Garzon, UY ~ 12/48
- Chardonnay, Torres "Cordillera", Limari, CL ~ 13/52
- Chardonnay, Hart & McGarry, Napa Valley, CA ~ 15/60
- Rose, Domaine de Sahari, Beni M’Tir, MA ~ 10/40
- Red
- Criolla Grande, Via Revolucionaria, Uco Valley, AR ~ 12/48
- Pinot Noir, Kin & Cascadia, Willamette Valley, OR ~ 13/52
- Pinot Noir, Row Eleven, Sta. Barbara, CA ~ 13/52
- Garnacha, Mosen Cleto, Campo de Borja, SP ~ 13/52
- Sangiovese Blend, Salviiano “Turlo”, Umbria, IT ~ 14/56
- Cabernet Sauvignon, Clos des Fous, Alto Cacheapoa, CL ~ 13/52
- Cabernet Sauvignon, The Critic, Napa Valley, CA ~ 15/60

**ON DRAFT**

- Michelob Ultra (3.8%) ~ 7
- Frothy Beard Tides of Galway Red Ale (6.2%) ~ 8
- Samuel Adams Seasonal (5.3%) ~ 8
- Holy City Pilsner (5%) ~ 8
- Cooper River Orange Infused Blonde Ale (4.1%) ~ 9
- Commonhouse Park Circle Pale Ale (5.5%) ~ 9

**CRAFT CANS**

- Allagash White Belgian-style Wheat ~ 9
- Brew Lab Tropical Vibrations Sour ~ 9
- Austin Eastciders Blood Orange Cider ~ 9
- Commonhouse Looking East American IPA ~ 9
- Estuary Cabrina Drifter Lager ~ 9
- Estuay Noche de Lima Mexican Lager ~ 9
- High Noon Mango Seltzer ~ 10

**DOMESTIC/IMPORTED**

- Yeungling ~ 6
- Budweiser ~ 6
- Bud Light ~ 6
- Miller Light ~ 6
- Miller High Life ~ 4
- Coors Lite ~ 6
- Corona ~ 6
- Heineken ~ 6
- Heinken 00 ~ 5

**BEER**

- Executive Chef: Andrew Boyd
- General Manager: Andres Contreras

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