

WILL YOU BE MY

Valentine?



THREE COURSE DINNER
FEBRUARY 9TH - 14TH
\$45

GLASS OF WINE OR BUBBLES TO START:

PROSECCO, ZONIN, VERONA, IT
PINOT GRIGIO, LA FIERA, DELLE VENEZIE, IT
MONTEPULCIANO, LA FIERA, ABRUZZO, IT

MAKE IT A BOTTLE: +\$25

FIRST COURSE: (CHOICE OF ONE)

BACON WRAPPED SCALLOPS
MIXED GREENS, ONIONS, LEMON VINAIGRETTE

CHEF'S RAW BAR

OYSTERS ON THE HALF SHELL, SHRIMP COCKTAIL, TUNA TARTARE

SECOND COURSE: (CHOICE OF ONE)

CASHEW ENCRUSTED SEARED RARE TUNA
HONEY-SOY MARINATED MUSHROOMS, ONIONS, BELL PEPPERS

PEI MUSSELS WITH TRUFFLE FRIES
GARLIC WHITE WINE BUTTER BROTH

VEGETABLE FETTUCCHINE

ONIONS, TOMATOES, SQUASH, ZUCCHINI, WHITE WINE, GARLIC BUTTER

THIRD COURSE: (CHOICE OF ONE)

CHOCOLATE CAKE
CHEESECAKE

COAST

Charleston's freshest seafood.



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DRINK SPECIALS

ESPRESSO MARTINI

KAHLUA, PEARL VANILLA VODKA,
BORGHETTI ESPRESSO LIQUEUR

\$8

ZEST LEMON DROP SHOTS

\$4

COAST

Charleston's freshest seafood.

