



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
TOMATO, LIME JUICE, CILANTRO AND ONION. SERVED WITH CORN CHIPS

CANGREJO CEVICHE\* 15
BLUE CRAB, SCALLOPS, PICO DE GALLO, LEMON, LIME, ORANGE, 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, BLUE CHEESE DRESSING

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

CAESAR SALAD 9
ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING

ADD TO ANY SALAD
SHRIMP 8
SALMON\* 12
SIRLOIN STEAK\* 10
CHICKEN BREAST 7
PULLED JERK CHICKEN 7
4OZ BONELESS PORK LOIN\* 20

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

\*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.

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
TRUFFLE BACON CHEESE GRITS, SHIITAKE MUSHROOMS, 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
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
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

## SPECIALTY COCKTAILS

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### SOUTHERN PEACH MULE 11

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

### CLASSIC MOJITO 11

WHITE RUM, LIME, MINT, SUGAR & SODA

### HOPE TOWN VODKA GIMLET 12

HOPE TOWN LIME VODKA, SIMPLE SYRUP, FRESH LIME

### 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

### 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 9

BREW LAB TROPICAL VIBRATIONS SOUR 9

AUSTIN EASTCIDERS BLOOD ORANGE CIDER 9

FAM'S BREWING CO. SKINNY VANILLA LATTE STOUT 9

COMMON HOUSE LOOKING EAST AMERICAN IPA 9

FAM'S BREWING CO. CUP OF CLOUDS HAZY IPA 10

TIDELAND BANANA HAMMOCK HEFEWEIZEN 9

ESTUARY CABRINHA DRIFTER LAGER 9

ESTUARY NOCHE DE MAR MEXICAN LAGER 9

HIGH NOON MANGO SELTZER 10

### DOMESTIC/IMPORTED

YEUNG LING 6

BUDWEISER 6

BUD LIGHT 6

MILLER LIGHT 6

MILLER HIGH LIFE 4

MICHELOB ULTRA 6

COORS LITE 6

CORONA 6

HEINEKEN 6

HEINKEN 00 5

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

**PREMIUM DRAFT BEER AVAILABLE**

