

# COAST

Charleston's freshest seafood.

## SHELLFISH

TRADITIONAL CEVICHE	11.99	LOBSTER CEVICHE	12.99
FRESH FISH & SHELLFISH, LIME, CHILE, CILANTRO, RED ONION & PLANTAIN CHIPS		FRESH LOBSTER, LIME, ORANGE SEGMENTS, HEARTS OF PALM, CILANTRO, ARUGULA, CHILE OIL & WONTON CRISPS	
SPICY SHRIMP CEVICHE	10.99	CEVICHE TRIO	15.99
TOMATOES, LIME, CHILE, CILANTRO, ONIONS & FRIED TORTILLAS		SAMPLING OF THREE CEVICHE	
RAW BAR SAMPLER		LUMP CRAB MEAT, OYSTERS, SHRIMP COCKTAIL, CLAMS, CHOICE OF CEVICHE	SM 24.99 LG 39.99
SHRIMP COCKTAIL	13.99		
HOUSE MADE COCKTAIL SAUCE			
STEAMED LOCAL CLAMS	10.99		
LITTLENECK CLAMS STEAMED IN COURT BOUILLION WITH LINGUICA SAUSAGE, PEPPERS, ONIONS & ROASTED GARLIC AIOLI			
MUSSELS MARINARA	9.99		
P.E.I. MUSSELS IN HOUSEMADE MARINARA SAUCE			
STEAMED P.E.I. MUSSELS	9.99		
GARLIC WHITE WINE BROTH			
SELECTION OF OYSTERS ON THE HALF SHELL	MARKET		
RAW OR STEAMED, COCKTAIL & MIGNONETTE			
PEEL & EAT SHRIMP	1/2 LB. 9.99 1 LB. 17.99		
STEAMED LOCAL SHRIMP DUSTED WITH OLD BAY SEASONING			

## APPETIZERS

CORNMEAL ENCRUSTED OYSTERS	9.99
PAPAYA COULIS, CAVIAR & TROPICAL SALSA	
COAST CRAB DIP	8.99
BLUE CRAB CLAW MEAT, HORSERADISH, CHEESE & GRILLED BREAD	
CRAB & AVOCADO RAVIOLI	9.99
MESCLUN SALAD, GOAT CHEESE, RED PEPPER VINAIGRETTE & TRUFFLE CHIVE BEURRE BLANC	
TOGARISHI YELLOWFIN TUNA	11.99
PAN SEARED RARE WITH TROPICAL SALSA, CHIFFONADE ROMAINE & CILANTRO VINAIGRETTE	
BLUE CORN ENCRUSTED SNAPPER	10.99
CRISPY FRIED, HERB LIME CREAM & JICAMA SLAW	
SALT & PEPPER CALAMARI	7.99
LEMON AIOLI OR MARINARA SAUCE	
BACON WRAPPED SEA SCALLOPS	10.99
WOOD GRILLED & BASTED IN POMEGRANATE BARBEQUE GLAZE	
BUFFALO SHRIMP TACOS	9.99
BACON BLUE CHEESE COLE SLAW	
BAJA FISH TACOS	10.25
WOOD GRILLED MAHI-MAHI IN FLOUR TORTILLAS, GUACAMOLE, CITRUS SLAW & TROPICAL SALSA	
CAROLINA CRAB CAKE	10.99
REMOULADE, SEASONED FRIES & TOAST POINTS	
BUFFALO FRIED SHRIMP	9.99
HOT & SPICY SHRIMP WITH BLUE CHEESE DIPPING SAUCE	
FRIED GREEN TOMATOES	6.99
SWEET PEPPER RELISH & SPICY RED PEPPER AIOLI	

## SOUPS & SALADS

COAST CRAB SOUP	7.99
DRIZZLED WITH CREME FRAICHE	
BLACKENED SEAFOOD CHOWDER	7.99
CLAMS, GROUPE, SMOKED BACON & CREAM	
CIOPPINO	8.99
BLUE CRAB, SHRIMP, SQUID & MUSSELS IN A TOMATO BROTH, GARLIC CROUTON	
OLD FASHIONED TOSSED SALAD	5.99
GREEN GODDESS, RANCH, CREAMY BLUE CHEESE, BLUE CHEESE VINAIGRETTE OR LEMON VINAIGRETTE	
MESCLUN SALAD	6.99
JULIENNE VEGETABLES & FRESH FRUIT	
BLUE CHEESE VINAIGRETTE OR LEMON VINAIGRETTE	
SEAFOOD COBB SALAD	18.99
SHRIMP, CRAB, SCALLOPS, BACON, AVOCADO & TOMATO	
OVER ICEBERG LETTUCE WITH BLUE CHEESE VINAIGRETTE & CRUMBLES	
CAESAR SALAD	6.99
ROMAINE LETTUCE, TOMATO, PARMESAN & GARLIC TORTILLA STRIPS	
WITH GRILLED SALMON	13.99
WITH GRILLED RIBEYE STEAK	15.99
WITH BUFFALO SHRIMP	14.99
WITH GRILLED CHICKEN	12.99
LOCAL FRIED OKRA & TOMATO SALAD	8.99
SHAVED RED ONION, RICOTTA SALATA, BALSAMIC GLAZE	

EXTRA SIDES...ASK YOUR SERVER ABOUT  
COAST T-SHIRTS & BASEBALL HATS

## FROM OUR SMOKEY OAK WOOD GRILL

SEASONAL VEGETABLES, PARMESAN MASHED POTATOES & CHOICE OF SAUCE	
ATLANTIC SALMON	19.99
MAHI-MAHI	20.99
SNAPPER	19.99
WHOLE FISH	MARKET
ESCOLAR	19.99
YELLOWFIN TUNA	22.99
GROUPE	21.99
CHEF'S MIXED GRILL	MARKET

SAUCES: CLASSIC TARTAR, REMOULADE, PINEAPPLE-CHILI SALSA, TROPICAL SALSA, CHIMICHURRI, SPICY ADOBO RUB, GARLIC-PARSLEY BUTTER, BASIL BUTTER SAUCE, BEURRE BLANC, ROASTED GARLIC AIOLI, ROASTED PEPPER RELISH

## CHARLESTON CLASSICS

LOBSTER & CRAB GRATIN	23.99
HALF LOBSTER STUFFED WITH BLUE CRABMEAT, LOBSTER & PARMESAN CREAM	
HERB BREADCRUMB CRUST, GREEN BEANS & PARMESAN MASHED POTATOES	
SHRIMP & STONEGROUND GRITS	19.99
JULIENNE SWEET BELL PEPPERS & TASSO HAM GRAVY	
CRAB ENCRUSTED TILAPIA	19.50
BAKED TILAPIA TOPPED WITH CRAB, CHIVES, PARMESAN CREAM & BREADCRUMBS	
SAUTEED GREEN BEANS, PARMESAN MASHED POTATOES & ROASTED PEPPER RELISH	
CRISPY FRIED WHOLE FLOUNDER	23.99
JALAPENO HUSH PUPPIES & JICAMA SLAW	
CILANTRO JALAPENO AIOLI	
SNAPPER ALMONDINE	21.50
ENCRUSTED WITH ALMOND & HERB BREADCRUMBS	
BACON CHEESE GRITS & SAUTEED ASPARAGUS, BEURRE BLANC	
BLACKENED TILAPIA	17.50
SAUTEED GREEN BEANS & MASHED SWEET POTATOES WITH TRUFFLE BUTTER SAUCE	
CAROLINA LUMP CRAB CAKES	20.99
BLUE CHEESE BACON SLAW & SEASONED FRIES, CAJUN REMOULADE	

## FRIED SEAFOOD

SELECT OYSTERS	14.99	TILAPIA	16.99
SEA SCALLOPS	17.99	COMBO: ANY TWO	17.99
SHRIMP	16.50	COMBO: ANY THREE	18.99

BACON BLUE CHEESE SLAW & SEASONED FRIES, COCKTAIL & TARTAR SAUCE

## FISH HOUSE SPECIALTIES

CHEF'S FISH OF THE DAY	MARKET
PLANTAIN ENCRUSTED MAHI-MAHI	20.99
BLUE CHEESE MASHED POTATOES, ASPARAGUS & SWEET BASIL BUTTER	
PORTUGUESE CALAMARI STEW	18.99
TENDER CALAMARI STEWED WITH TOMATOES & GRILLED LINGUICA SAUSAGE	
WITH SAUTEED LOCAL GREENS AND BASMATI RICE	
PENNE WITH SHRIMP & LOBSTER	20.99
ROASTED TOMATOES, SPINACH, GARLIC, MANCHEGO IN LOBSTER GARLIC BROTH	
CASHEW ENCRUSTED GOLDEN TILEFISH	23.99
ROASTED RED POTATOES & GREEN BEANS WITH CILANTRO PESTO CREAM	
GRILLED MONTERREY CHICKEN	18.99
TOPPED WITH CHEDDAR, CRUMBLERED JALAPENO BACON, TOMATOES & SCALLIONS	
WITH BACON BLUE CHEESE SLAW, GREEN BEANS & POMEGRANATE BBQ SAUCE	
GRILLED SPICY ADOBO SHRIMP	19.99
BACON CHEESE GRITS, GRILLED VEGETABLES & PINEAPPLE CHILE SALSA	
SEAFOOD PAELLA	23.99
CHOICE OF GRILLED FISH WITH SCALLOPS, SHRIMP, CLAMS, MUSSELS,	
CHORIZO SAUSAGE, PEPPERS, ONIONS & SAFFRON RICE	
SEARED RARE TUNA	23.99
FRESH TUNA DUSTED WITH CASHEWS & PEANUTS WITH DICED MANGO,	
CILANTRO, POMEGRANATE SOY REDUCTION OVER SOBA NOODLES	
GRILLED FILET MIGNON	26.99
CREAMED OKRA, PARMESAN MASHED POTATOES & GARLIC PARSLEY BUTTER	
ADD GRILLED SHRIMP OR SCALLOPS	30.99
ADD CAROLINA CRAB CAKE	31.99
GRILLED RIBEYE	23.99
CREAMED OKRA, SEASONED FRIES & CHIMICHURRI SAUCE	
BRAISED GOLDEN TILEFISH	23.99
FRESH HERBS, SHIITAKE MUSHROOMS & TOMATOES	
OVER TRUFFLED STONEGROUND GRITS	
COAST VEGETABLE PLATE	14.99
LOCAL BEET BRUSCHETTA, GRILLED ASPARAGUS, GRILLED PORTABELLA MUSHROOMS,	
CHERRY TOMATOES AND TOPPED WITH HOUSE SMOKED CHEESE	

## SIDES 4.99

MASHED SWEET POTATOES
BLUE CHEESE MASHED POTATOES
BLUE CHEESE BACON SLAW
SAUTEED GREEN BEANS, SHIITAKES & CARROTS
CREAMED OKRA, STEWED TOMATOES, & BACON
GRILLED ASPARAGUS
JALAPENO HUSH PUPPIES
SAUTEED LOCAL GREENS



EXECUTIVE CHEF

DAVID PELL

DINNER SERVED NIGHTLY AT 5:30PM  
CASH, VISA, MASTERCARD, DINERS & AMERICAN EXPRESS

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

WWW.COASTBARANDGRILL.COM

GENERAL MANAGER

MICHAEL KRAJEWSKI