

COAST

Charleston's freshest seafood.

SHELLFISH

TRADITIONAL CEVICHE 11.99 FRESH FISH & SHELLFISH, LIME, CHILE, CILANTRO, RED ONION & PLANTAIN CHIPS	LOBSTER CEVICHE 12.99 FRESH LOBSTER, LIME, ORANGE SEGMENTS, HEARTS OF PALM, CILANTRO, ARUGULA, CHILE OIL & WONTON CRISPS
SPICY SHRIMP CEVICHE 10.99 TOMATOES, LIME, CHILE, CILANTRO, ONIONS & FRIED TORTILLAS	CEVICHE TRIO 15.99 TASTING OF OUR CEVICHEs
RAW BAR SAMPLER LUMP CRAB MEAT, OYSTERS, SHRIMP COCKTAIL, CLAMS, CHOICE OF CEVICHE	SM 24.99 LG 39.99
SHRIMP COCKTAIL 12.99 HOUSE MADE COCKTAIL SAUCE	
STEAMED LOCAL CLAMS 9.99 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. 8.99 1 LB. 16.99 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	
BUTTERNUT SQUASH & WALNUT 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 GROUPEr 10.99 CRISPY FRIED GROUPEr WITH HERB LIME CREAM & JICAMA SLAW	
SALT & PEPPER CALAMARI 7.99 LEMON AIOLI AND 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, GROUPEr, SMOKED BACON & CREAM	
CIOPPINO 7.99 BLUE CRAB, SHRIMP, SQUID & MUSSELS IN TOMATO BROTH WITH GARLIC CROUTON	
OLD FASHIONED TOSSED SALAD 4.99 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 OR GRILLED CHICKEN 12.99	
LOCAL FRIED OKRA & TOMATO SALAD 8.99 SHAVED RED ONION, RICOTTA SALATA, BALSAMIC GLAZE	

ASK YOUR SERVER ABOUT
COAST T-SHIRTS & HATS
COAST GIFT CERTIFICATES

EXECUTIVE CHEF
DAVID PELL

FROM OUR SMOKEY OAK WOOD GRILL

SEASONAL VEGETABLES, PARMESAN MASHED POTATOES & CHOICE OF SAUCE			
ATLANTIC SALMON 19.99	ESCOLAR 19.99		
MAHI-MAHI 19.50	YELLOWFIN TUNA 21.99		
SNAPPER 19.99	GROUPEr 20.99		
WHOLE FISH MARKET	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, TRUFFLE BUTTER

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 18.99 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 WITH 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 & REMOULADE	

FRIED SEAFOOD

SELECT OYSTERS 14.99	TILAPIA 17.50
SEA SCALLOPS 16.99	COMBO: ANY TWO 17.50
SHRIMP 16.50	COMBO: ANY THREE 18.50

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 STYLE CALAMARI STEW 18.99 TENDER CALAMARI STEWED WITH TOMATOES WITH GRILLED LINGUICA SAUSAGE, SAUTEED LOCAL GREENS & BASMATI RICE	
PENNE WITH SHRIMP & LOBSTER 20.50 ROASTED TOMATOES, SPINACH, GARLIC, MANCHEGO IN LOBSTER GARLIC BROTH	
CASHEW ENCRUSTED GROUPEr 22.99 ROASTED RED POTATOES & GREEN BEANS WITH CILANTRO PESTO CREAM	
GRILLED MONTERREY CHICKEN 18.99 TOPPED WITH CHEDDAR, CRUMBLED JALAPENO BACON, TOMATOES & SCALLIONS WITH BACON BLUE CHEESE SLAW, GREEN BEANS & POMEGRANATE BBQ SAUCE	
GRILLED SPICY ADOBO SHRIMP 18.99 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 YELLOWFIN TUNA DUSTED WITH CASHEWS & PEANUTS WITH DICED MANGO, CILANTRO, POMEGRANATE SOY REDUCTION OVER SOBA NOODLES	
GRILLED FILET MIGNON 25.99 CREAMED OKRA, PARMESAN MASHED POTATOES & GARLIC PARSLEY BUTTER ADD GRILLED SHRIMP OR SCALLOPS 29.99 ADD CAROLINA CRAB CAKE 30.99	
GRILLED RIBEYE 23.99 CREAMED OKRA, SEASONED FRIES & CHIMICHURRI SAUCE	
BRAISED GROUPEr 22.99 FRESH HERBS, SHIITAKE MUSHROOMS & TOMATOES OVER TRUFFLED STONEGROUND GRITS	
COAST VEGETABLE PLATE 14.99 LOCAL BEET BRUSCHETTA, GRILLED ASPARAGUS, GRILLED PORTABELLA MUSHROOMS & CHERRY TOMATOES 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 HUSHPUPPIES
SAUTEED LOCAL GREENS



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