

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
SHRIMP CEVICHE 11.99 TOMATOES, LIME, CHILE, CILANTRO, ONIONS & FRIED TORTILLAS	BABY OCTOPUS CEVICHE 10.99 ORANGE, LIME, CHILE, CILANTRO & AVACADO
CEVICHE TRIO 15.99 SELECTION OF ANY THREE CEVICHEs	
RAW BAR SAMPLER LUMP CRAB MEAT, OYSTERS, SHRIMP COCKTAIL, CLAMS, CHOICE OF CEVICHE SM 24.99 LG 39.99	
SHRIMP COCKTAIL 14.99 HOUSE MADE COCKTAIL 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	
COAST OYSTERS "ROCKEFELLER" 10.99 SIX OYSTERS BAKED WITH TOMATOES, SPINACH, BACON, AND CHEESE	
PEEL & EAT SHRIMP 1/2 LB. 10.99 1 LB. 20.99 STEAMED LOCAL SHRIMP DUSTED WITH OLD BAY SEASONING	

APPETIZERS

COAST CRAB DIP 8.99 BLUE CRAB CLAW MEAT, HORSERADISH, CHEESE, & GRILLED BREAD	
CORNMEAL ENCRUSTED OYSTERS 9.99 PAPAYA COULIS, CAVIAR, & TROPICAL SALSA	
CRAB & AVOCADO RAVIOLI 9.99 MESCLUN SALAD, GOAT CHEESE, ROASTED TOMATO VINAIGRETTE & TRUFFLE CHIVE BEURRE BLANC	
SEARED TUNA SALAD 12.99 GRILLED ARTICHOKEs, ARUGULA, FETA, AND OLIVES	
GRILLED PORK BELLY AND SCALLOPS 10.99 SOY PICKLED SHITAKES, RED ONION, SRIRACHA, & EEL SAUCE	
SALT & PEPPER CALAMARI 7.99 LEMON AIOLI & 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	
CIOPPINO 8.99 BLUE CRAB, SHRIMP, SQUID, & MUSSELS IN A TOMATO BROTH, GARLIC CROUTON	
BLUE CRAB GAZPACHO 9.99 TOMATOES, BASIL, & LUMP CRAB	
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, GREEN GODDESS, OR LEMON VINAIGRETTE	
SEAFOOD COBB SALAD 18.99 SHRIMP, CRAB, SCALLOPS, BACON, AVOCADO & TOMATO OVER ICEBERG LETTUCE WITH BLUE CHEESE VINAIGRETTE & CRUMBLES	
FRIED OKRA SALAD 8.99 MARINATED VEGETABLES, PICKLED ONION, RICOTTA SALATA, BALSAMIC GLAZE	
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 15.99 WITH GRILLED CHICKEN 12.99	

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 20.99	YELLOWFIN TUNA 23.99
MAHI-MAHI 21.99	GROUPEr 23.99
SNAPPER 21.99	CHEF'S MIXED GRILL MARKET
ESCOLAR \$20.99	

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

CHARLESTON CLASSICS

LOBSTER & CRAB GRATIN 24.99 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 HUSH PUPPIES & JICAMA SLAW CILANTRO JALAPENO AIOLI	
SNAPPER ALMONDINE 22.50 ENCRUSTED WITH ALMOND & HERB BREADCRUMBS BACON CHEESE GRITS & SAUTEED ASPARAGUS, BEURRE BLANC	
PLANTAIN ENCRUSTED MAHI-MAHI 22.99 BLUE CHEESE MASHED POTATOES, ASPARAGUS, & SWEET BASIL BUTTER SAUCE	
CAROLINA LUMP CRAB CAKES 20.99 BLUE CHEESE BACON SLAW & SEASONED FRIES, CAJUN REMOULADE	

FRIED SEAFOOD

SELECT OYSTERS 15.99	TILAPIA 15.99
SEA SCALLOPS 18.99	COMBO: ANY TWO 17.99
SHRIMP 17.50	COMBO: ANY THREE 18.99

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

FISH HOUSE SPECIALTIES

CHEF'S FISH OF THE DAY MARKET \$	
BRAISED GROUPEr 24.99 FRESH HERBS, SHITAKE MUSHROOMS & TOMATOES OVER TRUFFLED BACON CHEESE GRITS	
PENNE WITH SHRIMP & LOBSTER 21.99 ROASTED TOMATOES, SPINACH, GARLIC, MANCHEGO IN LOBSTER GARLIC BROTH	
CASHEW ENCRUSTED GROUPEr 24.99 ROASTED RED POTATOES & GREEN BEANS WITH CILANTRO PESTO CREAM	
GRILLED MONTERREY CHICKEN 18.99 TOPPED WITH CHEDDAR, CRUMBLD JALAPENO BACON, TOMATOES & SCALLIONS WITH BACON BLUE CHEESE SLAW, GRILLED CORN, & POMEGRANATE BBQ SAUCE	
GRILLED SPICY ADOBO SHRIMP 19.99 BACON CHEESE GRITS, GRILLED VEGETABLES & PINEAPPLE CHILE SALSA	
SEAFOOD PAELLA 24.99 CHOICE OF GRILLED FISH WITH SCALLOPS, SHRIMP, CLAMS, MUSSELS, HOUSEMADE CHORIZO SAUSAGE, PEPPERS, ONIONS & SAFFRON CALASPARRA RICE	
SEARED RARE TUNA 24.99 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	
BLACKENED ESCOLAR 21.99 JASMINE RICE, SWEET CORN AND FIELD PEA SUCCOTASH, BASIL BUTTER	
COAST VEGETABLE PLATE 14.99 SEASONAL BRUSCHETTA, GRILLED ASPARAGUS, GRILLED PORTABELLA MUSHROOMS, MARINATED VEGETABLES AND GOAT CHEESE CROQUETTE	

SIDES 4.99

GRILLED ASPARAGUS, SHAVED PECORINO, TRUFFLE BLUE CHEESE BACON SLAW
SAUTEED GREEN BEANS, SHIITAKES & CARROTS
CREAMED OKRA, STEWED TOMATOES, & BACON BLUE CHEESE MASHED POTATOES
HUSHPUPIES & JALAPENO HONEY BUTTER
GRILLED CORN WITH ANCHO PARMESAN BUTTER
PICKLED LOCAL VEGETABLES



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