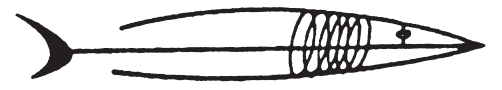


# COAST



Charleston's freshest seafood.

## APPETIZERS

- COAST CRAB DIP** 9.99  
BLUE CRAB CLAW MEAT, HORSERADISH, CHEESE & GRILLED BREAD
- CRAB & AVOCADO RAVIOLI** 10.99  
MIXED GREENS, GOAT CHEESE, LEMON VINAIGRETTE & TRUFFLE CHIVE BEURRE BLANC
- SALT & PEPPER CALAMARI** 9.99  
LEMON AIOLI & MARINARA SAUCE
- BACON WRAPPED SEA SCALLOPS** 14.99  
WOOD GRILLED & BASTED IN POMEGRANATE BARBEQUE GLAZE
- BUFFALO SHRIMP TACOS** 9.99  
BACON BLUE CHEESE COLE SLAW, FLOUR TORTILLAS
- BAJA FISH TACOS** 10.99  
WOOD GRILLED MAHI MAHI IN FLOUR TORTILLAS GUACAMOLE, CITRUS SLAW, & TROPICAL SALSA
- CAROLINA CRAB CAKE** 12.99  
SEASONAL SALAD & DIJONNAISE
- STEAMED PEI MUSSELS** 10.99  
GARLIC WHITE WINE BROTH
- BUFFALO FRIED SHRIMP** 9.99  
HOT & SPICY SHRIMP WITH BLUE CHEESE DIPPING SAUCE
- FRIED GREEN TOMATOES** 7.99  
SWEET PEPPER RELISH & SPICY RED PEPPER AIOLI

## SHELLFISH & RAW BAR

- TRADITIONAL CEVICHE** 13.99  
FRESH SHELLFISH, LIME, CHILE, CILANTRO, RED ONION & PLANTAIN CHIPS
- TUNA CEVICHE** 13.99  
SOY, LIME, GINGER, SESAME, RED ONION, CHILES, CILANTRO, WONTON CHIPS
- SHRIMP CEVICHE** 12.99  
TOMATO, LIME, CHILE, CILANTRO, ONIONS & CORN TORTILLAS
- CEVICHE DE CANGREJO** 13.99  
BLUE CRAB, SCALLOPS, PICO DE GALLO, LEMON, LIME, ORANGE & CORN CHIPS
- CEVICHE SAMPLER** (3) 19.99 (4) 24.99  
SELECTION OF ANY THREE OR ALL FOUR CEVICHE
- SELECTION OF OYSTERS ON THE HALF SHELL** MARKET \$  
RAW OR STEAMED, COCKTAIL & MIGNONETTE
- RAW BAR SAMPLERS** SMALL/LARGE MARKET \$  
OYSTERS, CLAMS, JUMBO SHRIMP COCKTAIL, CRAB COCKTAIL, CHILLED PEEL & EAT SHRIMP, CHOICE OF CEVICHE
- JUMBO SHRIMP COCKTAIL** 13.99  
HOUSE-MADE COCKTAIL SAUCE
- PEEL AND EAT SHRIMP** 1/4LB 8.99 1/2LB 17.99  
SERVED HOT OR COLD COCKTAIL SAUCE & LEMON
- COAST OYSTERS ROCKEFELLER** 14.99  
SIX OYSTERS BAKED WITH CREAMY SPINACH, BACON, TOMATOES & CHEESE

## SOUPS & SALADS

- COAST CRAB SOUP** 8.99  
DRIZZLED WITH CREME FRAICHE
- BLUE CRAB CIOPPINO** 9.99  
SHRIMP, MUSSELS, CALAMARI & CRAB IN A RICH TOMATO SHELLFISH BROTH
- BLACKENED SEAFOOD CHOWDER** 7.99  
LOCAL CLAMS & BLACKENED FISH, POTATOES, BACON, CREAM & MIREPOIX
- SEAFOOD COBB SALAD** 20.99  
SHRIMP, CRAB, SCALLOPS, BACON, GRAPE TOMATOES & AVOCADO OVER ICEBERG LETTUCE WITH BLUE CHEESE VINAIGRETTE & CRUMBLES
- MIXED GREEN SALAD** SM 6.99 LG 8.99  
JULIENNE VEGETABLES, & FRESH FRUIT BLUE CHEESE VINAIGRETTE, GREEN GODDESS OR LEMON VINAIGRETTE
- SIMPLE TOSSED SALAD** SM 5.99 LG 7.99  
GREEN GODDESS, RANCH, CREAMY BLUE CHEESE, BLUE CHEESE VINAIGRETTE OR LEMON VINAIGRETTE
- CAESAR SALAD** SM 6.99 LG 8.99  
ROMAINE LETTUCE, PARMESAN, & CROUTONS
- ADD TO ANY SALAD:**
  - GRILLED SALMON 12.99
  - GRILLED RIBEYE STEAK 11.99
  - BUFFALO SHRIMP 7.99
  - GRILLED CHICKEN 5.99
  - FRIED CALAMARI 6.99

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

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness

EXECUTIVE CHEF

DAVID PELL

DINNER SERVED NIGHTLY AT 5:30PM  
CASH, VISA, MASTERCARD & AMERICAN EXPRESS  
WWW.COASTBARANDGRILL.COM  
843-722-8838

## FROM OUR SMOKEY OAK WOOD GRILL

A DAILY SELECTION OF FRESH FISH, SIMPLY GRILLED OVER OUR OAK AND HICKORY FIRE. SERVED WITH PARMESAN MASHED POTATOES, SAUTEED VEGETABLES & YOUR CHOICE OF SAUCE

ASK YOUR SERVER OR SEE THE SPECIAL BOARD FOR TODAY'S SELECTIONS

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

## COAST CLASSICS

- SHRIMP & STONEGROUND GRITS** 19.99  
JULIENNE SWEET BELL PEPPERS & ONIONS TASSO HAM GRAVY, BACON CHEESE GRITS
- CRAB ENCRUSTED TILAPIA** 19.99  
BAKED TILAPIA TOPPED WITH CRAB, CHIVES, PARMESAN CREAM & BREADCRUMBS SAUTEED GREEN BEANS, PARMESAN MASHED POTATOES & ROASTED PEPPER RELISH
- GRILLED SPICY ADOBO SHRIMP** 23.99  
BACON CHEESE GRITS, GRILLED VEGETABLES & PINEAPPLE CHILI SALSA
- BLACKENED FLATIRON STEAK** 23.99  
BLUE CHEESE BUTTER, CREAMED SPINACH & SEASONED FRIES
- COAST VEGETABLE PLATE** 15.99  
ROASTED BEET CAPRESE, BRUSSELS SPROUTS, PORTABELLA, ROASTED PEPPERS & GOAT CHEESE CROQUETTE
- BLACKENED SWORDFISH** 26.99  
JALAPENO CHEDDAR CORN BREAD, BLUE CRAB ETOUFFE, SCALLIONS
- SHRIMP AND CRAB PENNE PASTA** 22.99  
ROASTED TOMATOES, SPINACH, MANCHEGO, RICH LOBSTER BROTH
- SALMON ALMONDINE** 23.99  
ALMOND & HERB ENCRUSTED SALMON, BACON CHEESE GRITS, BRUSSELS SPROUTS, BEURRE BLANC

## FRIED SEAFOOD

<b>SHRIMP</b>	18.99	<b>SHRIMP &amp; TILAPIA</b>	19.99
<b>TILAPIA</b>	16.99	<b>OYSTERS &amp; SHRIMP</b>	21.99
<b>OYSTERS</b>	5oz/ 16.99	<b>OYSTERS &amp; TILAPIA</b>	21.99
<b>OYSTERS</b>	10oz/ 26.99	<b>COMBO: ALL 3</b>	24.99
BACON BLUE CHEESE SLAW & SEASONED FRIES, HOUSE COCKTAIL & TARTAR			

## FISH HOUSE SPECIALTIES

- CAROLINA CRAB CAKES** 27.99  
SIMPLY BAKED WITH LEMON AND OLD BAY, BLUE CHEESE BACON SLAW, SEASONED FRIES & REMOULADE
- GRILLED MONTERREY CHICKEN** 19.99  
TOPPED WITH CHEDDAR, CRUMBLERED JALAPENO BACON & SCALLIONS WITH BACON BLUE CHEESE SLAW, MASHED POTATOES & POMEGRANATE BBQ SAUCE
- BRAISED GROUPE** \$ MARKET  
FRESH HERBS, SHIITAKE MUSHROOMS & TOMATOES, OVER TRUFFLED BACON CHEESE GRITS
- SEAFOOD PAELLA** 29.99  
SHRIMP, CLAMS, MUSSELS, CHOICE OF GRILLED SALMON, TUNA OR SWORDFISH, CHORIZO SAUSAGE, PEPPERS, ONIONS & SAFFRON CALASPARRA RICE
- CRISPY FRIED WHOLE FLOUNDER** 27.99  
JICAMA SLAW, SEASONED FRIES & CILANTRO JALAPENO AIOLI
- CASHEW ENCRUSTED GROUPE** \$ MARKET  
DUSTED WITH CASHEWS AND PEANUTS ROASTED FINGERLING POTATOES & GREEN BEANS, CILANTRO PESTO CREAM SAUCE
- SEARED RARE TUNA** 27.99  
DUSTED WITH CASHEWS AND PEANUTS, STICKY RICE, WOK VEGETABLES, GINGER SOY REDUCTION, SWEET CHILI SAUCE & WASABI AIOLI
- SHRIMP & BLUE CRAB MANICOTTI** 22.99  
FRESH PASTA FILLED WITH SHRIMP, CRAB, SPINACH & RICOTTA, BAKED WITH ROASTED GARLIC BECHAMEL & MARINARA
- GRILLED 14OZ RIBEYE STEAK** 29.99  
PARMESAN MASHED POTATOES, CREAMED SPINACH GARLIC PARSLEY BUTTER & CHIMICHURRI
  - ADD GRILLED SHRIMP 10.99
  - ADD GRILLED SCALLOPS 12.99
  - ADD CAROLINA CRAB CAKE 12.99

## SIDES FOR THE TABLE 4.99

- SAUTEED GREEN BEANS, SHIITAKES & CARROTS
- PARMESAN MASHED POTATOES
- FRIED BRUSSELS SPROUTS WITH CAPERS & GARLIC
- JALAPENO CHEDDAR CORNBREAD
- HUSHPUPPIES WITH HONEY BUTTER
- CREAMED SPINACH WITH SHALLOTS AND BACON



GENERAL MANAGER

MICHAEL KRAJEWSKI