



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

LUNCH MENU

Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.

SMALL PLATES



FALL SALAD

roasted delicata squash, arugula
branded cranberry, fried goat cheese
apple cider vinaigrette
16

SHRIMP COCKTAIL

freshly shaven horseradish
cocktail sauce
smoked roe
21

SHE CRAB SOUP

amontillado sherry
olio verde, chives, crostini
15

CAESAR SALAD

spanish anchovy
house dressing
16



SWEET POTATO ROSTI

maple crème fraîche
honey crisp apples
10

additions

chicken **9** shrimp **16** mahi mahi* **16**

MAIN PLATES

SHRIMP & GRITS

smoked cheddar grits
tasso gravy, stewed tomatoes
26

HOUSE ROASTED TURKEY

brie, cranberry aioli
bibb lettuce, ciabatta
22

COASTAL SIGNATURE BEAST BURGER*

bison, elk, wagyu, boar blend
seared foie gras
thick cut cherry wood smoked bacon
st. andre brie, bibb lettuce
tomato jam
pretzel bun, sweet potato fries
29



HARVEST GRAIN BOWL

roasted sweet potato, farro
broccolini, candy stripe beets
pepitas
citrus vinaigrette
17

FISH TACOS*

sweet cabbage
pickled shallot, pico de gallo
avocado mousse
24

TERRACE BURGER*

lettuce, tomato, red onion, pickles
choice of: american, swiss, or cheddar
brioche bun
24

additions

pecan smoked bacon **7** fried egg* **5** avocado **5**
sautéed wild mushrooms **5** caramelized onions **5**

SIDES

mixed berries **10** side salad **8** shoestring fries **8** truffle fries **10** seasonal fruit **8**