

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

(V) FALL SALAD

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

SHRIMP COCKTAIL

freshly shaven horseradish cocktail sauce smoked roe

SHE CRAB SOUP

amontillado sherry olio verde, chives, crostini 15

(y) SWEET POTATO ROSTI

maple crème fraiche honey crisp apples 10

CAESAR SALAD

spanish anchovy house dressing 16

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

(V) HARVEST GRAIN BOWL

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

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

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

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

Good Catch CO SOUTH CAROLINA AQUARIUM

Justin Price, Chef de Cuisine

Proud partner of the SC Aquarium Good Catch Sustainable Seafood Program. We're strawless for sea life!

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness.