



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

LUNCH MENU

SMALL PLATES

GRILLED PEACH SALAD

spinach, warm bacon vinaigrette
candied pecans
16

SHRIMP COCKTAIL

freshly shaven horseradish
cocktail sauce, smoked roe
21

SHE CRAB SOUP

amontillado sherry
chives, crouton
15

CAESAR SALAD

spanish white anchovy
house dressing
16

FRIED POLENTA

pesto aioli
10

additions

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

MAIN PLATES

OYSTER PO BOY

buttered hoagie, crisp bibb lettuce
tomato, sour pickle
new orleans remoulade
26

TURKEY SANDWICH

sourdough bread, dukes
smashed avocado
pecan smoked bacon
tomato, lettuce
22

TERRACE BURGER*

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

COASTAL SIGNATURE BEAST BURGER*

bison, elk, wagyu, boar blend
seared fois gras
thick cut cherry wood smoked bacon
st. andre brie, bibb lettuce
fig & caramelized onion jam
pretzel bun, polenta fries
29

COASTAL GRAIN BOWL

lola rossa, quinoa, squash
zucchini, avocado, sunflower
berry citrus vinaigrette
17

FISH TACOS*

grilled mahi, sweet cabbage
chipotle aioli, pickled shallot
corn salsa, avocado
24

additions

pecan smoked bacon **7** fried egg* **5** avocado **5**
sautéed wild mushrooms **4** caramelized onions **3**

SIDES

mixed berries **10** side salad **8** shoestring fries **8** truffle fries **10** seasonal fruit **8** summer succotash **9**



Justin Price, Chef de Cuisine

Proud partner of the SC Aquarium Good Catch Sustainable Seafood Program. We're strawless for sea life! Available upon request. Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions. Please advise your server if interested. There is a \$6 split plate fee

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