



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Justin Price, Chef de Cuisine

bread basket	baked fresh daily, sweet butter	10
fig salad	sourdough, orange, pistachio, house ricotta, herb vinaigrette	16
oysters	raw on the half shell, half dozen	27
she crab soup	amontillado sherry, olio verde, chives, crostini	15
caesar salad	spanish white anchovy, house dressing	16
mussels	coconut milk & aji amarillo broth, pickled fresno chili, naan	18
jamon iberico	ricotta, grilled peaches, orange, fig balsamic, truffled marcona almonds, focaccia	28



split creek goat cheese ravioli	pine nut, lavender brown butter, tomato, white balsamic, leeks	32
8oz filet mignon	mulberry demi-glace, potato mousse, carrot, borage blossom	MP
hanger steak	black garlic, pavé potato, kombu bordelaise, carrots in coffee, chimichurri	48
duo of lamb	lamb loin, yogurt, lamb lardon & potato croquette, pistou, summer vegetables	49
daily fish	sea salad, seville orange butter, salsa macha, jicama radish & cucumber	MP
brick chicken	chicken andouille, gumbo, dirty rice, okra, preserved lemon	39
sweet tea brined berkshire pork chop	bourbon-peach BBQ, charred summer corn salad	49
grilled whole fish	poblano veloute, chorizo & wild rice, chili oil, lime	52

sides			
summer succotash	9	dirty rice	9
shoestring fries	8	truffle fries	10
side salad	8		

Please advise your server of any dietary restrictions. 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.