COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Thanksgiving Day

12:00PM-9:00PM

APPETIZERS

FALL SALAD
sweet potato puree, goat cheese mousse, apple chips
pomegranate seeds, mixed greens, pecans
GF | V
15

BUTTERNUT SQUASH & APPLE BISQUE
crème fraîche, fried sage leaves, pepitas
GF | NF | V
12

BREAD BASKET
baked fresh daily
honey butter
V
8

DEVILED EGGS
egg yolk mousse, ham powder, chives
NF | GF
8

ROASTED OYSTERS
select oysters, Carolina Gold compund butter
quatre fromage, cornbread, chives
GF
28

ENTRÉES

CRAB AND SCALLOP STUFFED FLOUNDER
flounder stuffed with crab and scallop mousse
butternut squash medallion, brown butter
almond sauce, sabayon
GF
46

PRIME RIB
pomme puree, roasted carrots
blackberry demi-glace
GF | NF
36

OVEN ROASTED TURKEY
pomme puree, cranberry sauce, veloute
NF
26

ROASTED BUTTERNUT SQUASH
maple glazed butternut squash, farro
toasted pecans, cranberry, sage vinaigrette
GF | DF | VG | V
23

FILET MIGNON
8 oz or 5oz
pomme puree, roasted carrots
blackberry demi-glace
GF | NF
MP

SIDES

crispy brussel sprouts — **10**
GF | DF | NF

lowcountry stuffing — **9**
NF

skillet mac & cheese — **12**
NF | V

green bean casserole — **8**
V

truffle fries — **8**
NF | V

shoestring fries — **8**
DF | NF | V

DESSERT

PUMPKIN PIE
chantilly cream, pumpkin brittle
V
12

SORBET
mango, raspberry
DF | NF | VG | V
9

STICKY TOFFEE PUDDING
butterscotch, walnut gelato
candied walnuts
V
12

DF dairy free GF gluten free NF nut free V vegetarian VG vegan

*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.

Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions. Please advise your server if interested.