



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

PARMESAN CRUSTED OYSTER SALAD*

frisée, arugula, shaved fennel, orange
pickled shallots, lemon anchovy vinaigrette
parmesan tuile

GF | NF

22

SHRIMP COCKTAIL

freshly shaved horseradish
cocktail sauce

smoked roe

GF | NF | DF

21

SHE CRAB SOUP

amontillado sherry
olio verde, chives, crostini

NF

15

CAESAR SALAD

Spanish white anchovies
parmesan house dressing
sourdough croutons

NF

16

LOWCOUNTRY SEAFOOD DIP

white cheddar, andouille, shrimp, corn
old bay dusted house potato chips

NF

16

additions

chicken 9 shrimp 16 mahi-mahi* 16

MAIN PLATES

GNOCCHI VERDE

basil pesto, spring peas, grilled chicken
shaved parmesan

22

LAMB GYRO

tzatziki, red onion, tomato
roasted red pepper
feta and oregano fries

NF

20

57th AVENUE BURGER*

1855 angus, cheerwine candied bacon
sweetgrass dairy pimento cheese
pickled okra, brioche bun

NF

24

SHRIMP & GRITS

smoked cheddar grits
tasso gravy, stewed tomatoes

*contain pork

NF

26

HAND CARVED TURKEY MELT

whipped boursin, bacon
blackberry dijon, sourdough
house pickles

NF

22

HEIRLOOM CAROLINA GOLD RICE BOWL

spring peas, grilled asparagus
shaved watermelon radish
mixed greens, rice crunch
lemon-tahini dressing

DF | GF | VG

17

TERRACE BURGER*

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

NF

24

FISH TACOS*

sweet cabbage
pickled shallot, pico de gallo
avocado mousse

NF

24

additions

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

SIDES

mixed berries 8 side salad 7 shoestring fries 7 truffle fries 10 seasonal fruit 8

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