



# 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

frisee, arugula, shaved fennel, orange, pickled red onion, lemon anchovy vinaigrette, parmesan tuile

GF | NF

16

#### SHRIMP COCKTAIL

freshly shaven horseradish cocktail sauce

smoked roe

GF | NF | DF

21

#### SHE CRAB SOUP

amontillado sherry

olio verde, chives, crostini

NF

15

#### CAESAR SALAD

Spanish white anchovy sourdough croutons, parmesan house dressing

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

#### TERRACE BURGER\*

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

NF

24

#### 57<sup>th</sup> AVENUE BURGER

1855 angus, sweetgrass dairy pimento cheese, nehi candied bacon, brioche bun

NF

24

#### GNOCCHI VERDE

basil pesto, spring peas, grilled chicken, shaved parmesan

22

#### SHRIMP & GRITS

smoked cheddar grits tasso gravy, stewed tomatoes

\*contain pork

GF | NF

26

#### HOUSE ROASTED TURKEY MELT

whipped boursin, bacon, blackberry dijon on sourdough, house pickles

NF

22

#### HEIRLOOM CAROLINA GOLD RICE BOWL

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

DF | GF | VG

17

#### LAMB GYRO

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

NF

20

#### FISH TACOS\*

sweet cabbage pickled shallot, pico de gallo avocado mousse

NF

24

### additions

pecan smoked bacon 7 fried egg\*5 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