



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Justin Price, Chef de Cuisine

STARTER

BREAD BASKET	8
baked fresh daily, honey butter	
V	
DAILY OYSTERS	24
rotating selection, half dozen	
DF NF GF	
SHE CRAB SOUP	15
amontillado sherry, olio verde, chives, crostini	
NF	
CAESAR SALAD	16
spanish white anchovy, house dressing	
NF	
CITRUS SALAD	16
whipped lemon & honey ricotta, orange, pistachio, herb vinaigrette, sourdough	
V	
SHRIMP HUSHPUPIES	18
jalapeño preserve, honey goat cheese mousse, fresh herb salad	
NF	

ENTREE

FILET MIGNON 8oz OR 5oz	MP
pomme purée, roasted carrots, blackberry demi-glace	
NF GF	
BERKSHIRE PORKCHOP	38
dijon-artichoke soubise, shaved fennel salad	
NF GF	
HALF CHICKEN	32
joyce farms poulet rouge, sherry butter, spring succotash, herb veloute	
NF	
MARKET FISH	MP
risotto galette, red pepper cream sauce, asparagus ribbons, citrus & fines herbes	
NF	
BLUE HILL BAY GOLD MUSSELS	38
vino blanco, orange-tarragon compound butter, shrimp, fingerling potato, andouille, sourdough	
NF	
MUSHROOM TEMPURA	24
vegan soubise, shaved fennel salad, yuzu emulsion	
DF NF VG	
ASPARAGUS & MASCARPONE RAVIOLI	26
spring pesto crema, aged parmesan, pistachio gremolata	
V	

SIDES

SIDE SALAD	7	SHOESTRING FRIES	7
GF DF NF VG		DF NF V	
ASPARAGUS	8	HARICOTS VERTS	9
carrot purée, parmesan, balsamic reduction		crème fraiche, marcona almonds, honey	
GF V		GF V	
TRUFFLE FRIES	10	GNOCCHI MAC & CHEESE	12
parmesan		quattro formaggi, herb breadcrumb	
NF V		NF V	

GF Gluten Free | DF Dairy Free | NF Nut Free | V Vegetarian | VG Vegan

Many menu items can be prepared in compliance with many dietary restrictions. Please advise your server of any dietary restrictions
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Scan for custom menu options based on your dietary preferences

