



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

GRILLED PEACH SALAD

mixed summer greens,
champagne peach vinaigrette,
candied walnuts, chevre

GF
22

SHE CRAB SOUP

amontillado sherry
olio verde, chives, crostini

NF
15

SHRIMP COCKTAIL

freshly shaved horseradish
cocktail sauce
smoked roe

GF | DF | NF
21

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, snap peas, grilled chicken
shaved parmesan

22

57th AVENUE BURGER*

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

NF
24

LAMB GYRO

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

NF
20

SHRIMP & GRITS

smoked cheddar grits
tasso gravy, stewed tomatoes

*contains pork

NF
26

TERRACE BURGER*

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

NF
24

HAND CARVED TURKEY MELT

whipped boursin, bacon
blackberry dijon, sourdough
house pickles

NF
22

HEIRLOOM CAROLINA GOLD RICE BOWL

snap peas, summer squash,
shaved watermelon radish
mixed greens, rice crunch
lemon-tahini dressing

GF | DF | VG
17

FISH TACOS*

sweet cabbage, pickled shallot,
corn salsa, avocado mousse,
chipotle aioli

NF
24

additions

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

SIDES

mixed berries **6** side salad **6** shoestring fries **7** truffle fries **10** seasonal fruit **8**

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

Scan for custom menu
options based on your
dietary preferences

