



# 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

#### WINTER GREENS

verjus apples, pomegranate, fried goat cheese  
pickled shallots, candied pecans  
**V**  
**16**

#### SHRIMP COCKTAIL

freshly shaven horseradish  
cocktail sauce  
smoked roe  
**GF | NF | DF**  
**21**

#### CAESAR SALAD

Spanish white anchovy  
sourdough croutons, parmesan  
house dressing  
**NF | V**  
**16**

#### SHE CRAB SOUP

amontillado sherry  
olio verde, chives, crostini  
**NF**  
**15**

#### LOWCOUNTRY SEAFOOD DIP

white cheddar, andouille, shrimp,  
corn, old bay dusted red potato chips  
**NF | V**  
**16**

#### *additions*

chicken **9** shrimp **16** mahi mahi\* **16**

### MAIN PLATES

#### 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**

#### HARVEST GRAIN BOWL

roasted sweet potato, farro  
broccolini, candy stripe beets  
pepitas, citrus vinaigrette  
**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\* **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