



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Justin Price, Chef de Cuisine

STARTER

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

ENTREE

FILET MIGNON 8 oz OR 5 oz pomme purée, roasted carrots, blackberry demi-glace GF NF	MP
BERKSHIRE PORKCHOP bourbon honey glaze, dijon soubise, charred summer corn salad NF GF	32
HALF CHICKEN joyce farms poulet rouge, sherry butter, summer succotash, herb veloute NF	38
MARKET FISH risotto galette, red pepper cream sauce, zucchini ribbon, citrus & fines herbes NF	MP
BLUE HILL BAY GOLD MUSSELS vino blanco, orange-tarragon compound butter, shrimp, fingerling potato, andouille, sourdough NF	38
MUSHROOM TEMPURA vegan soubise, summer greens, yuzu emulsion GF DF NF VG	24
CRAB LINGUINE sweet corn, white wine butter sauce, lemon, basil, parmesan NF	36

SIDES

SIDE SALAD GF DF NF VG	7	SHOESTRING FRIES DF NF V	7
SUMMER SUCCOTASH heirloom tomato, bell pepper, sweet corn, butterbeans, sherry butter GF V	8	HARICOTS VERTS crème fraîche, marcona almonds, honey GF V	9
TRUFFLE FRIES parmesan NF V	10	HOMESTYLE SKILLET MAC & CHEESE five cheese mornay, herb breadcrumb NF V	12

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

Many menu items can be prepared gluten-free, vegetarian, vegan or 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

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