COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

LUNCH MENU

Many menu items can be prepared gluten-free or vegetarian, and we can accommodate a variety of dietary restrictions.

SMALL PLATES

FALL PEAR AND ENDIVE SALAD
mesclun greens, baby arugula, shaved Belgian endive, fresh pears, toasted almonds, blue cheese crumbles, brandied cranberries, balsamic vinaigrette
GF | V
22

SHRIMP COCKTAIL
freshly shaved horseradish
cocktail sauce
smoked roe
GF | NF | DF
21

SHE-CRAB SOUP
amontillado sherry
olio verde, chives, crostini
NF
15

CAESAR SALAD
Spanish white anchovies
Parmesan house dressing
sourdough croutons
NF
16

CRAB CROQUETTES
golden crab croquettes, house-made green tomato chow-chow, rémoulade, celery and herb salad, fresh lemon
NF
22

additions

chicken **9** shrimp **16** mahi-mahi **16** blackened beef tips **16**

MAIN PLATES

ASPARAGUS MASCARPONE RAVIOLI
asparagus pasta filled with mascarpone cheese, seared wild mushrooms, Madeira cream sauce, crispy leeks, fresh chives
NF | V
24

COWBOY BURGER*
8-ounce Angus beef burger, pepper jack cheese, tangy Carolina Gold BBQ sauce, beer-battered onion rings, toasted brioche bun
NF
24

HOUSE-CORNED BEEF REUBEN
house-brined corned beef brisket, melted Swiss cheese, sauerkraut, house-made Thousand Island dressing, butter-grilled marble rye
NF
24

SHRIMP & GRITS
smoked cheddar grits
tasso gravy, stewed tomatoes
*contains pork
NF | GF
26

TERRACE BURGER
lettuce, tomato, red onion, pickles
choice of: American, Swiss, or cheddar brioche bun
NF
24

ROASTED TURKEY AND BRIE MELT
house-roasted turkey breast, creamy Brie, apple-bacon Dijon jam, baby arugula, butter-grilled sourdough
NF
22

FALL HARVEST QUINOA BOWL
tricolor quinoa, roasted butternut squash, Brussels sprouts, Honeycrisp apples, dried cranberries, goat cheese, candied pecans, baby arugula, smoked maple-Dijon vinaigrette, fresh herbs
GF | V
17

FISH TACOS
sweet cabbage
pickled shallots, pico de gallo
avocado mousse
NF
24

additions

pecan-smoked bacon **7** fried egg **4** 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

Good Catch
SOUTH CAROLINA AQUARIUM

Proud partner of the SC Aquarium Good Catch Sustainable Seafood Program. We're strawless for sea life!
*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. 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