

Modern American + Heartfully Crafted

Starters

| Shrimp Bisque Chive Oil | 8/12 |
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| Crispy Calamari Lemon Aioli | 16 |
| Local Crab Hush Puppies Creole Aioli Corn Relish | 17 |
| Wedge Salad Baby Iceberg Tomato Hard-Boiled Egg Nueske's Bacon Smoked Blue Cheese Ranch Dressing | 18 |
| Caesar * Romaine Croutons Parmesan | 16 |
| Garden Greens ¶ Artisanal Greens Carrots Cucumbers Radishes Tomatoes Apple Cider Vinaigrette | 14 |

Brunch

| Salmon Benedict Poached Eggs English Muffin Hollandaise House-Smoked Salmon Potato Casserole | 24 |
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| Chicken & Waffles Aged Cheddar Cheese | 24 |
| Pork Ribeye & Eggs Potato Casserole Red Eye Gravy Two Eggs Any Style | 26 |
| Short Rib Hash Roasted Potatoes Baby Kale Caramelized Onions Garlic Cream Two Eggs Any Style | 26 |
| Stuffed French Toast Fresh Berries House-Made Berry Compote Cardamom Crème Fraiche | 22 |

Sandwiches

Served with choice of green salad, chips or fries

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| Signature Dish | |
| Coast Burger * White Cheddar Peppercorn Bacon | 21 |
| Dill Pickle Relish Caramelized Onions Coast Island Dressing Brioche Bun | |
| Catch of the Day * ** Lettuce Tomato Tartar Sauce Brioche Bun | 28 |
| BBQ Chicken Wrap Peppercorn Bacon Cheddar Cheese Power Slaw Flour Tortilla | 22 |
| Veggie Burger * ** Quinoa Black Beans Chickpeas Corn Mushrooms Roasted Peppers Provolone Basil Aioli Brioche Bun | 18 |
| Coast Smoked Turkey Club * Peppercorn Bacon Lettuce Tomato Port Salut Cheese Avocado Aioli Sourdough | 22 |
| Pimento Cheese BLT Peppercorn Bacon Fried Green Tomato Sourdough | 20 |
| Rrunch Reverages | |

Brunch Beverages

| Royal Mimosa Flight Louis Roederer Fresh Juice Selection | 135 |
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| Coast Mimosa Flight Lamberti Prosecco Fresh Juice Selection | 90 |
| Bottomless Mimosas Classic Mimosa Fresh Orange Juice | 45 |

We partner with the local fishermen, farmers and craftsmen who share our passion:

Captain Dana Mrs. Shelly Naples, FL ^o Captain James Miss Rita Madeira Beach, FL Captain Ronnie Bottoms Up Maderia Beach, FL º Cahaba Club Odessa, FL Congaree & Penn Jacksonville, FL ^o Sweet Grass Dairy Thomasville, GA Cox Farm South East, US ^o Marsh Hen Mill Edisto Island, SC Long & Scott Farm Zellwood, FL ^o Cypress Point Creamery Hawthorne, FL Azar and Co. Jacksonville, FL ^o Southern Valley Farms Moultrie, GA

Consuming raw or undercooked foods of animal origin may pose a risk to your health. Please share all dietary restrictions or allergies with your server.

A 20% gratuity will be added to parties of seven or more and checks without a signature.

A \$3 fee will apply to split orders.

Items are prepared gluten-free.
* Items can be prepared gluten-free. Items are healthy options.