

# coast

Modern American + Heartfully Crafted

## Chilled

<b>Oysters on the Half Shell</b>	22 / 40
<b>Shrimp Cocktail</b>	18
<b>Chilled Lobster Tail</b>	30
<b>Seafood Platter</b>	70
1/2 Dozen Oysters   Shrimp Cocktail Cold Water Lobster Tail	

## Snacks

<b>Shrimp Bisque</b>	8 / 12
Chive Oil	
<b>Local Crab Hush Puppies</b>	17
Creole Aioli   Corn Relish	
<b>Fried Green Tomatoes</b>	15
Pimento Cheese   Pepper Jelly	
<b>Crispy Calamari</b>	16
Lemon Aioli	
<b>Roasted Piquillo Pepper and Chickpea Hummus</b> * v 	14
Carrots   Celery   Lavash	
<b>Pimento Cheese</b> *	15
Cheddar Biscuit   Pepper Jelly House-Pickled Vegetables	
<b>P.E.I. Mussels</b> *	18
Andouille Sausage   Corn   Garlic Butter	

## Greens

<b>Wedge</b> 	18
Baby Iceberg   Tomatoes Hard Boiled Egg   Nueske's Bacon Smoked Blue Cheese   Ranch Dressing	
<b>Caesar</b> *	16
Romaine   Croutons   Parmesan	
<b>Garden Greens</b>  	14
Artisanal Greens   Carrots   Radishes   Tomatoes Cucumbers   Apple Cider Vinaigrette	
<b>Coast Salad</b>  	18
Baby Arugula   Tomatoes   Olives   Cucumbers Crispy Quinoa   Feta Cheese   Pickled Red Onion White Truffle Vinaigrette	
<b>Local Mozzarella &amp; Tomato Salad</b> 	22
Basil Pesto   Aged Balsamic	

**Add to Salad:** Chicken 12 | Mayport Shrimp 14  
Salmon 16 | Catch of the Day 18

## Sea

### Signature Dish

<b>Seared Sea Scallops</b>	42
Corn and Piquillo Couscous Risotto Roasted Brussels Sprouts   Bacon Jam	

<b>Grilled Fresh Catch</b>  	38
Purple Rice   Broccolini   Saffron Beurre Blanc	

<b>Shrimp &amp; Grits Étouffée</b>	36
Thomasville Tomme Grits   Andouille   Tomato Crispy Okra	

<b>Pan Seared Salmon</b>  	34
Quinoa Pilaf   Carnival Cauliflower   Tomato Jam	


<b>Shrimp Bucatini</b>	36
Tomato   Basil   Baby Spinach   Aged Parmesan Tomato Cream	

### Lil' Extras 11

Seasonal Vegetables  
Cider-Braised Collard Greens  
Whipped Yukon Potatoes  
Thomasville Tomme Grits  
Mac & Cheese  
Fries

## Land

<b>Filet Mignon</b> 	48
Whipped Yukon Potatoes   Grilled Asparagus Sauce Au Poivre	

<b>Root Beer Braised Short Rib</b> 	42
Thomasville Tomme Grits   Roasted Vegetables Root Beer Jus	



<b>Crispy Chicken Paillard</b>	34
Fennel   Arugula   Brown Butter Honey Mustard	

<b>Dry-Rubbed Pork Ribeye</b> *	39
Mac & Cheese   Collard Greens Bourbon-BBQ Glaze	

<b>Pappardelle</b>	28
Wild Mushrooms   Peas   Parmesan Smoked Biscuit Crumble   Sherry Cream Sauce	

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

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

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