



# GOIN' COASTAL

~ SUSTAINABLE SEAFOOD JOINT ~



## STARTERS

**Tuna Poke\*** - 15

*Avocado, sticky rice, wakame, sriracha vinaigrette*

**Pimento Cheese** - 9

*Ciabatta toast, pickled autumn vegetables*

**Crab Cake** - 18

*Twin jumbo crab cakes, citrus mustard aioli, micro herbs*

**Mussels Provencal** - 15

*Tomato, garlic, fresh herbs, white wine*

**Crab & Shrimp Dip** - 13

*Baked blue crab & shrimp, three cheeses, ciabatta*

**Calamari** - 12

*Garlic butter and shishito peppers*

**Chef's Daily Ceviche** - mp

**Oysters** -

**Raw** - mp - *Seasonal Selection*

**Baked** - 15 - *classic Rockefeller and crab & shrimp-stuffed*

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## SOUPS & SALADS

**Shrimp Tequila Stew** - 9

**Soup of the Day** - mp

**Caesar Salad** - 7

*Romaine, ciabatta croutons, parmesan, white anchovy*

**Autumn Salad** - 7

*Arugula, seasonal apple, butternut squash, champagne vinaigrette*

*The fish listed on our chalkboards has been sourced using the best fishermen and purveyors possible.*

## FRESH FISH PREPARATIONS

We have an average of three deliveries daily to ensure the freshest product possible. Like all fresh seafood restaurants, we will occasionally run out of some of our fresh fish.

Please select a fish and choose your preparation.

Fish portions are 8 oz. unless otherwise specified.

### COASTAL

*Goin' Coastal* seafood seasoning, choice of side, beurre blanc

### BLACKENED

*Goin' Coastal* Cajun seasoning, crispy potatoes, black bean puree, citrus slaw

### MISO

Spinach, shiitake, bok choy, carrots, house miso broth

### AUTUMN

Warm farro, roasted root vegetables, seasonal apple, parsnip puree



All Shared Entrees Subject to \$5 Split Fee.

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*GF* - Indicates items prepared with little or no gluten. Goin' Coastal Seafood assumes no responsibility for this menu's use and resulting liability or consequential damages are denied.

## SPECIALTIES

**Shrimp & Grits** - 19

*Pimento cheese grits, candied bacon, smoked beurre blanc*

**Scallop Risotto** - 27

*Arugula pesto, shaved hazelnut, begonia leaf*

**Low Country Seafood Boil** - 28

*Jumbo shrimp, mussels, scallops, andouille, potatoes, corn*

**Lobster Mac & Cheese** - 24

*Maine lobster, penne, three cheese béchamel, panko*

**Filet Mignon** - 34

*Roasted asparagus, beer battered onion rings, blue cheese fondue*

**Stuffed Chicken** - 21

*Goat cheese, spinach, butternut squash, orange miso glaze*

**Scampi Primavera** - 14

*Orecchiette, spinach, asparagus, tomato, white wine and garlic*

**Fried Seafood Platter** - 28

*Shrimp, cod, and oysters with French fries and coleslaw*

## ADDITIONS

Crab Cake - 9   Scallops - 12   Shrimp - 12   Snow Crab - mp

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## HOUSE SIDES - 5

Chipotle Collard Greens / Pimento Cheese Grits / Sautéed Spinach  
Crispy Potatoes / Shoestring French Fries / Hush Puppies

## CHEF'S SIDES - 7

Seasonal Side of the Day / Roasted Asparagus and Shallots  
Beer Battered Onion Rings with Blue Cheese Fondue  
Mac and Cheese – add lobster +5





- SUSTAINABLE SEAFOOD JOINT -



## BOURBON

Four Roses Yellow Label – 9  
 1792 Small Batch – 9  
 Eagle Rare – 9  
 Bulleit – 10  
 Buffalo Trace – 10  
 Wathen's – 10  
 Maker's Mark – 10  
 Willett – 10  
 High West American Prairie – 10  
 Knob Creek – 10  
 Four Roses Small Batch – 10  
 Elijah Craig Small Batch – 10  
 Basil Hayden – 11  
 Angels Envy – 11  
 Noah's Mill – 11  
 Widow Jane – 16

## RYE

Cask & Crew – 9  
 Rittenhouse – 9  
 Sazerac – 9  
 Bulleit Rye – 10  
 Lot 40 (Canadian) – 10  
 Widow Jane Rye – 11  
 High West Double Rye – 11  
 Whistle Pig 10 Year (2oz) – 16  
 Whistle Pig 15 Year (2oz) – 35  
 Whistle Pig Boss Hog (2oz) – 50

## RUM

Bacardi Silver – 9  
 Gosling's Black Seal – 9  
 Blackwell Fine Jamaican – 9  
 Calico Jack Spiced – 9  
 Hamilton Overproof 151 – 10  
 Foursquare Zinfandel Cask Aged – 13

## SCOTCH

Dewar's White Label Blended – 9  
 Laphroaig 10 Year Single Malt – 12  
 Glenlivet 12 Year Single Malt – 14  
 Talisker 10 Year Single Malt – 14  
 Macallan 12 Year Single Malt – 16  
 Oban 14 Year Single Malt – 18

## WHISKEY

Canadian Club – 9  
 Tullamore Dew – 9  
 Jameson – 9  
 Jack Daniel's – 9  
 Crown Royal – 10  
 High West Campfire – 12

## TEQUILA

1800 Blanco – 10  
 1800 Reposado – 10  
 Herradura Silver – 11  
 Herradura Reposado – 12  
 Herradura Anejo – 13  
 Vida Mezcal – 10

## VODKA

Tito's – 9  
 Ketel One – 10  
 Chopin - 10  
 Grey Goose – 11

## GIN

Bombay – 9  
 Bombay Sapphire – 10  
 St. George's Botanivore – 10  
 Nolet's Dry – 11  
 Hendricks – 12

## WINES BY THE GLASS

*We Offer A Separate Menu For Our Extensive Wines By The Bottle*

### WHITE

Riesling – Pj. Valckenburg Madonna / Rheinhessen, Germany – 9  
 Cotes Du Rhone – Andre Brunel, Domaine De La Becassone /  
 Rhone Valley, France - 11  
 Sauvignon Blanc – Walnut Block / Malborough, New Zealand – 10  
 Gruner Veltliner – Fred Loimer "Lois" / Austria – 10  
 Catarratto – Donafugata Anthilia / Sicily, Italy – 10  
 Chardonnay – Custard / Sonoma Valley, California – 11

### RED

Cotes Du Rhone – Andre Brunel Rouge / Rhone Valley France – 9  
 Bordeaux – Chateau Carignan L'Orangerie Rouge / Bordeaux, France – 11  
 Malbec – Catena Vista Flores / Mendoza, Argentina – 10  
 Pinot Noir – Montinore / Willamette Valley, Oregon – 13  
 Cabernet – Queens Peak / Sonoma County, California – 10  
 Zinfandel – Sivas Sonoma 'Old Vine' / Sonoma County, California – 11

### ROSE & SPARKLING

Rose – Le Saint Andre / Cotes De Provence, France – 10  
 Sparkling Rose – Francios Montand / Jura, France – 10  
 Cremant – Gerard Bertrand / Languedoc, France – 11  
 Prosecco – One Hope Wines / California – 10

### AFTER DINNER

Graham's Six Grapes Reserve Ruby – 10  
 Smithwood House Year Tawny – 11  
 Warre's 20 Year Tawny – 12  
 Limoncello – 10

### COGNAC

Perrier Ferrand – 11  
 Distillerie de Peyrat  
 Organic Selection – 9

### LIQUEURS & AMARO

Aperol – 9	Drambuie – 10	St. Germain – 11
Bailey's – 9	Grand Marnier – 11	Strega – 9
Benedictine – 10	Kahlua – 9	Fernet Branca – 9
Campari – 10	Luxardo Amaretto – 9	Jagermeister – 9

## SEASONAL COCKTAILS

### Basil Smash - 10

*Vodka, basil, lime, simple syrup  
 (add pineapple, pomegranate, ginger, blackberry,  
 or pink grapefruit for \$1)*

### Offside -10

*Tequila, herbal liquor, lime, pineapple,  
 simple syrup, bitters*

### "Rye"valry – 12

*Cask & Crew rye, blackberries, vermouth, citrus*

### The Mascot – 11

*Vodka, olive juice, coastal seasoning, Rockefeller olives*

### Lombardi - 11

*Bourbon, simple syrup, black walnut bitters*

### The Dirty Bird -11

*Gin, lemon, simple syrup, spicy bitters*

### Rumble – 9

*Rum, coconut, orange juice, strawberry, banana  
 add a dark rum floater - \$2*

## BEER

### Bottle & Can

Tecate – 3 Blue Moon – 5 Stella Artois – 5 Miller Lite – 4  
 Yeungling Light – 4 Sweetwater 420 – 5 Sweetwater IPA – 5  
 Left Hand Nitro Stout – 6 Bold Rock Blood Orange Hard Cider - 5  
 Coors Non-Alcoholic – 3

*Draft Rotating Local and Seasonal Draft Beers Available*

*"Drinking is a Way of Ending the Day"*

*- Ernest Hemingway*