



STARTERS

Tuna Poke* - 12 - Fresh Yellowfin tuna, poke seasoning, cucumber, wakame salad, avocado miso aioli

Smoked Trout Toast - 8 - Smoked Carolina trout mousse, red onion jam, crispy capers, fresh dill

Crab Cake - 18 - Jumbo lump crab cake with citrus aioli

Oysters on the Half Shell* - mp - Sold by the full or half-dozen *GF*

Octopus - 12 - Grilled octopus, local chorizo, fingerling potatoes, smoked paprika, arugula *GF*

SHARED PLATES

Mussels - 12 - Yellow curry, coconut milk, lime, fresh herbs, chilies *GF*

Calamari - 12 - Point Judith, Rhode Island calamari, flash fried soy chili, citrus aioli

Crab & Shrimp Au gratin - 10 - Baked blue crab and shrimp with a trio of cheeses, served with toasted ciabatta bread

Oysters Rockefeller* - 15 - 6 oysters baked with spinach, Pernod, parmesan and bacon *GF*

Oysters Loud Mouth* - 15 - 6 oysters baked with Loudmouth Farms mushrooms, andouille, bread crumbs, and citrus aioli *GF*

Gator Tail - 11 - Flash-fried gator tail served with our comeback sauce

Fried Pickles - 6 - Flash-fried in-house pickle chips served with our comeback sauce

SOUPS & SALADS

Lobster Bisque 9 / **New England Clam Chowder** 7

Gravlax & Arugula - 15 - Herb-cured salmon, arugula, cucumber, avocado, tomato, chevre, crispy caper, and lemon herb vinaigrette *GF*

Shrimp Cobb Salad - 15 - Grilled jumbo shrimp, mixed greens, avocado, bacon, egg, blue cheese, red onion, tomato, and lemon herb vinaigrette



GOIN' COASTAL

~ SUSTAINABLE SEAFOOD JOINT ~

The fish listed on our chalkboards has been sourced using the best fisherman 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, served with remoulade and choice of side *GF*

BLACKENED

Goin' Coastal Cajun seasoning, served with remoulade and choice of side *GF*

MISO

Fresh spinach, shiitake mushrooms, bok choy, carrots and red pepper, braised with miso broth

SKINNY

Pearl couscous, seasonal vegetables, California olive oil, and balsamic glaze

BAKED

Sicilian style with San Marzano tomatoes, seasonal vegetables, extra virgin olive oil, fresh basil, and capers *GF*



*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 - Wild-American shrimp prepared 2 ways. Sautéed and flash-fried served over creamy cheese grits with andouille gravy

Seafood Risotto - 26 - Scallops, shrimp, lobster and seasonal fish served with creamy butternut squash risotto *GF*

Low Country Shrimp Platter - 19 - Coastal seasoned jumbo shrimp, andouille sausage, corn, and potatoes served with cocktail sauce and remoulade *GF*

Add Alaskan snow crab - 10

Lobster Mac & Cheese - 22 - Maine lobster and penne pasta baked with fontina, parmesan and cheddar béchamel

Fried Shrimp - 22 - Jumbo wild-American shrimp flash-fried, served with cocktail sauce, remoulade and choice of side

Coastal Bowl - 26 - Wild-American shrimp, mussels, scallops, oysters and fresh fish simmered in a tomato-fish stock with potatoes, corn and andouille sausage *GF*

NY Strip* - 28 - One pound, bone-in NY strip, roasted shallot butter, demi glace. Choice of side *GF*

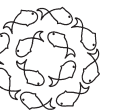
Filet* - 28 - 8 oz filet, roasted shallot butter, demi glace. Choice of side *GF*

Fried Chicken - 16 - Flash-fried local chicken breast, bacon-thyme gravy. Choice of side

Vegetable Couscous - 13 - Pearl couscous, seasonal vegetables, California olive oil, balsamic glaze

SIDES - 3 Vegetable of the Day
Roasted Fingerling
Potatoes *GF*
Chipotle Collards *GF*

Shoestring French Fries *GF*
Hush Puppies
Stone-Ground Cheese Grits *GF*





BOURBON / WHISKEY / RYE *All Pours are 2 oz.*

Angels Envy - 13
 Angels Envy Rye - 23
 Bakers - 9
 Basil Hayden - 13
 Buffalo Trace - 9
 Belle Meade - 9
 Bookers - 11
 Wathen's - 10
 Woodford Reserve - 13
 1792 - 7
 Knob Creek - 10
 Knob Creek Rye - 12
 Knob Creek Single Barrel - 15
 Eagle Rare - 9
 Jim Beam - 6
 Breckenridge - 10
 High West Campfire - 15
 High West Double Rye - 10
 High West Bourye - 20
 Bulleit Bourbon - 9
 Bulleit Rye - 9
 Bulleit 10 Year - 10
 Crown Royal - 8
 Mitcher's Rye - 13
 Mitcher's Small Batch - 12
 Cyrus Noble - 7
 Forty Creek - 7
 Elijah Craig 12 Year - 8.50
 Maker's Mark - 10
 Maker's Mark 46 - 9
 Jack Daniels - 7.50
 Gentleman Jack - 9
 Jack Daniels Single Barrel - 12

Whistle Pig Rye - 18
 Whistle Pig 15 Year - 40
 Jefferson Reserve - 11
 Jefferson Oceans - 20
 Jefferson Groth - 20
 Westland Single Malt - 18
 Stranahan's Single Malt - 12
 Low Gap - 15
 Rebellion - 10
 Sazerac Rye - 11
 Nor'eastern Bourbon - 10
 Straight Edge - 10
 Jameson Irish Whiskey - 8.50

SCOTCH

Oban 14 Year Highlands - 21
 Talisker Storm Highlands - 21
 Glenmorangie 12 Year - 16
 Highlands - 13
 Glenmorangie 12 Year La Santa
 Highlands Sherry Cask - 17
 Glenmorangie 12 Year Quinta Ruban
 Highlands Port Cask - 17
 Glenmorangie 12 Year Nectar D'or
 Highlands Sauternes Cask - 17
 Macallan 12Year Highlands - 18
 Glengoyne 10 Year Highlands - 10
 Speyburn 10Year Highlands - 10
 Ardbeg Islay - 12
 Laphroaig 10 Year Islay - 11
 Glenlivet 10 Year Speyside - 14
 Craggenmore Speyside - 10
 Dewars Blended Highlands - 7
 Isle Of Sky Blended - 9



- SUSTAINABLE SEAFOOD JOINT -

WINES BY THE GLASS

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

WHITE

Rose/ Pasas / Spain - 7
 Sauvignon Blanc/ Honig/ Napa - 9
 Chardonnay/ Manifesto/ North Coast California - 9
 Pinot Grigio/ Zenato/ Veneto, Italy - 9
 Riesling/ Dr. Loosen/ Mosel, Germany - 9

RED

Tempranillo/ Flacco/ Rioja - 7
 Malbec/ Catena/ Mendoza, Argentina - 9
 Pinot Noir/ Mountain View/ Central Coast California - 9
 Zinfandel/ Zin Your Face/ Lodi - 9
 Cabernet Sauvignon/ Queens Peak/ Sonoma - 9

VODKA

Craft Method Dsp 162 - 8
 Craft Method Dsp Ca 162
 Citrus Medica "Citron" - 8
 Craft Method Dsp Ca 162
 Citrus Reticulata "Tangerine" - 8
 Ketel One - 8
 Grey Goose - 9
 Deep Eddy - 6
 Stoli - 8
 Square One - 8
 Absolut - 7

GIN

Bombay - 6
 Bombay Sapphire - 8
 Fifty Pounds - 8.50
 Bar Hill - 9
 Mayfair - 9
 Nolet's - 12

TEQUILA

Herradura Blanco - 10
 Herradura Reposado - 11
 Herradura Anejo - 12
 Puro Verde Organic Silver - 7
 Puro Verde Organic Reposado - 8
 Puro Verde Organic Anejo - 12

RUM

Havana Club - 7.50
 Goslings Black - 7
 Bayou Spiced - 7

BEER

Bottle	Miller Lite - 3.50
Bud - 3.50	Coors Lite - 3.50
Bud Lite - 3.50	Yuengling - 3.50
Mich Ultra - 3.50	Stella - 4

Draft *Rotating Local and Seasonal
 Draft Beers Available*



SEASONAL COCKTAILS

Poison Ivy - 10

*Old 4th Ward gin, Thatcher's cucumber liqueur,
 freshly muddled tarragon, fresh lime juice and agave nectar.*

Canton Conundrum - 11

*1792 Bourbon and amaretto liqueur blended with a house-made
 sour mix and grapefruit bitters. Topped off with a pinot noir float.*

Tequila Mockingbird - 10

*Puro Verde Anejo tequila, Hamilton Jamaican Black Pot Still rum,
 Combier, and Orgeat. Mixed with a splash of lemon juice and topped
 with our house-made grenadine.*

Banana Nut Bread - 10

Spiced rum, banana liqueur, Rainwater Madeira, black walnut liqueur.

Cranberry Old Fashioned - 11

*1792 Bourbon, cranberry liqueur,
 fresh muddled cherry and orange, old fashioned bitters.*

Pomegranate Martini - 9

Old Fourth Ward vodka, Pama liqueur, and house made grenadine.

Coastal Mary - 10

*House-made spicy bloody mary mix,
 Rock Town vodka, Coastal spiced rim, chilled shrimp.*

Southern Cosmo - 10

*Deep Eddy vodka, combier orange liqueur,
 peach schnapps, fresh lime juice, splash of cranberry juice.*

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*"Good Things Come to
 Those Who Bait..."*
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