



GOIN' COASTAL

~ SUSTAINABLE SEAFOOD JOINT ~



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

SPECIALTIES

Shrimp Po' Boy - 10 - Flash-fried shrimp, lettuce, tomato, onion, pickle, remoulade sauce, and choice of side

Gator Poboy - 11 - Flash-fried gator tail, lettuce, tomato, onion, pickle, remoulade, and sauce choice of side

Burger Of The Day - Check the chalk boards for today's burger. We also serve a traditional burger served with choice of side for \$10

Shrimp Tacos - 11 - flash fried shrimp, citrus slaw, onion, corn, cilantro, chipotle cream, and choice of side

Fried Shrimp - 12 - Jumbo wild-American shrimp flash-fried, served with cocktail sauce, remoulade and choice of side

Fish Sandwich - 11 - Fresh fish, coastal seasoning, lettuce, tomato, pickle, onion, remoulade, and choice of side

Pesto Chicken Salad Sandwich - 9 - White truffle pesto chicken salad, arugula, tomato, onion, and choice of side

Crab Cake Sandwich - 18 - Jumbo lump crab cake, lettuce, tomato, remoulade and choice of side

Fried Chicken - 10 - Flash-fried local chicken breast, bacon-thyme gravy. Choice of side

Shrimp & Grits - 14 - Wild-American shrimp prepared 2 ways. Sauteed and flash-fried, served over creamy cheese grits with andouille gravy

SOUPS & SALADS

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

Caesar Salad - 5 - romaine, ciabatta crouton, parmesan, white anchovies

Coastal Salad - 5 - mixed greens, beets, heart of palm, red onion, carrot choice of lemon honey vinaigrette, ranch or blue cheese

Shrimp Cobb - 11 - Flash-fried shrimp served over mixed greens, avocado, bacon, egg, blue cheese, red onion, tomato, honey lemon vinaigrette

Grilled Caesar - 11 - large caesar salad served with choice of grilled chicken or shrimp \$11

SIDES - 3

Vegetable of the Day

Roasted Fingerling

Potatoes *GF*

Chipotle Collards *GF*

Shoestring French Fries *GF*

Hush Puppies

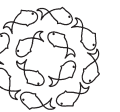
Cole Slaw

Stone-Ground Cheese Grits *GF*

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*“Good Things Come to
 Those Who Bait...”*
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*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.





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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