



## 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*

**Caesar Salad** - 5 - Romaine, toasted ciabatta, Parmesan, and white anchovie

**Georgia Greek** - 7 - Local hydroponic greens, kalamata olives, tomato, shaved onion, pickled pepper, and feta.



# 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

Mashed Potatoes *GF*

Chipotle Collards *GF*

Shoestring French Fries *GF*

Hush Puppies

Stone-Ground Cheese Grits *GF*





## BOURBON

Four Roses Yellow Label - 8  
 David Nicholson - 9  
 Bulleit - 10  
 Buffalo Trace - 10  
 Wathen's - 10  
 Eagle Rare - 10  
 Maker's Mark - 11  
 Basil Hayden - 11  
 Willet - 11  
 Knob Creek - 11  
 Woodford Reserve - 11  
 Four Roses Small Batch - 11  
 Angel's Envy - 12  
 Noah's Mill - 12  
 Rowan's Creek - 12  
 Woodford Reserve Double Oaked - 12  
 Baker's - 12  
 Booker's - 13  
 E.H. Taylor Small Batch - 14  
 Widow Jane - 15

## SCOTCH

Dewar's White Label Blended - 9  
 Famous Grouse Blended - 10  
 Macallan 12 Year Single Malt - 12  
 Glenlivet 12 Year Single Malt - 12  
 Glenmorangie Single Malt - 12  
 Laphroaig 10 Year Single Malt - 13  
 Talisker Single Malt - 13  
 Oban 14 Year Single Malt - 13

## WHISKEY

Canadian Club - 9  
 Tullamore Dew - 9  
 Bushmill's - 9  
 Jameson - 10  
 Jack Daniel's - 10  
 Chattanooga - 10  
 Breckenridge - 11  
 Highest Campfire - 11  
 Crown Royal - 11

## RYE

Old Overholt - 9  
 Rittenhouse - 9  
 Sazerac - 10  
 Bulleit - 10  
 George Dickel - 10  
 Lot 40 - 11  
 Highest Double Rye - 11  
 Highest Silver Rye - 11  
 Highest Bourye - 14  
 E.H. Taylor - 14  
 Whistle Pig 10 Year - 14  
 Whistle Pig Old World Marriage - 17  
 Whistle Pig 15 Year - 25  
 Whistle Pig Boss Hog - 25

## RUM

Bacardi Silver - 9  
 Gosling's Black Seal - 10  
 Hamilton Jamaican Pot Still - 10  
 Hamilton Demarera Overproof 151 - 10  
 Chairmen's Reserve Spiced - 10  
 Plantation 3 Star Silver - 10  
 Plantation Pineapple - 10  
 Plantation XO - 11  
 Ron Zacapa Centenario - 11  
 Don Pancho 8 Year - 12

## TEQUILA & MEZCAL

Puro Verde Silver Organic - 9  
 Puro Verde Reposado Organic - 10  
 1800 Blanco - 10  
 1800 Reposado - 10  
 1800 Anejo - 11  
 Patron Silver - 11  
 Herradura Silver - 11  
 Herradura Reposado - 12  
 Herradura Anejo - 12  
 Vida Mezcal - 10



- SUSTAINABLE SEAFOOD JOINT -

## WINES BY THE GLASS

### WHITE

**Riesling:** P.J. Valckenburg Madonna/ Rheinhessen, Germany - 9  
**Albariño:** Pazo das Braxas/ Rías Baixas, Spain - 11  
**Picpoul:** Domaine des Cadastres/ Languedoc, France - 11  
**Sauvignon Blanc:** Honig/ Napa Valley, California - 11  
**Pinot Gris:** Anne Amie/ Willamette Valley, Oregon - 11  
**Chardonnay:** Manifesto/ North Coast, California - 10

### RED

**Pinot Noir:** Mountain View/ Central Coast, California - 11  
**Zinfandel:** Zin Your Face/ Lodi, California - 11  
**Merlot:** Hahn/ Central Coast, California - 9  
**Malbec:** Cantena Vista Flores/ Mendoza, Argentina - 10  
**Cabernet:** Queen's Peak/ Sonoma, California - 10  
**Tempranillo:** Torres Alto Ibericos/ Rioja, Spain - 11

### ROSE & SPARKLING

**Aime Roquesante Rosé:** Cotes de Provence, France - 9  
**Bisot Jeio Cuvée Rose Sparkling:** Veneto, Italy - 10  
**Juve Y Camps Brut Cava:** Penedès, Spain - 10  
**Gérard Bertrand Crémant de Limoux:** Languedoc, France : \$10

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

## SEASONAL COCKTAILS

### Basil Smash - 10

*Vodka, freshly muddled basil, lime juice & simple syrup.  
 This is a Coastal classic! Make it a pineapple, pink grapefruit, cranberry or ginger Basil Smash for a \$1 more... The possibilities are endless!*

**Cider House Punch** - 10  
*Dry hard cider, apple liqueur, apple juice & lemon juice. Spike it with a shot of bourbon for a \$1 more!*

**Autumn's Eve** - 12  
*Rye, Ciociaro amaro, Luxardo Maraschino, sweet vermouth & lemon zest*

**Campfire Sling** - 11  
*Reposado tequila, lime juice, dry curaçao, ginger liqueur & ginger beer*

**Hunter's Moon** - 12  
*Vodka, spiced pear liqueur, sour pear liqueur, lemon juice, simple syrup & Peychaud's bitters, rimmed with a fall-spice sugar*

**Late Harvest** - 11  
*Bourbon, apple-cardamom shrub & aromatic bitters*



**Golden Grog** - 10  
*Spiced rum, silver rum, ginger liqueur, lime juice, orange juice, allspice dram & Angostura bitters*

**Indian Summer** - 11  
*Gin, elderflower liqueur, pink grapefruit juice, grapefruit bitters & rhubarb bitters*

**First Frost** - 9  
*Gin, pomegranate juice, lime juice & dry curaçao, topped with champagne.*

## VODKA

Aylesbury Duck - 9  
 Tito's - 10  
 Hangar One - 10  
 Hangar One Mandarin Blossom - 11  
 Grey Goose - 11  
 Ketel One - 11

## CORDIALS & LIQUEURS

Aperol - 10  
 Bailey's Irish Cream - 11  
 Benedictine - 11  
 Campari - 10  
 Chartreuse - 13  
 Yellow Chartreuse - 13  
 Domaine de Canton - 11  
 Drambuie - 11  
 Giffard's Creme de Violette - 10  
 Giffard's Pamplemousse - 9  
 Grand Marnier - 12  
 Kahlua - 11  
 Luxardo Amaretto - 10  
 Luxardo Maraschino - 11  
 Pallini Limoncello - 10  
 Redux Absinthe - 11  
 Sambuca - 11  
 St. Germain - 11  
 Strega - 11

## PORT & SHERRY

Graham's Six Grapes Reserve Ruby - 9  
 Smithwood House 10 Year Tawny - 10  
 Warres 20 Year Tawny - 12  
 H&G Cream Sherry - 10  
 H&G "Choice Old Solera P.X." Sherry - 10  
 H&G Amontillado Sherry - 10  
 H&G Fino Sherry - 10  
 H&G Manzanilla Sherry - 10

\* All Liquor and Spirit Pours are 2

*"Drinking is a Way of Ending the Day" - Ernest Hemingway*

## GIN

Ford's - 9  
 Barr Hill - 10  
 Bombay Sapphire - 10  
 Beefeater - 10  
 Plymouth - 10  
 St. George's Bontaniovre - 11  
 Nolet's Dry - 11  
 Wheeler's Western Dry - 11

## AMARO & VERMOUTH

Carpano Antica Formula - 11  
 CioCiaro - 10  
 Cocchi Americano - 10  
 Cocchi Rosa - 10  
 Cynar - 11  
 Dolin's Sweet Vermouth - 9  
 Dolin's Dry Vermouth - 9  
 Fernet Branca - 10  
 Fernet Branca Menta - 10  
 Jagermeister - 10  
 Luxardo Amaro - 10  
 Montenegro - 10

## BRANDY & COGNAC

E & J - 9  
 Adet - 9  
 Notre Dame Calvados - 10  
 Perrier Ferrand 1840 - 11

## BEER

**Draft** *Inquire about our seasonal and rotating beer selection!*

### Bottle

Tecate - 3	Sweetwater 420 - 5
Miller Lite - 4	Monday Night
Stella Artois - 4	Blind Pirate
Second Self Thai	Double IPA - 6
Wheat - 5	Original Sin Cider - 5
Three Taverns	Nitro Stout - 6
Prince of Pilsen - 5	

