



- SUSTAINABLE SEAFOOD JOINT -



STARTERS

Jumbo Shrimp Cocktail - 14 - *jumbo gulf shrimp served with fresh horseradish cocktail sauce* *GF*

Tuna Tataki* - 15 - *Five-spice seared tuna, daikon radish slaw, wakame salad, house-made pickled ginger, soy lemon ponzu sauce* *GF*

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

Oysters Bré* - 15 - *6 oysters baked with brie & truffle mushrooms* *GF*

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

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

Mussels - 12 - *Fresh PEI mussels, apple cider & mustard dill crème* *GF*

Crab Cake - 18 - *Jumbo lump crab cake, lemon garlic mustard aioli*

Scallops & Caviar* - mp - *Fresh New Bedford scallops, truffle cauliflower purée & caviar* *GF*

Calamari - 12 - *Point Judith, Rhode Island Calamari, red sauce, lemon garlic mustard aioli*

Crab & Shrimp Au gratin - 11 - *Baked blue crab and shrimp, cheese trio, toasted ciabatta bread*

Gator Tail - 11 - *Flash-fried gator tail finished with Comeback sauce*

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

SPECIALTIES

Po' Boy - 13 - *Choice of flash-fried shrimp, oyster, or gator tail and lettuce, tomato, onion, pickle, remoulade, and choice of side*

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

Shrimp Tacos - 12 - *Flash fried shrimp, citrus slaw, onion, corn, cilantro, chipotle cream, and choice of side*

Fried Shrimp - 13 - *Jumbo wild-American shrimp flash-fried, with cocktail sauce, remoulade and choice of side*

Fish Sandwich - 12 - *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, over creamy cheese grits with andouille gravy*

◆
"Good Things Come to
Those Who Bait..."
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SOUPS & SALADS

Lobster Bisque 9 / **Blackened Shrimp Bisque** 8

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 - 12 - *Flash-fried shrimp served over mixed greens, shredded carrot, avocado, bacon, egg, blue cheese, red onion, tomato, honey lemon vinaigrette*

Grilled Caesar - 12 - *Large caesar salad with choice of grilled chicken or shrimp*

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

Lobster Mac for the Table - 19

Our tried and true crowd favorite, now sized to feed your whole party! Order as a side or starter.

SIDES - 4

Vegetable of the Day *GF*

Cole Slaw *GF*

Chipotle Collards *GF*

Shoestring French Fries *GF*

Hush Puppies

Stone-Ground Cheese Grits

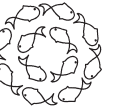
Crispy Yukon Gold Potatoes,

Confit Garlic & Fresh Herbs *GF*

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.

*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.





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

- Basil Hayden - 13
- Buffalo Trace - 9
- Belle Meade - 9
- 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 Daniel's - 8
- Gentleman Jack - 9
- Jack Daniel's Single Barrel - 12
- Whistle Pig Rye - 18
- Jefferson Reserve - 11

- Jefferson Oceans - 20
- Jefferson Seasonal - mp
- 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
- 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 12 Year Highlands - 18
- Glengoyne 10 Year Highlands - 10
- Speyburn 10 Year Highlands - 10
- Ardberg Islay - 12
- Laphroaig 10 Year Islay - 11
- Glenlivet 10 Year Speyside - 14
- Craggenmore Speyside - 10
- Dewars Blended Highlands - 7
- Isle Of Sky Blended - 9

WINES BY THE GLASS

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

- WHITE** Chardonnay/ Stag's Leap/ Napa - 15
 Sauvignon Blanc/ Fern Lands/ Marlborough - 9
 Chardonnay/ Martin Ray/ Sonoma - 10
 Pinot Grigio/ Promessa/ Delle Venezie - 8
 Riesling/ Eroica/ Columbia Valley - 10
 Rosé/ Hogwash/ Central Coast - 9
- RED** Tempranillo/ Flacco/ Rioja - 7
 Malbec/ Punto Final/ Mendoza, Argentina - 9
 Pinot Noir/ Etude "Lyric"/ Santa Barbara - 10
 Zinfandel/ Ghost Rider/ Lodi - 9
 Cabernet Sauvignon/ Story Point/ Sonoma - 10
 Cabernet/ Beringer Knights Valley/ Sonoma - 15

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
- Gosling's 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

Coastal Mary - 11

House-made spicy bloody mary mix, 229 vodka, Coastal spiced rim, chilled shrimp

Basil Limeaid - 11

St. Augustine vodka, fresh basil, fresh lime, simple syrup

Canton 75 - 11

St. Augustine gin, Pama liqueur, fresh lemon, prosecco

Southern Whisky Sour - 11

Cask & Crew bourbon, Merlet peach liqueur, fresh lemon, bing cherry

Blood Orange Spice Margarita - 11

Cimarron tequila, blood orange, citrus, petite cane syrup

Rye & Spice- 11

High West Double Rye, spiced pear, ginger beer.

Double Apple Mojito- 11

St. Augustine rum, apple cider, fresh mint, brown sugar, syrup, soda

Saint Revival - 11

St. Augustine gin, Cocchi Americano, merlot, orange, St. George's Absinthe

"Drinking is a Way of Ending the Day"

- Ernest Hemingway



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