



## 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*

## SOUPS & SALADS

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

**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, shredded carrot, avocado, bacon, egg, blue cheese, red onion, tomato, and lemon herb vinaigrette* *GF*

**Shrimp & Crab Louie** - 16 - *chilled shrimp & fresh lump crab, mixed greens, egg, tomato, avocado with Louie dressing* *GF*

# GOIN' COASTAL

~ SUSTAINABLE SEAFOOD JOINT ~

*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, served with remoulade & choice of side *GF*

### BLACKENED

*Goin' Coastal* Cajun seasoning, choron sauce & choice of side *GF*

### MISO

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

### PARMESAN CRUST

Seared with parmesan bread crumbs. Served with choice of side.

### LOBSTER & CRAB TOPPED *add \$10*

Fresh shucked lobster & crab, served with choron sauce



*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. Sauteed and flash-fried served over creamy cheese grits with andouille gravy*

**Fried Chicken** - 16 - *Flash-fried local chicken breast, bacon-thyme gravy, & choice of side*

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

*Add Alaskan snow crab* - 10

**Whole Lobster Gnocchi** - mp - *Fresh-shucked full pound Maine lobster served with butternut squash gnocchi & parmesan beurre monte*

**Scallop Risotto** - 27 - *Jumbo new bedford sea scallops served over white truffle pesto risotto*

**NY Strip** - 29 - *Seared 16oz bone-in strip, roasted shallot butter, demi glace, & choice of side* *GF*

**Filet\*** - 28 - *8 oz filet, roasted shallot butter, demi glace & choice of side* *GF*

**Lobster Mac & Cheese** - 23 - *Maine lobster and penne pasta baked with fontina, parmesan & 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 tomato-fish stock with potatoes, corn & andouille sausage* *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* Hush Puppies  
Cole Slaw *GF* Stone-Ground Cheese Grits  
Chipotle Collards *GF* Crispy Yukon Gold Potatoes,  
Shoestring French Fries *GF* Confit Garlic & Fresh Herbs *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.





**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**

- |                   |                    |
|-------------------|--------------------|
| <b>Bottle</b>     | 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*



~ SUSTAINABLE SEAFOOD JOINT ~

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