



GOIN' COASTAL

~ SUSTAINABLE SEAFOOD JOINT ~



SNACKS

Sweet Potato Chips - 6

Blue Cheese, Blackened Seasoning

Tempura Asparagus - 7

Kung Pao, Peanuts, Scallion

Baked Burrata - 12

Pomodoro, Arugula, Garlic Ciabatta

Shrimp Bruschetta - 9

Balsamic, Lemon Basil, Confit Tomato, Fried Capers

Caesar Salad - 7

Baby Romaine Heart, White Anchovy, Herb Crouton

SHARES

Crab and Shrimp Dip - 13

Three Cheeses, Gulf Shrimp, Blue Crab, Ciabatta

Lobster Avocado Toast - 15

Roasted Red Pepper Aioli, Radish, Cilantro

Fried Oysters - 11

Gochujang Aioli, Bacon and Panko Breading

Crab Cake - 12

Chipotle Cream, Citrus Slaw

Octopus - 13

Orzo, Kalamata Olive, Confit Tomato, Olive Oil

RAW

Shellfish Tower - 40 *GF*

Oysters, Shrimp, Clams, Lobster, Traditional Accompaniments

Salmon Tartare - 14

Horseradish, Sweet Potato Chips, Dijon Cream, Dill

Tuna - 15

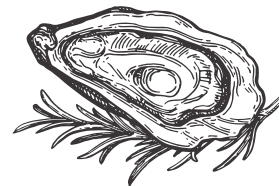
Crispy Rice Puffs, Togarashi, Wakame, Wasabi

Scallop Crudo - 16 *GF*

Yuzu Gastrique, Cucumber, Chili, Mint

Oysters – mp *GF*

Seasonal Selection / Mignonette / Cocktail / Fresh Horseradish



HOUSE SIDES - 5

Chipotle Collard Greens / Pimento Cheese Grits / Sautéed Spinach

Crispy Potatoes / Shoestring French Fries / Hush Puppies

CHEF'S SIDES - 7

Seasonal Side of the Day / Roasted Asparagus and Shallots

Mac and Cheese – add lobster +5

MAINS

Whole Roasted Bronzini - 28

Orzo, Spring Onion, Salsa Verde

Coriander Crusted Salmon - 26

Spicy Potatoes, Roasted Poblano, Red Pepper Aioli

Fried Shrimp - 22

Shoestring French Fries, Remoulade, Cocktail

Cornbread Bacon Stuffed Trout - 27

Roasted Tricolor Carrots, Sweet Corn Puree

Scallop Risotto - 27 *GF*

*Heirloom Tomato, Lemon Basil, Confit Garlic Aioli *GF**

Fried Chicken - 19

Chipotle Collard Greens, Bacon Gravy

Shrimp and Grits - 22 *GF*

Pimiento Cheese Grits, Candied Bacon, Smoked Bourbon Butter

ADDITIONS

Crab Cake - 9 Scallops - 12 Shrimp - 12 Snow Crab - mp

All Shared Entrees Subject to \$5 Split Fee.

*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

Four Roses Yellow Label – 9
1792 Small Batch – 9
Eagle Rare – 9
Bulleit – 10
Buffalo Trace – 10
Maker's Mark – 10
Willett – 10
High West American Prairie – 10
Knob Creek – 10
Four Roses Small Batch – 10
Elijah Craig Small Batch – 10
Basil Hayden – 11
Angels Envy – 11
Noah's Mill – 11
Widow Jane – 16

RYE

Cask & Crew – 9
Sazerac – 9
Old Overholt - 9
Bulleit Rye – 10
High West Double Rye – 11
Whistle Pig 10 Year (2oz) – 16
Whistle Pig 15 Year (2oz) – 35
Whistle Pig Boss Hog (2oz) – 50

RUM

Bacardi Silver – 9
Gosling's Black Seal – 9
Blackwell Fine Jamaican – 9
Calico Jack Spiced – 9
Hamilton Overproof 151 – 10
Foursquare Zinfandel Cask Aged – 13

COGNAC

Perrier Ferrand – 11
Distillerie de Peyrat
Organic Selection – 9

SCOTCH

Dewar's White Label Blended – 9
Laphroaig 10 Year Single Malt – 12
Glenlivet 12 Year Single Malt – 14
Macallan 12 Year Single Malt – 16
Oban 14 Year Single Malt – 18

WHISKEY

Canadian Club – 9
Jameson – 9
Jack Daniel's – 9
Crown Royal – 10
High West Campfire – 12

TEQUILA

1800 Blanco – 10
Herradura Silver – 11
Herradura Reposado – 12
Herradura Anejo – 13
Vida Mezcal – 10

VODKA

Tito's – 9
Ketel One – 10
Chopin - 10
Grey Goose – 11

GIN

Bombay – 9
Bombay Sapphire – 10
St. George's Botanivore – 10
Nolet's Dry – 11
Hendricks – 12

AFTER DINNER

Graham's Six Grapes Reserve Ruby – 10
Smithwood House Year Tawny – 11
Warre's 20 Year Tawny – 12
Limoncello – 10



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WHITE

Riesling – Heinrich Vollmer (Pfalz, Germany) 9/34
Moscato – Catina Di Casteggio (Lombardy, Italy) 9/34
La Becassonne Blanc – Andre Brunel (Rhône Valley, France) 11/42
Sauvignon Blanc – Walnut Block (Marlborough, New Zealand) 10/38
Pinot Grigio – La Torretta Vini (Veneto, Italy) 8/30
Gruner Veltliner – Fred Loimer "Lois" (Austria) 10/38
Chardonnay – La Galope (Southwest France) 9/34
Picpoul De Pinet – Domitia (Languedoc-Roussillon, France) 11/42
Albarino – Columna (Rias Baixas, Spain) 11/42
Sauvignon Blanc – Henri Bourgeois (Languedoc-Roussillon, France) 9/34
Pinot Gris – Anne Amie (Willamette Valley, Oregon) 13/50
Chardonnay – Custard (North Coast, California) 11/42

RED

Gamay – Kermit Lynch (Beaujolais, France) 12/46
Côtes Du Rhône – Andre Brunel (Rhône Valley, France) 9/34
Pinot Noir – Fat Monk (California) 9/34
Bourgogne – Maison Roche De Bellene (Burgundy, France) 13/50
Bordeaux – Les Hauts De Lagarde Organic, Merlot/Cab/Cab Franc 10/38
Cabernet – Merf (Columbia Valley, Washington) 10/38
Malbec – Catena Vista Flores (Mendoza, Argentina) 10/38
Pinot Noir – Montinore (Willamette Valley, Oregon) 13/50
Cabernet – Oberon (Napa Valley, California) 15/58
Tempranillo – Bodegas Lan Crianza (Rioja, Spain) 10/38
Blend – The Crusher Clarksburg Growers Selection (California) 8/30
Zinfandel – Plungerhead Lodi Old Vine (Lodi, California) 10/38

ROSÉ

Pinot Noir – Villa Wolf Pinot Noir Rose (Pfalz, Germany) 9/34
Grenache/Cinsault/Syrah – Parallele 45 (Rhône Valley, France) 12/46
Chardonnay/Pinot Noir – Sophora Brut (North Island, NZ) 11/38
Grassparossa – Cleto Chiarli Brut Rose (Emilia Romagna, Italy) 13/50

SPARKLING

Prosecco – Val D'oca Prosecco (Veneto, Italy) 10/38
Cremant – Gerard Bertrand (Languedoc, France) 13/50
Champagne – Laurent Perrier Demi-Sec Harmony (Champagne, France) 20

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

SEASONAL COCKTAILS

Basil Smash - 10

*Vodka, basil, lime, simple syrup, soda
(add pineapple, strawberry, blackberry, pomegranate,
ginger, or pink grapefruit for \$1)*

Pink Panther -12

Ketel One Citroen, lychee, triple sec, citrus

Smoking Gun – 11

Mezcal, triple sec, pineapple, lemon, agave, spicy bitters

Pink Cadillac – 10

House-infused jalapeño tequila, watermelon, lime, agave

Summer Nights - 10

Rum, triple sec, watermelon, pineapple, coconut, citrus

Whiskey River -10

Cask & Crew rye whiskey, strawberry syrup, citrus, ginger ale

Gin & Juice – 11

Gin, triple sec, grapefruit, mint, simple syrup

LIQUEURS & AMARO

Aperol – 9	Drambuie – 10	St. Germain – 11
Bailey's – 9	Grand Marnier – 11	Strega – 9
Benedictine – 10	Kahlua – 9	Fernet Branca – 9
Campari – 10	Luxardo Amaretto – 9	Jagermeister – 9

BEER

Miller Lite \$4 Yeungling Light \$4 Stella \$5
Blue Moon \$5 Tecate \$3 Bold Rock Cider (Seasonal) \$5
MNB Dr. Robot \$5 LHB Nitro Stout \$6 Coors Non-Alcoholic \$3
Creature Comfort Selection (ask your server) \$6

Draft Rotating Local and Seasonal Draft Beers Available

“Drinking is a Way of Ending the Day” - Ernest Hemingway