



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*

Angels on Horseback - 13 - Bacon and cornmeal fried oysters, choron sauce, toast points

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

Thai Curry Mussels - 12 - Fresh PEI mussels coconut ginger curry

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

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

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

SOUPS & SALADS

Lobster Bisque 9 / **Shrimp & Corn Chowder** 7

Scallop Salad - 16 - Seared new Bedford scallops, arugula, grapefruit, oranges, pickled sweet peppers and onions, fresh herb chimichurri *GF*

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

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

HERB CRUSTED

Seared with a mix of fresh picked herbs, & seasonal succotash *GF*

OSCAR add \$10

Fresh picked crab, jumbo asparagus 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

Fried Oysters - mp - Flash-fried oysters, with cocktail sauce, remoulade, & choice of side

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

NY Strip - 28 - 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*

SIDES - 4	Vegetable of the Day	Stone-Ground Cheese Grits
	Cole Slaw <i>GF</i>	Crispy Yukon Gold Potatoes,
	Chipotle Collards <i>GF</i>	Confit Garlic & Fresh Herbs <i>GF</i>
	Shoestring French Fries <i>GF</i>	Jumbo Asparagus +\$2 <i>GF</i>
	Hush Puppies	Seasonal Succotash +\$1 <i>GF</i>

*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.*

- Angels Envy Rye - 23
- Bakers - 9
- 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 Daniels - 7.50
- Gentleman Jack - 9
- Jack Daniels 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
- 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
- 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** **Rhone Style Blend**/Andre Brunel Becassonne/Rhone Valley - 10
Sauvignon Blanc/ American Thread/Sonoma - 9
Chardonnay/ Martin Ray/ Sonoma - 10
Pinot Grigio/ Promessa/ Delle Venezie - 8
Maison de Grand Esprit/ Rosé/ France - 9
Riesling/ Eroica/ Columbia Valley - 10
- RED** **Tempranillo**/ Flacco/ Rioja - 7
Grenache, Syrah/ Andre Brunel/ Rhone - 9
Malbec/ Punto Final/ Mendoza,Argentina - 9
Pinot Noir/ American Thread/ Monterey County - 10
Zinfandel/ Ghost Rider/ Lodi - 9
Cabernet Sauvignon/ Story Point/ Sonoma - 10

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

Coastal Mary - 10

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

Basil Limeaid - 11

Pickers vodka, fresh basil, fresh lime, simple syrup

Canton 75 - 11

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

Southern Whisky Sour - 11

St. Augustine bourbon, Merlet peach liqueur, fresh lemon, Bing cherry

Coastal Paloma - 11

Puro Verde silver tequila, house made jalapeño syrup, ruby red grapefruit, fresh lime, Found Watermelon Basil sparkling water

True Strawberry Daiquiri - 11

Havanah Club rum, fresh strawberries, fresh lime and simple syrup

"Drinking is a Way of Ending the Day"

- Ernest Hemingway



~ SUSTAINABLE SEAFOOD JOINT ~

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