

STARTERS

GF Shrimp Cocktail - 15

Wild American shrimp
w/ traditional cocktail sauce

Lobster Arancini - 12

Lobster Risotto rolled in panko
breadcrumbs & flash fried;
w/ Sundried Tomato & Basil Aioli

Yellowfin Tuna - 18

Seasoned & seared fresh Togarashi
tuna over wakame salad
w/ miso aioli & black garlic shoyu

Stuffed Scallops - 7/ea.

Scallop shell stuffed w/
scallop, shrimp & crab meat

New Orleans BBQ Shrimp - 16

Wild American shrimp,
w/ Créole beer butter sauce
& toasted ciabatta bread

GF Mussels of the Moment - 15

Fresh P.E.I. mussels
w/ rotating seasonal preparation

GF Oysters Rockefeller* - 16

Six oysters baked w/ spinach,
Pernod, parmesan & bacon

Peel & Eat Shrimp -

½ pound - 14- full pound - 27
Steamed & seasoned jumbo gulf
shrimp w/ remoulade & cocktail
sauce

Salmon Toast - 12

House cured Gravlax served atop
herbed goat cheese on ciabatta,
topped with truffled deviled egg,
fresh dill, capers & everything-
bagel seasoning

Smoked Grouper Dip - 14

Fresh pecan smoked grouper,
red onion jam, toasted ciabatta
crostini

Crab & Shrimp Au Gratin - 15

Baked blue crab & shrimp,
cheese trio, toasted ciabatta bread

Gator Tail - 13

Flash-fried gator tail finished
w/ Comeback sauce

Fried Pickles - 9

Flash-fried in-house pickle chips
w/ our Comeback sauce & Ranch

SPECIALTIES

Po'Boy - 15 - **Choose one:** Fried shrimp, oyster or gator tail.

Served with lettuce, tomato, onion, pickles, remoulade,
and choice of side.

Burger Of The Day - 14 - Check the chalk boards for today's burger.

We also serve a traditional burger with choice of side for

Shrimp Tacos - 14 - Flash fried shrimp, citrus slaw, onion, corn, cilantro, chipotle cream, and choice of side

Fried Shrimp - 15 - Jumbo wild-American shrimp flash-fried, with cocktail sauce, remoulade and choice of side

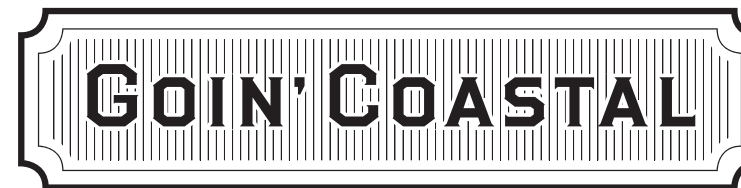
Fish Sandwich - 14 - Fresh fish, coastal seasoning, lettuce, tomato, pickle, onion, remoulade, and choice of side

Pesto Chicken Salad Sandwich - 11 - White truffle pesto chicken salad, arugula, tomato, onion, and choice of side

Fried Chicken - 12 - Flash-fried local chicken breast, bacon thyme gravy, choice of side

Shrimp & Grits - 16 - Wild-American shrimp prepared 2 ways.

Sauteed and flash-fried, over creamy cheese grits with
andouille tomato gravy



~ SUSTAINABLE SEAFOOD JOINT ~



SOUPS & SALADS

Pesto Grain Bowl - 10

Quinoa, wheatberry, barley, wild rice & basil pesto vegetables
Add: Grilled Shrimp 5 / Rainbow Trout 8 / Grilled Chicken 4

Lobster Bisque 11 / **Soup of the Day** 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 - 16 - Flash-fried shrimp served over mixed greens, shredded carrot, avocado, bacon, egg, blue cheese, red onion, tomato, honey lemon vinaigrette

Tuna Salad - 19 - Togarashi seared tuna served over a bed of hydroponic butter lettuce, carrots, red onion, heart of palm, avocado, ginger miso dressing

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

GF Salmon & Arugula - 15 - House cured Gravlax, arugula, red onion, avocado, cucumbers, capers, tomato, goat cheese and lemon herb vinaigrette

GF Shrimp & Crab Louie - 18 - chilled shrimp & fresh lump crab, mixed greens, egg, tomato, avocado with Louie dressing

SIDES - 4

GF Cole Slaw

GF Chipotle Collards

GF Shoestring French Fries

Hush Puppies

GF Stone-Ground Cheese Grits

GF Asparagus & Shrooms

w/Shallot Butter +\$2

Seasonal Vegetable

*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.



~ SUSTAINABLE SEAFOOD JOINT ~

BEVERAGES

Coca Cola	3	Tonic	3	Tea	3
Diet Coke	3	Club Soda	2	Sweet Tea	3
Sprite	3	TopoChico, Mexico	3	Coffee	3
Ginger Ale	3	Panna Still Water, Italy	6	Hot Tea	3
Lemonade	3				

BOURBON / WHISKEY / RYE

Angel's Envy	17	Jefferson Reserve	21
Angel's Envy Rye	22	Jefferson Ocean	32
Basil Hayden	17	Knob Creek	12
Buffalo Trace	10	Knob Creek Rye	14
Bulleit	12	Makers Mark	11
Bulleit Rye	12	Michters Rye	16
Crown Royal	11	Michters Small Batch	16
Eagle Rare	11	Old Forester	8
Elijah Craig	12	Sazarc Rye	11
High West Double Rye	9.5	Whistle Pig Piggyback	15
Jack Daniels Black Label	9	Whistle Pig Rye	19
Jamesons Irish Whiskey	10	Woodford Reserve	13

** ask your server or bartender for new or rare finds not on our list*

SCOTCH

BenRiach 10	18	Glenmornangie 10year	13
BenRiach 12	21	Glenmornangie 12 year La Santa	20
BenRiach Smoky 10	21	Sherry	24
BenRiach Smoky12	23	Glenmorangie 12 year Nectar D'Or	16
Talisker Storm Highlands	18	Glenlivet 12 Year Speyside	14

** Ask your server or barkeep for new arrivals and special additions*

WINES BY THE GLASS

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

RED	Cabernet Sauvignon /Storypoint/Sonoma - 10 / Beringer Knights Valley/Sonoma - 15
	Malbec /Llama/Mendoza, Argentina - 10
	Pinot Noir / OTWC/ Willamette - 12
	Red Blend / Domaine Chantepierre/Côte du Rhône - 10
	Tempranillo / Flaco/Rioja - 9
	Zinfandel / Lapis Luna/Paso Robles - 10
WHITE	Chardonnay / Luc Cholot/Languedoc, France - 10 / Willowbrook/Sonoma - 12
	Pinot Grigio / Mirabello, Venetie - 9
	Riesling / Dr. Loosen Dr. L/Pfalz, Germany - 10
	Sauvignon Blanc / Lobster Reef/ Marlborough - 10

SPARKLING

Cava Rosé / Los Monteros/ Spain - 8
Prosecco / Mirabello/ Treviso, Italy - 8

PORTS & SHERRY

Ask to see our complete wine list

VODKA

Absolut	9
Grey Goose	12
Ketel One	10
Stoli	9.5
Titos	8.5

GIN

Barr Hill	12
Bombay	9
Bombay Sapphire	10
Castle & Key's Ruits of Ruin	11
Hendricks	12.5

TEQUILA

Califino Blanco - <i>LOCAL</i>	11
Calafino Reposado - <i>LOCAL</i>	11
Herradura Silver	12.5
Herradura Resposado	16
Herradura Anejo	18

RUM

Bacardi Silver	7
Barcardi Coconut	7
Gosling Black	9
Captain Morgan	8
Plantation XO 20 year	18

SEASONAL COCKTAILS

Tai One On - 12
London dry gin, passionfruit, lime juice, orgeat, black rum finish

Basil Daisy - 11
Vodka, lemon juice, aperol, fresh basil

Coastal Manhattan - 13
Bourbon, cocchi Americano, sweet vermouth, bitters, oleo saccharum

Coastal Mary - 12
House-made Mary mix, vodka, Coastal spice rim, jumbo shrimp

Double Down - 14
Double rye bourbon, Grand Marnier, Cardamaro, Banane de Bresil, Demerara syrup

Georgia Peach Sangria - 10
White peach purée, crème de peche, white wine

Tequila Rose - 11
Blanco tequila, pamplemousse liqueur, lime juice, agave, cava rosé

Pom Mule - 10
Vodka, pomegranate liqueur, ginger beer, lime juice

Summer Storm - 12
Black rum, lime juice, elderflower liqueur, ginger beer

Last Word - 12
Gin , chartreuse, lime juice, cherry liqueur

BEER - Bottle

Bud Lite	5	Miller Lite	5	Blakes Hard Cider	
Coors Lite	5	O'Doull's Amber NA	5	GF ~ seasonal	6
Blue Moon	5	Heineken	5		
Guinness Nitro	6	Yuengling	5		
Michelob Ultra	5				

Draft

Rotating Local and Seasonal Drafts available ask your barkeep or server for current selections.