



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Justin Price, Chef de Cuisine

bread basket baked fresh daily, sweet butter 10

spring tart chef's inspired preparation 16

oysters raw on the half shell, plain or dressed, half dozen 27

she crab soup amontillado sherry, olio verde, chives, crostini 15

caesar salad spanish white anchovy, crispy parmesan 16

creole hushpuppy shrimp, onion jam, garlic sabayon, wild dunes honey 18

burrata scorched peas, asparagus, tomato, rhubarb, smoked sunflower 18



ravioli pine nut, lavender brown butter, tomato, white balsamic, leeks 32

filet mignon 8oz mulberry demi-glace, potato mousse, carrot with borage blossom MP

hanger steak black garlic, pave potato, kombu bordelaise, carrots in coffee, chimichurri 49

duo of lamb herb risotto, apricot agrodolce 53

daily fish sea salad, seville orange butter, salsa maccha, jicama radish & cucumber MP

brick chicken gumbo chicken andouille, dirty rice, okra, preserved lemon 39

berkshire porkchop sweet tea brined, polenta cake, braised greens, mustard sauce, pickled figs 49

bouillabaisse crab, local seafood, corn, potatoes, fried bread 59

sides

herb risotto 9

dirty rice 9

braised greens 9

Please advise your server of any dietary restrictions. There is a \$6 split plate fee.

***CONSUMER ADVISORY:** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.