



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

LUNCH MENU

SMALL PLATES

SPINACH SALAD

warm bacon dressing
mushrooms
hard boiled egg
16

CAESAR SALAD

romaine lettuce
garlic and parmesan croutons
spanish white anchovies
grated parmesan
16

SHE CRAB BISQUE

amontillado sherry
olio verde
brioche, crostini chive
14

SMOKED FISH DIP

house-smoked mahi
duke's, hot sauce
saltines
15

TRUFFLE SHOESTRING POTATOES

parmesan snow, sea salt
11

additions

chicken **9** shrimp* **MP** mahi mahi* **16**

MAIN PLATES

SHRIMP ROLL

chilled shrimp salad, tarragon mayo
tobacco onions, buttered split top roll
26

ROASTED TURKEY SANDWICH

pecan smoked bacon
smashed avocado, lettuce, tomato
dukes mayo, rustic sourdough toast
20

GROWN UP GRILLED CHEESE

italian taleggio, french mimolette
sweet & sour onions, rustic sourdough
23

TERRACE BURGER*

lettuce, tomato, red onion, pickles
choice of:
american, swiss, or cheddar
brioche bun
23

FISH TACOS*

pineapple salsa, avocado mousse
shaved cabbage, pickled red onion
chipotle aioli
22

additions

pecan smoked bacon **6** fried egg* **4** avocado **6**
sautéed wild mushroom **5** caramelized onions **4**

SIDES

mixed berries **9**

side salad **7**

shoestring fries **7**

seasonal fruit **7**



Andrew Wilson- Chef de Cuisine

Proud partner of the SC Aquarium Good Catch Sustainable Seafood Program. We're strawless for sea life! Available upon request.

Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions.

Please advise your server if interested. 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.