

# COAST

oceanfront dining

## LUNCH ONLY | 2 COURSES \$25

### Starters (Choice of One)

#### Mojo Chicken Quesadilla

mojo-marinated chicken, pepper jack cheese, corn & black bean salsa, chipotle aioli, sour cream, cotija cheese, pico de gallo, pickled red onion

#### Shrimp Tortilla Soup

chopped shrimp, fresh lime, micro cilantro, crispy tortilla strips

#### Coast Chopped Salad

Key Lime vinaigrette, cashew pieces, roasted pineapple, sweet pepper, cucumber, tomato, tortilla strips, watermelon radish, romaine lettuce

### Entrées (Choice of One)

#### Teriyaki Filet Bowl

Island rice, sweet peppers, caramelized onions, carrots, sesame seeds, chives, mango-chipotle drizzle

#### Blackened Fish Sandwich

toasted brioche bun, lettuce, tomato, red onion, lemon aioli, french fries

#### Local Fish and Chips

beer-battered local fish, seasoned french fries, house tartar sauce, lemon, malt vinegar



#### GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY

We would like to thank Sea Eagle Market for our local finfish and shellfish; Canewater

Farm for access to their extensive and passionately grown organic heirloom produce; and Sweet Grass Dairy, Sprout Momma Breads and all the South Carolina and Georgia producers who provide us with sustainable and high-quality products.

