



**29 per person**

Discounts do not apply.

## FIRST COURSE

### MAINE LOBSTER BISQUE

## SECOND COURSE

choice of salad

### FARRO AND BEET SALAD

artisan lettuce • farro • roasted beets •  
pecan gremolata • pickled shallots •  
orange and thyme vinaigrette

### HOUSE-CURED BACON AND ICEBERG WEDGE SALAD

iceberg wedge • house-smoked pork belly •  
chopped eggs • smoked pepper relish •  
crumbled goat cheese • mustard dressing

## THIRD COURSE

choice of entree

### BLACKENED AHI TUNA

coconut rice • wilted seasonal greens • mango salsa •  
lemon butter

### BARBECUE SPICED HALF CHICKEN

smoked half chicken finished with our house seasoning • french fries •  
roasted garlic haricots verts

### VEGETARIAN SPECIAL OF THE DAY



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

Our Family of Certified South Carolina Providers

Yon Family Farms, Ridge Spring, SC • Sea Eagle Market (Seafood), Beaufort, SC •  
Birney's Foods, Moncks Corner, SC • Keegan-Fillion Farm, Walterboro, SC •  
Anson Mills, Columbia, SC • Clayton Rawl Farms, Lexington, SC •  
Blue Marlin Seafood, Beaufort, SC



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.



## BEER

<b>Amstel Light</b> - The Netherlands	5.50
<b>Bud Light</b> - St. Louis, MO 16 oz.	5.50
<b>Bud Light Lime</b> - St. Louis, MO	4.50
<b>Budweiser</b> - St. Louis, MO 16 oz.	5.50
<b>Coors Light</b> - Golden, CO	4.50
<b>Corona</b> - Mexico	5.50
<b>Corona Light</b> - Mexico	5.50
<b>Heineken</b> - The Netherlands	5.50
<b>Michelob ULTRA</b> - St. Louis, MO 16 oz.	5.50
<b>Miller Lite</b> - Milwaukee, WI	4.50
<b>Sam Adams</b> - Boston, MA	5.50
<b>Stella Artois</b> - Belgium	5.50
<b>Yuengling</b> - Pottsville, PA	4.50

## DRAFT BEER

<b>Michelob ULTRA</b>	4.50
<b>Shock Top</b>	5.50
<b>Palmetto IPA</b>	7.50
<b>Fat Tire</b>	6.50
<b>Sea Pines Lager</b> by Southern Barrel	6.50
<b>Sea Pines Lighthouse Blonde</b> by River Dog Brewing Co.	6.50

## CRAFT BEER

<b>Westbrook IPA</b> - Mount Pleasant, SC	8
<b>Westbrook One Claw</b> - Mount Pleasant, SC	8
<b>Kölsch</b> - Charleston, SC	8
<b>Pluff Mud Porter</b> - Charleston, SC	7.50
<b>Palmetto Lager</b> - Charleston, SC	7.50
<b>Devils Backbone Vienna Lager</b> - Lexington, VA	8
<b>River Dog IPA</b> - Ridgeland, SC	8

## COAST SPECIALTY DRINKS

### SKINNY COLADA 10

Burnett's Coconut vodka • pineapple juice • soda water

### SKINNY MARGARITA 12

Hornitos Tequila • agave • water • muddled with lime wedges

### SKINNY CUCUMBER COOLER 12

Effen Cucumber vodka • cucumber • raspberry puree • soda water

### PEACH MOJITO 12

Cruzan Peach Rum • muddled with lime wedges and mint leaves • topped with soda water and simple syrup

### PIRATE'S MAI TAI 9

Captain Morgan Spiced Rum • Castillo light rum • pineapple and orange juices

### ISLAND TEA 10

Firefly Sweet Tea vodka • sweet and sour • served over ice with lemon-lime soda

### MELON FIZZ 12

Grey Goose Le Melon vodka • lemon-lime soda • sweet and sour • splash of cranberry juice

### COAST MARGARITA 12

Cazadores Tequila Reposado • triple sec • sweetened lime juice • sour mix • salted rim

### DARK 'N STORMY 11

Gosling's Black Seal dark rum mixed with Gosling's Ginger Beer • dash of bitters

### MOSCOW MULE 12

Tito's Handmade Vodka • Gosling's Ginger Beer • lime

### COAST SUN SPLASH 9

Malibu coconut rum • orange and grapefruit juices