

QUICK BITES

- HUSH PUPPIES**  
honey butter..... 7
- GUACAMOLE** <sup>GF</sup>  
tortilla chips, fresh radish, pickled red onion, cilantro.....15
- CRISPY BRUSSELS SPROUTS**  
thick-cut bacon, Parmigiano-Reggiano,  
pickled onion, honey balsamic glaze .....13
- TUNA POKE WONTON\***  
diced ahi tuna, wakame, avocado, ponzu sauce,  
Sriracha aioli, toasted sesame seeds, jalapeño .....18
- CILANTRO AVOCADO TOAST**  
toasted multigrain bread, radish,  
pickled red onion, watercress.....13  
*+ seared shrimp 9*

SHAREABLES

- FLASH-FRIED CALAMARI**  
crispy flash fried calamari, citrus aioli, aleppo dust .....18
- BLACKENED SHRIMP NACHOS** <sup>GF</sup>  
tortilla chips, pico de gallo, white queso, jalapeños.....16
- CAST IRON CRAB CAKE**  
lump crab cake, poblano corn salsa, red pepper coulis .....19
- FIRECRACKER SHRIMP**  
crispy flash-fried shrimp, spicy aioli, wasabi sauce,  
tobiko caviar, toasted sesame seeds .....17
- CHILLED BLUE CRAB DIP**  
blue crab, Boursin, Gruyere, warm pita chips,  
shaved radish, pickled red onion, watercress,  
slices of crisp English cucumber.....18

SOUP AND SALADS

- + grilled chicken 8 | + plancha shrimp 9 |  
+ plancha salmon\* 9 | + fried oysters 9*
- COAST CAESAR SALAD**  
chopped romaine, olive oil croutons, freshly grated  
Parmigiano-Reggiano, roasted garlic Caesar dressing.....12
- BEET SALAD** <sup>GF</sup>  
baby kale, roasted beet, shaved local apple, pickled red onion,  
blue cheese, toasted walnuts, basil vinaigrette .....14
- FARMERS MARKET SALAD** <sup>GF</sup>  
baby field greens, chopped kale, seasonal fresh fruit,  
candied pecans, shaved manchego, white balsamic  
and herb vinaigrette .....13
- BLUE CRAB AND CORN BISQUE**  
fresh corn, sherry cream .....cup 8 / bowl 12

SANDWICHES AND TACOS

- sandwiches served with french fries and a pickle spear  
two tacos served with tortilla chips*
- HALF-POUND BURGER\***  
brisket and chuck mix, lettuce, tomato,  
onion, pickle, brioche bun.....17  
*+ American, Swiss, cheddar 2  
+ thick-cut, house-smoked bacon 3*
- COAST SIGNATURE LOBSTER ROLL**  
poached Maine lobster, basil aioli,  
toasted split bun ..... 34
- COAST SHRIMP SALAD CROISSANT**  
chilled shrimp salad, buttery croissant, lettuce.....17
- BLACKENED MARKET FISH TACOS**  
cotija cheese, mango salsa, fresh cilantro,  
shaved cabbage slaw.....17
- SPICY SHRIMP TACOS**  
shaved cabbage slaw, queso fresco, chili lime crema .....17
- SEARED SASHIMI TUNA TACOS\***  
rare seared ahi tuna, avocado,  
shaved cabbage slaw, Baja white sauce .....17

DESSERT

- KEY LIME PIE**  
fresh whipped cream..... 9
- FLOURLESS CHOCOLATE TORTE**  
berry coulis, dark chocolate sauce..... 9
- ICE CREAM OR SORBET** <sup>GF</sup>  
ask your server for today's flavors.....one scoop 4 / two scoops 8



CAST IRON PLANCHA

served with herb-roasted broccolini and Coast signature lemon butter

- NORTH ATLANTIC SALMON\*** 32
- AHI TUNA\*** 33
- JUMBO LUMP CRAB CAKES** 38
- FRESH CATCH OF THE DAY\*** 36

*small house salad, Caesar salad or cup of soup +5*

SHAREABLE SIDES 6

- manchego cheese Adluh grits
- baby green beans
- smashed Yukon Gold potatoes
- Brussels sprouts
- herb-roasted broccolini
- island rice

Lowcountry boil  
with andouille sausage, red potatoes and fresh corn +3

<sup>GF</sup> All shareable sides are gluten free

[ MAKE IT A DUO ]

- COLD WATER LOBSTER TAIL** 19
- JUMBO LUMP CRAB CAKE** 17
- SOUTH CAROLINA COASTAL SHRIMP** 15

RAW BAR

*served with cocktail sauce, mignonette, mustard sauce,  
lemons, saltine crackers, mini Tabasco and clarified butter*

- DAILY OYSTER SELECTIONS** <sup>GF</sup>  
ask server for our daily fresh selections..... MP
- SHRIMP COCKTAIL** <sup>GF</sup>  
cocktail sauce .....15
- SEARED TUNA SASHIMI\***  
koji sauce, toasted sesame seeds, quick kimchi.....16

ENTREES

- PAN-ROASTED ATLANTIC SALMON\***  
roasted Brussels sprouts, balsamic reduction, butternut squash,  
shaved apple .....33
- SEARED AHI TUNA\*** <sup>GF</sup>  
baby green beans, island parsnip puree, ginger and  
chili reduction, toasted sesame seeds.....35
- SEARED SEA SCALLOPS** <sup>GF</sup>  
plancha-seared U-10 sea scallops, parsnip puree, corn poblano  
relish, mustard seed caviar, fresh radish ..... MP
- CARIBBEAN ROASTED HALF CHICKEN**  
roasted half jerk chicken, red peas and rice,  
sweet plantain banana, jerk sauce.....29
- COCONUT SHRIMP AND CHIPS**  
fried coconut shrimp, sweet habanero pepper sauce,  
garlic cotija Yuca fries, red chili slaw.....29
- BLACKENED MARKET CATCH** <sup>GF</sup>  
blackened fresh catch served with island rice, garlic haricots verts,  
mango salsa and red pepper coulis.....35
- SEAFOOD SOFRITO** <sup>GF</sup>  
sauteed shrimp, mussels, clams and lobster in smoked sausage  
sofrito, manchego cheese grits.....35
- 1¼ POUND STEAMED SNOW CRAB DINNER** <sup>GF</sup>  
served with choice of side from the Cast Iron Plancha  
section above, drawn butter and lemon ..... MP  
*+ Lowcountry boil side with andouille sausage,  
red potatoes and fresh corn 3*
- 8-OUNCE FILET OF BEEF\*** <sup>GF</sup>  
smashed Yukon Gold potatoes, haricots verts, demi-glace ..... MP
- ROASTED LOADED MAINE LOBSTER MAC AND CHEESE**  
pound cleaned lobster, penne pasta, Gruyere Mornay sauce,  
smoked bacon..... 39
- LAND AND SEA DUO\*** <sup>GF</sup>  
8-ounce filet, demi-glace, plancha lobster tail, haricots verts,  
smashed Yukon Gold potatoes..... MP

<sup>GF</sup> Denotes gluten-free items on the menu



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.



*We apologize for any inconvenience as we cannot accept separate checks for parties larger than eight. Split plate charge \$5.  
A 20 percent gratuity will be automatically added for parties of eight or more.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## COAST SPECIALTY DRINKS

### SKINNY COLADA

Captain Morgan Coconut Rum, pineapple juice, soda water..... 12

### SKINNY MARGARITA

Cazadores Tequila Reposado, agave, club soda, muddled lime wedges .....12

### SKINNY CUCUMBER MINT COOLER

Ketel One Botanical Cucumber Mint Botanical vodka, cucumber, raspberry puree, club soda.....12

### SEASONAL MOJITO

BACARDÍ Superior Rum or flavored rum with muddled lime and mint, topped with club soda.....12

### PIRATE'S MAI TAI

BACARDÍ Superior Rum, Myers's dark rum, almond liqueur, pineapple, orange and lime juices .....12

### HERITAGE TRANSFUSION

Ketel One vodka, Owen's Barstool Transfusion Mix.....12

### ROYALE PALMER

St. Royale Green Tea Flavored Vodka, lemonade.....12

### THE MARINA SOUR

Bulleit bourbon, Trave Amaretto, Key lime juice, orange and pineapple juices .....12

### COAST MARGARITA

Cazadores Tequila Reposado, triple sec, sweetened lime juice, sour mix, salted rim.....12

### COAST AND STORMY

BACARDÍ Black rum with Gosling's ginger beer.....12

### BC PALOMA

Don Julio Blanco tequila, Key lime juice, hibiscus simple syrup, grapefruit juice, splash of club soda.....13

### WHITE PEACH SANGRIA

rosé, moscato, peachtree, white peach cranberry juice, splash lime juice.....12

### PAIN KILLER

BACARDÍ Black rum, cream of coconut, pineapple juice, orange juice, pineapple wedge, nutmeg.....12

## FROZEN SPECIALTY DRINKS

### FROZEN MARGARITAS, COLADAS AND DAIQUIRIS

made with Aztec Gold tequila or Captain Morgan white rum.....12  
*(non-alcoholic 7)*

*lime | strawberry | raspberry | mango |*

*banana | peach | piña colada*

*+ dark rum 3 | Grand Marnier 4*

### FROZEN LEMONADE

BACARDÍ Limón rum blended with strawberry daiquiri and lemonade.....12

### MANGO MADNESS

Deep Eddy Grapefruit Vodka blended with mango, strawberry .....12

### FROZEN BANANA BONANZA

Mount Gay rum blended with banana and strawberry daiquiri.....12

### FROZEN MUDSLIDE

Smirnoff Vanilla vodka blended with Kahlúa, Baileys Irish Cream, whipped cream, garnished with chocolate syrup .....12



## FEATURED WINE OF THE MONTH

**Blue Crab Red Blend**, Sea Pines Resort Private Label, CA..... 12 | 46

**Blue Crab Sauvignon Blanc**, Sea Pines Resort Private Label, CA.....11 | 42



## BEER

**Amstel Light** - The Netherlands.....5.50

**Bud Light** - St. Louis, MO 16 ounce.....5.50

**Bud Light Lime** - St. Louis, MO.....4.75

**Budweiser** - St. Louis, MO 16 ounce.....5.50

**Coors Light** - Golden, CO.....4.75

**Corona** - Mexico.....5.50

**Corona Light** - Mexico.....5.50

**Guinness** - Ireland.....8

**Heineken** - The Netherlands.....5.50

**Miller Lite** - Milwaukee, WI.....4.75

**Michelob ULTRA** - St. Louis, MO 16 ounce.....5.50

**Stella Artois** - Belgium.....6.75

**Yuengling** - Pottsville, PA.....4.50

## DRAFT BEER 16 ounce

**Michelob ULTRA**.....5.50

**Coastal Love IPA by Wicked Weed**.....9.50

**Devils Backbone Vienna Lager**.....8

**Beach Bar Choice**.....8

**Lighthouse Blonde by River Dog Brewing Co**.....9

**Sunset Shandy by Southern Barrel Brewing Co**  
*exclusively for the Sea Pines Resort*.....10

## CRAFT BEER

**Wicked Weed Pernicious IPA** - Asheville, NC.....8

**Westbrook One Claw** - Mount Pleasant, SC.....8

**Westbrook IPA** - Mount Pleasant, SC.....8

**COAST Kölsch** - Charleston, SC.....8

**Holy City Pluff Mud Porter** - Charleston, SC.....7.50

**River Dog IPA** - Ridgeland, SC.....8

**Narragansett Lager** - Pawtucket, RI.....7

**Austin Pineapple Cider**.....7.50

## HARD SELTZERS AND RTDS

**High Noon** .....11

**Truly** .....7

**Cutwater** .....11

**Tipsy Organic Wine Spritzer** (*orange, blackberry, grapefruit*).....11



## WINE BY THE GLASS

### WHITES AND SPARKLING

**G B**

**Prosecco**, Ruffino, DOC, Valdobbiadene, Italy, NV.....11.....42

**Cava Brut**, Segura Viudas, Spain, NV.....9.....34

**Pinot Grigio**, Ecco Domani, Trentino-Alto Adige, Veneto, Italy.....9.....33

**Pinot Grigio**, Sea Pines Resort Private Label, North Coast, CA.....10.....40

**Sauvignon Blanc**, Rodney Strong, Charlotte's Home, Sonoma County, CA.....9.....36

**Sauvignon Blanc**, Whitehaven, Marlborough, New Zealand.....12.....42

**Sauvignon Blanc**, Kim Crawford, Marlborough, New Zealand.....14.....44

**Chardonnay**, Cypress, Central Coast, CA.....9.....32

**Chardonnay**, William Hill, Central Coast, CA.....10.50.....39

**Chardonnay**, Noah River, Napa Valley, CA.....11.50.....44

**Chardonnay**, Kendall-Jackson, Vintner's Reserve, CA.....12.50.....48

**Riesling**, Hogue, Columbia Valley, WA.....11.....40

**Rosé**, La Jolie Fleur, IGP Mediterranee, France.....11.....44

**Grüner Veltliner**, LAURENZ V., Niederösterreich, Austria.....10.50.....38

**Moscato**, Allegro, CA.....9.....30

### REDS

**Pinot Noir**, Rainstorm, Willamette Valley, OR.....13.....50

**Pinot Noir**, Meiomi, Monterey / Santa Barbara County, CA.....15.....58

**Merlot**, Clos Du Bois, Sonoma, CA.....9.....32

**Malbec**, Bodega Norton, Colección, Mendoza, Argentina.....9.50.....36

**Zinfandel**, Cline Family Cellars, Lodi, CA.....11.....40

**Cabernet Sauvignon**, Sea Pines Resort Private Label, Paso Robles, CA.....12.....46

**Cabernet Sauvignon**, Oberon, Napa Valley, CA.....15.....54

**Cabernet Sauvignon**, Beringer, Knights Valley, Sonoma, CA.....16.50.....64



### THE SEA PINES RESORT WI-FI

Scan the QR code to the left to access The Sea Pines Resort's complimentary guest Wi-Fi.

Network name: The Sea Pines Resort  
Password: SPRguest62