

RAW BAR

OYSTER BAR MENU

MKT *half* MKT *dozen*

RAW* Coastal Cocktail Sauce • Mignonette Sauce • Raw Horseradish

CHARGRILLED Romano Cheese • Garlic Oyster Butter • Oak Fired Grilled

ROCKEFELLER Creamed Spinach • Chardonnay Cream Sauce • Parmesan Cheese • Pernod • Broiled

CRAB CRUSTED Lump Crab Meat • Bell Peppers • Parmesan Cheese • White Cheddar Cheese • Garlic Butter • Broiled

OYSTER SHOOTERS 2.5

BLOODY MARY SHOOTER John's Bloody Mary Mix • IPA • Shucked Oyster

SMOKEY HOWL Noble Coyote Espadin Tequila • Grapefruit Rosemary Syrup • Shucked Oyster

RAW BAR SPECIALTIES

SNOW CRAB LEGS MKT *half pound* MKT *pound*

Steamed • Drawn Butter • Lemon Wedge

PEEL & EAT SHRIMP 11 *half pound* 20 *pound*

Old Bay • Drawn Butter • Lemon Wedge

AHI TUNA* 10

Sushi Grade Ahi Tuna • Sesame Seeds • Sesame Ginger Dressing
Asian Slaw • Seaweed Salad • Pickled Ginger • Wasabi

COLOSSAL SHRIMP COCKTAIL 11

Coastal Cocktail Sauce • Lemon Wedge

ADDITIONAL SHRIMP (1) 2.25

TUNA POKE* 10

Sushi Grade Ahi Tuna • Avocado Créma
Wonton Chips • Sesame Seeds

SHRIMP CEVICHE 8

Lemon & Lime Juice • Bell Peppers • Cilantro • Celery
Jalapeño • Scallions

SCALLOP CEVICHE 9

Lemon & Lime Juice • Bell Peppers • Cilantro • Celery
Jalapeño • Scallions

SEAFOOD TOWER* MKT

Colossal Shrimp Cocktail • Raw Oysters • Half Pound Snow Crab Legs • Coastal Cocktail Sauce • Mignonette Sauce Raw Horseradish

Seafood Tower Add-Ons

TUNA POKE	5
SHRIMP CEVICHE	4.5
SCALLOP CEVICHE	4

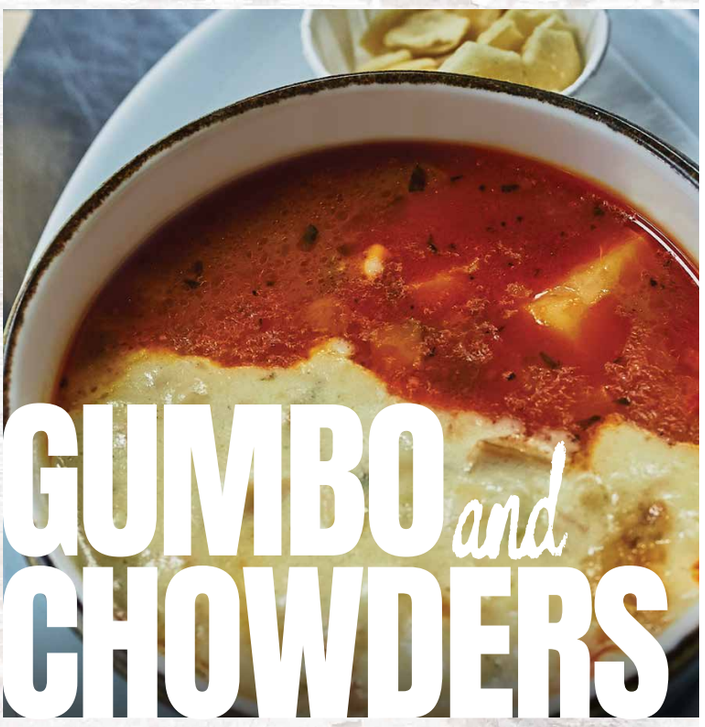
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MKT MARKET SIGNATURE ITEMS



SNACKABLES

CONCH FRITTERS	9.5	BBQ SHRIMP ORLEANS	10.9	BRUSCHETTA	8
CHOWDER FRIES	5.5	SMOKED WINGS	8	FRIED RIBS	7.9
FRIED GATOR	11	CALAMARI	9.2	PORK RINDS	4
SMOKED FISH DIP	9	SMOKED SALMON	11.9	SOUTHERN FRIED CHICKEN BITES	7.9
		CHEESY COASTAL BREAD	5.5		



GUMBO and CHOWDERS

BAHAMIAN CONCH CHOWDER — 6 cup / 7.5 bowl

Diced Conch • Bacon • Diced Yellow Peppers • Celery
Fennel • Carrots

MINORCAN CLAM CHOWDER — 5 cup / 6.5 bowl

Chopped Clams • Red Potatoes • Diced Yellow, Green,
Red Peppers • Onions • Tomatoes

NEW ENGLAND CLAM CHOWDER — 5 cup / 6.5 bowl

Chopped Clams • Diced Potatoes • Onions • Celery • Cream

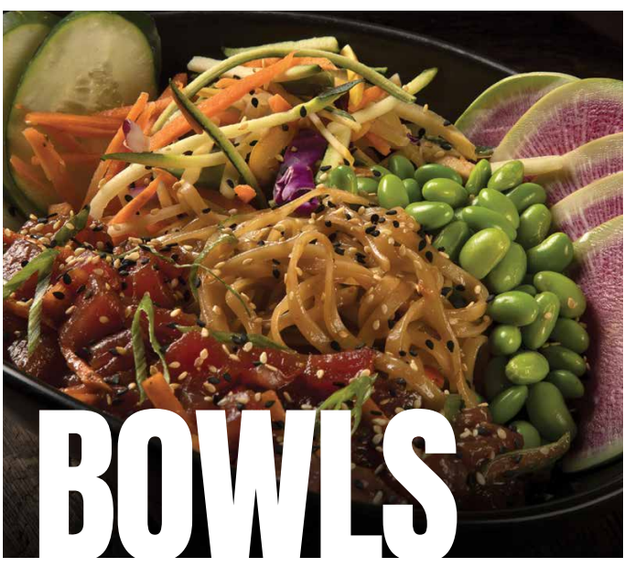
50/50 — 5 cup / 6.5 bowl

Half Portion of Minorcan Clam Chowder • Half Portion of
New England Clam Chowder

CHICKEN & ANDOUILLE GUMBO — 5.5 cup / 7 bowl

Smoked Pulled Chicken • Andouille Sausage • Diced Onions
Celery • Green and Red Peppers • Garlic • Peanut Oil
Topped with Poblano Rice

All gumbo and chowders served with oyster crackers



BOWLS

SALMON BOWL* — 11.5

Diced Salmon • Ponzu Ginger Glaze • Five Grain Medley • Baby Kale
Lemon Oil • Edamame • Cucumbers • Radishes • Heirloom Grape
Tomatoes • Avocado Créma • Fried Shallots

POKE BOWL* — 11.5

Tuna Poke • Sesame Rice Noodles • Cucumbers • Watermelon Radishes
Edamame • Shredded Carrots • Asian Slaw • Cilantro • Sesame Seeds
Sriracha Mayo

STEAK BOWL — 11

Steak Medallions • Poblano Rice • Black Bean and Corn Salsa
Pico de Gallo • Sautéed Onions, Mushrooms, Green and Red Peppers

JERK CHICKEN BOWL — 10.5

Jerk Chicken • Five Grain Medley • Black Bean and Corn Salsa
Pico de Gallo • Pineapple and Mango Salsa • Avocado

WE EXCLUSIVELY USE PREMIUM PEANUT OIL FOR ALL DEEP FRYING.



COASTAL MAINS

Seafood Fried Platters

Cole Slaw • House Pickles
Cocktail/Tartar • Fries or Choice of Side

SHRIMP	11.5
OYSTERS	13.9
SCALLOPS	14.5
FISH	14.9

Fried Combo Platter

CHOICE OF TWO 15

Fish • Shrimp • Oysters • Scallops
(May add a third item for 7)

LOBSTER MAC & CHEESE 18

Lobster Meat • Creamy Cheese Sauce
Butter • Cavatappi Pasta

CEDAR PLANK SALMON* 19.5

Apricot Mustard Jalapeño Glaze
Heirloom Carrots • Potato Medley

SHRIMP & GRITS 12.5

Cajun Buerre Blanc Sauce • Red Onions
Red Peppers • Heirloom Grape Tomatoes
Green Onions • Grits

SHRIMP & SCALLOPS 18.9

Shrimp • Scallops • Lemon Orzo with
Asparagus • Corn & Tomato Sauté

BOWTIE PASTA 14.9

Blackened Shrimp or Chicken • Baby Spinach
Sun-Dried Tomatoes • Asparagus
Chardonnay Cream Sauce • Garlic Bread

TUNA STEAK* 21

Tomato Scallion Topping • Coconut Lime Aioli
Asian Slaw • Sesame Ginger Dressing

PAN SEARED SCALLOPS 18

Sea Scallops • Red Seasoning • Lemon Beurre
Blanc • Lemon Orzo with Asparagus

LOW COUNTRY BOIL 19.5

Half Pound Snow Crab Legs • Shrimp
Andouille Sausage • Half Ear of Corn
Red Potatoes • Garlic Butter • Garlic Bread

Tide To Table

MAHI MAHI	Choice of Two Sides	15.5
SALMON	Choice of Two Sides	18
FRESH CATCH	Ask Your Server About Today's Fresh Catch of The Day	MKT

Ribs & BBQ

Cole Slaw • House Pickles
Fries or Choice of Side

SMOKED RIBS	Blackberry BBQ Sauce • Baked Beans	11.9
FRIED RIBS	Hand Breaded • Lightly Fried • Blackberry BBQ Sauce • Baked Beans	11.9
SMOKED HALF CHICKEN	Dry Rub Slow Smoked Chicken	10.9
SMOKED PULLED PORK PLATTER	Hand Pulled • Boston Butt • Pineapple Chili Glaze	11.9
SMOKED BRISKET PLATTER	Slow Smoked Tender Brisket • Coastal BBQ Sauce	11.9
BBQ COMBO PLATTER	Hand Pulled Pork • Tender Smoked Brisket (Add Smoked Quartered Chicken for 4.5)	11.9

Steaks & Chops

Our steaks are aged, hand-cut, corn-fed, midwestern beef, seasoned with our signature seasoning blend.

FILET MIGNON* 26

7 oz. • Closely Trimmed Tender Center Cut
Choice of Side

SIRLOIN* 19.5

8 oz. • Oak Grilled Thick Center Cut
Choice of Side

RIBEYE* 29

14 oz. • Well-Marbled Aged Beef Center Cut
Choice of Side

BEEF MEDALLIONS 20

Oak Grilled Medallions • Heirloom Carrots
Lemon Orzo Asparagus

PORTERHOUSE PORK CHOP* 19.8

Rosemary Infused, Sweet Tea Brined, Duroc
"All Natural," Antibiotic-Free, Dry Aged,
10 oz. Pork Chop • Potato Medley
Corn and Tomato Sauté

SEA SIDES 2.9

- CORN & TOMATO SAUTÉ
- COASTAL WAFFLE CHIPS
- LOADED POTATO SALAD
- LEMON ORZO ASPARAGUS
- GRILLED ASPARAGUS ($1 UPCHARGE)
- FRIES
- COLE SLAW
- MAC & CHEESE ($1 UPCHARGE)
- BAKED BEANS
- POTATO MEDLEY
- SWEET POTATO FRIES ($1 UPCHARGE)
- HEIRLOOM CARROTS
- BROCCOLI
- CREAMED SPINACH
- POBLANO RICE

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

MKT MARKET SIGNATURE ITEMS



ENTRÉE SALADS

SEASIDE SALAD WITH SHRIMP 12.2
Oak Grilled Shrimp • Mixed Greens • Basil • Cucumbers • Radishes
Corn Clusters • Heirloom Grape Tomatoes • Tomato Wedges
Feta Cheese • Honey Lime Vinaigrette

EVERYTHING WEDGE 7.9
Iceberg Lettuce • Cucumbers • Heirloom Grape Tomatoes • Bacon
Everything Seasoning • Avocado Ranch Dressing

BRUSCHETTA CHICKEN 11.9
Marinated Grilled Chicken Breast • Field Greens • Housemade Bruschetta
Ciliegine Mozzarella Balls • Chopped Asparagus • Parmesan Cheese
Griddled Garlic Bread • Balsamic Vinaigrette • Balsamic Reduction

LOBSTER COBB 21
Lobster Meat • Mixed Greens • Cucumbers • Corn Clusters • Radishes
Avocado • Bacon • Heirloom Grape Tomatoes • Green Goddess Dressing

Side Salads

CAESAR SALAD Romaine • Croutons • Parmesan Cheese • Caesar Dressing 3.5

HOUSE SALAD Mixed Greens • Mushrooms • Red Onions • Hearts of Palm • Cucumber
Croutons • Heirloom Grape Tomatoes • Goat Cheese Crumbles
White Balsamic Vinaigrette 4.5

Add to Everything Wedge or Side Salad — CHICKEN 4.5 | SHRIMP 6 | STEAK* 7 | SALMON 7



PO' BOYS SANDWICHES and BURGERS

SANDWICHES & BURGERS

CHICKEN CLUB 10.9
Marinated Grilled Chicken Breast • Muenster Cheese • Bacon • Tomato • Lettuce
Onion • Toasted Brioche Bun

CLOBSTER GRILLED CHEESE 19.5
Lobster Meat • Crab Meat • Pimento Cheese • Muenster Cheese • Griddled Texas Toast

PULLED PORK 10.5
Hand Pulled • Boston Butt • Pineapple Chili Glaze • Griddled Texas Toast

BRUSCHETTA CHICKEN 10
Marinated Grilled Chicken Breast • Provolone Cheese • Bruschetta Mix • Field Greens
Balsamic Reduction • Toasted Brioche Bun

MAHI MAHI 11.9
Grilled, Blackened, or Fried • Tartar Sauce • Lettuce • Tomato • Onion • Toasted Brioche Bun

LOBSTER ROLL 19.5
Chilled, Dressed Lobster Meat • Leaf Lettuce • Griddled Split-Top Bun

BRISKET 10.5
Slow Smoked Tender Brisket • Coastal BBQ Sauce • Onion Frizzets • Griddled Texas Toast

FRIED FISH 10
Fresh Haddock • Tartar Sauce • Lettuce • Tomato • Onion • Toasted Brioche Bun

OAK GRILLED CHEESEBURGER* 10
Half Pound Angus Beef • Lettuce • Tomato • Onion • Toasted Brioche Bun • (Add Bacon for 1.9)

B.O.D.* 11
Burger Of The Day - Ask Your Server • Toasted Brioche Bun

Po' Boys

Lettuce • Seasoned Tomato
House Pickles • Cole Slaw
French Loaf

SHRIMP	Remoulade	9.9
OYSTER	Remoulade	10.9
CHICKEN	Smoked Tomato Mayo	9.9
ANDOUILLE	Smoked Tomato Mayo	10.9
GATOR	Swamp Sauce	11.2

All sandwiches and burgers are served with fries, or your choice of side