

COASTAL PROVISIONS

OYSTER BAR & WINE BAR CAFE

Lunch Menu

MONDAY-SATURDAY FROM 11AM-4PM



DELI FAVORITES

On our fresh baked rosemary sea salt ciabatta bread with seasoned fries (sub sweet potato fries \$1)

COUNTRY HAM \$8.99

The real deal- from Smithfield NC; slow cooked in our kitchen and shaved thin with honey mustard, lettuce & tomato

HOUSE ROAST BEEF & CHEDDAR \$9.99

Our own prime roast beef perfectly slow cooked & shaved thin with aged cheddar, tomato, balsamic vinaigrette, aioli & arugula

ROAST TURKEY & BRIE \$8.99

Our house roasted turkey breast shaved thin with double creme brie, honey mustard, lettuce & tomato

MAPLE BOURBON HAM & SWISS \$8.99

Our maple bourbon glazed smoked ham with swiss cheese, dijon mustard, lettuce & tomato

TOMATO MOTZ \$8.99

Vine ripe tomatoes with fresh mozzarella, basil pesto, aioli & balsamic vinaigrette

ULTIMATE BRIE LT \$8.99

Double creme brie, thick sliced peppered bacon, mayo, lettuce & tomato

THE SALUMERIA \$8.99

Cappicola Ham, Genoa Salami & Mortadella with provolone, hot pepper relish, aioli, balsamic vinaigrette, lettuce & tomato

HOT SANDWICHES

With seasoned fries (sub sweet potato fries \$1)

CPM CRAB CAKE \$15.99

Our award-winning 'Best on the Beach' crab cake with homemade remoulade sauce, lettuce & tomato on a soft roll

PORK BELLY PASTRAMI \$13.99

Our BBQ award-winning pork belly pastrami with swiss cheese, dijon mustard & pickle slices on a soft pretzel roll

CAROLINA BBQ \$9.99

Eastern style pulled pork topped with our bluegrass mustard slaw on a soft roll

LA PLAYA CHICKEN WRAP \$9.99

Grilled chicken breast with jack cheese, lettuce, pico de gallo, guacamole & chili lime mayo on a whole wheat wrap

TACOS

FISH TACOS (2) \$9.99

Today's local catch, blackened, with jicama slaw, chili lime mayo & mango salsa on corn tortillas

SESAME TUNA TACOS (2) \$9.99

Sesame crusted seared tuna with napa slaw & wasabi mustard on flour tortillas

GREENTAIL SHRIMP TACOS (2) \$10.99

Chili dusted local shrimp with roasted corn & tomato salsa, jicama slaw & chili lime mayo on corn tortillas

OYSTER PO'BOY TACOS (2) \$11.99

Crispy fried oysters, lettuce, tomato & creole remoulade on flour tortillas

SALADS

CAESAR \$6.99

With toasted garlic bread

MIXED GREENS \$6.99

Tomatoes, cucumbers, balsamic vinaigrette

KALE CAPRESE \$11.99

Fresh mozzarella, roasted tomatoes, olives & roasted pine nuts over baby kale with pesto balsamic vinaigrette & toasted garlic bread

TRIPLE B \$9.99

Beets, brussel sprouts, blue gorgonzola & spiced walnuts over mixed greens with balsamic vinaigrette

Salad Enhancements

GRILLED SHRIMP (5) \$12

CRAB CAKE (4OZ) \$12

FRIED OYSTERS (5) \$10

SEARED SCALLOPS (4) \$15

FRESH CATCH (5OZ) \$MARKET

SESAME TUNA SKEWERS (2) \$8

GRILLED CHICKEN \$5

SEAFOOD

BAKED OYSTERS (6) \$11.99

with three butters

OYSTERS ROCKEFELLER (6) \$16.99

Fresh spinach, gorgonzola, bacon & cream sauce

SPICED SHRIMP BOIL \$16.99

One pound peel-and-eat local shrimp topped with Old Bay seasoning & served with cocktail sauce

STEAMED CLAMS \$12.99

Garlic butter, white wine & ciabatta bread

STEAMED MUSSELS \$9.99

Garlic butter, white wine & ciabatta bread

CRAB CLAWS \$14.99

Blue crab cocktail fingers pan BBQ style with garlic butter, white wine, Texas Pete & Old Bay over ciabatta bread slices

SNOW CRAB \$18.99

One pound steamed snow crab clusters served with drawn butter

BASKETS & SIDES

CRAB BITES & CHIPS \$16.99

Our award-winning crab cakes, bite size served with remoulade & seasoned fries

FISH & CHIPS \$MARKET

Today's fresh catch and preparation

SHRIMP & CHIPS \$15.99

Lightly dusted fried shrimp served with our cocktail mayo & seasoned fries

FRIED OYSTERS \$16.99

Crisp shucked oysters served with remoulade & seasoned fries

Hushpuppies & Honey Butter \$3.99

Bluegrass Mustard Slaw or Potato Salad \$1.99

Basket of Seasoned French Fries \$2.99

Basket of Sweet Potato Fries \$3.99

Split Plate Charge \$1

Menu and prices are subject to change
Parties of 8 or more are subject to 20% gratuity

Consuming raw or undercooked meats, seafood
and shellfish may increase the risk of
foodborne illness