COASTAL PROVISIONS

Lunch Menu

\$9.99



COLD SANDWICHES

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

THE SALUMERIA Cappicola ham, Genoa salami & mortadella with provolone, hot pepper relish, aioli, balsamic vinaigrette, lettuce & tomato	\$9.99
ROAST BEEF & CHEDDAR	\$11.99

ROAST BEEF & CHEDDAR
Joyce Farms NC grass-fed beef perfectly slow cooked & shaved thin with aged cheddar, tomato, balsamic vinaigrette, aioli & arugula

ROAST TURKEY & BRIE \$9.99
Our house-roasted turkey breast shaved thin with double creme brie, honey mustard, lettuce & tomato

HAM & SWISS
Our smoked ham with swiss cheese, dijon mustard, lettuce & tomato

\$9.99

ULTIMATE BRIE LTDouble creme brie, thick-sliced peppered bacon, mayo, lettuce & tomato

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ROASTED TOMATO MOTZ Fresh mozzarella, roasted tomatoes, arugula, and grilled zucchini with pesto and aioli on Kalamata olive ciabatta	\$9.99
FETA & CUCUMBER Feta cheese, cucumber slices, roasted peppers, and arugula with golden tomato and	\$7.99

HOT SANDWICHES

olive tapenade on multigrain ciabatta

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

CPM CRAB CAKE	\$15.99
Our award-winning crab cake with homemade	
remoulade sauce, lettuce & tomato on a soft rol	

PORK BELLY PASTRAMI \$13.99
Our award-winning pork belly pastrami with swiss cheese, Dijon mustard & pickle slices on a soft pretzel roll

CAROLINA BBQ \$10.99
Eastern style pulled pork topped with our bluegrass mustard slaw on a soft roll

TACOS

FISH TACOS(2)*GF	\$10.99
Today's local catch, blackened, with jicama slaw	′,
chili lime mayo & mango salsa on corn tortillas	

SESAME TUNA TACOS(2)*GFO \$11.99 Sesame-crusted seared tuna with napa slaw & wasabi mustard on flour tortillas

SHRIMP TACOS (2)*GF \$10.99 Chili-dusted local shrimp with roasted corn & tomato salsa, jicama slaw & chili lime mayo on corn tortillas

OYSTER PO'BOY TACOS(2)*GFO \$13.99 Crispy fried oysters, lettuce, tomato & creole remoulade on flour tortillas

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

> > *GF denotes Gluten Free *GFO denotes Gluten Free Option

CALADC	
SALADS	
CAESAR *GFO With oyster cracker croutons	\$6.99
MIXED GREENS *GF	\$6.99
Tomatoes, cucumbers & balsamic vinaigret	•
TRIPLE B *GF	\$10.99
Beets, brussel sprouts, blue gorgonzola & spiced walnuts over mixed greens with balsamic vinaigrette	
KALE CAPRESE *GFO	\$11.99
Fresh mozzarella, roasted tomatoes, olives & roasted pine nuts over baby kale with pesto balsamic vinaigrette	
TANDOORI CHICKEN SALAD *GF All-natural tandoori-spiced chicken, cucumbers, tomatoes, onion & herbs, over mixed greens topped with tahini yogurt and crispy chick peas	\$13.99
SALAD ENHANCEMENTS	
GRILLED SHRIMP (5)*GF	\$12
CRAB CAKE (4 OZ)	\$12
FRIED OYSTERS (5)*GF	\$12
SEARED SCALLOPS (4)*GF	\$15
FISH OF THE DAY *GF	\$10
SESAME TUNA SKEWERS(2)	\$12
GRILLED CHICKEN*GF	\$5
SEAFOOD	
SPICED SHRIMP BOIL *GF One pound of peel-and-eat local shrimp topped with Old Bay seasoning & served with cocktail sauce	\$16.99
STEAMED CLAMS *GFO Garlic butter, white wine & ciabatta bread	\$12.99
STEAMED MUSSELS *GFO Garlic butter, white wine & ciabatta bread	\$11.99
CRAB CLAWS *GFO Blue crab cocktail fingers pan BBQ style with garlic butter, white wine, Texas Pete & Old Bay over ciabatta bread slices	\$14.99
BASKETS & SIDES	
CRAB BITES & CHIPS Our award-winning crab cakes, bite sized, served with remoulade & seasoned fries	\$16.99
FISH & CHIPS *GF Today's fresh catch with cocktail mayo	\$15.99
SHRIMP & CHIPS *GF Lightly dusted fried shrimp served with cocktail mayo & seasoned fries	\$16.99
FRIED OYSTERS *GF Crisp shucked oysters served with	\$18.99

Split Plate Charge \$1 Menu and prices are subject to change Parties of 8 or more may be subject to 20% gratuity

\$4.99

\$1.99

\$2.99

\$3.99

Basket of Seasoned French Fries *GF

Basket of Sweet Potato Fries *GF

Bluegrass Mustard Slaw or Potato Salad *GF

remoulade & seasoned fries

Hushpuppies & Honey Butter