

# COASTAL PROVISIONS

OYSTER BAR & WINE BAR CAFE

## Dinner Menu

MONDAY-SATURDAY FROM 5PM-9PM



### APPETIZERS

<b>BREAD &amp; FOUR</b> <i>Fresh baked rosemary ciabatta bread with four dippers</i>	\$ 6
<b>CHEESE TRAY</b> <i>Selection of artisan cheese served with fruit garnish &amp; ciabatta crisps</i>	\$ MARKET
<b>BAKED OYSTERS (6)</b> <i>With three butters</i>	\$ 12
<b>OYSTERS ROCKEFELLER (6)</b> <i>Fresh spinach, gorgonzola, bacon &amp; cream sauce</i>	\$ 17
<b>MINI CRAB CAKES</b> <i>Award-winning recipe served with remoulade sauce</i>	\$ 15
<b>CRAB DIP</b> <i>Topped with melted parmesan &amp; served with ciabatta bread</i>	\$ 14
<b>CRAB CLAWS</b> <i>Blue crab cocktail fingers pan BBQ style with garlic butter, white wine, Texas Pete &amp; Old Bay, over ciabatta bread slices</i>	\$ 15
<b>STEAMED CLAMS</b> <i>Garlic butter, white wine &amp; ciabatta bread</i>	\$ 13
<b>STEAMED MUSSELS</b> <i>Garlic butter, white wine &amp; ciabatta bread</i>	\$ 10

### SOUPS & SALADS

<b>OYSTER STEW</b> <i>Today's seasonal preparation</i>	\$ 14
<b>CAESAR</b> <i>Romaine, caesar dressing &amp; parmesan with oyster cracker croutons</i>	\$ 7 LG \$ 4 SM
<b>MIXED GREENS</b> <i>Tomatoes, cucumbers, balsamic vinaigrette</i>	\$ 7 LG \$ 4 SM
<b>KALE CAPRESE</b> <i>Fresh mozzarella, roasted tomatoes, olives &amp; roasted pine nuts over baby kale with pesto balsamic vinaigrette &amp; toasted garlic bread</i>	\$ 12
<b>TRIPLE B</b> <i>Beets, brussels sprouts, blue gorgonzola &amp; spiced walnuts over mixed greens with balsamic vinaigrette</i>	\$ 10

### ENTREES

<b>CRAB CAKES (2)</b> <i>Served with remoulade sauce, seasoned fries &amp; bluegrass mustard slaw</i>	\$ 28
<b>SCALLOP PASTA</b> <i>Six dry-pack sea scallops, seared, over egg fettuccine with pesto cream, pancetta bacon &amp; parmesan</i>	\$ 34
<b>SHRIMP &amp; GRITS</b> <i>Local shrimp (8) sauteed with NC smoked sausage, tomatoes, white wine &amp; garlic butter over Carolina stone ground grits</i>	\$ 30
<b>PASTA AL VINO</b> <i>Pasta cooked in red wine served with beef tenderloin tips, oyster mushrooms, garlic butter &amp; truffled parmesan</i>	\$ 26

### STEAKS

Grilled to your liking, topped with fried onions & served with truffle parmesan steak fries (substitute mashed potatoes & seasonal vegetables \$2.99 additional)

We temp all steaks as follows:

**Rare:** 105°-115°  
**Medium Rare:** 115°-125°  
**Medium:** 125°-135°  
**Medium Well:** 135°-150°  
**Well:** 150°+

<b>FILET MIGNON (9OZ)</b>	\$ 34
<b>PRIME NY STRIP (12OZ)</b>	\$ 34
<b>RIBEYE (14OZ)</b>	\$ 33
<b>SURF &amp; TURF (5OZ FILET) and a crab cake</b>	\$ 35

### Steak Enhancements

Make your own surf & turf by adding to any of our steaks

<b>LOBSTER TAIL (4OZ)</b>	\$ 14
<b>CRAB CAKE (4OZ)</b>	\$ 12
<b>GRILLED SHRIMP (5)</b>	\$ 12

<b>VEAL CHOP</b> <i>Grilled to order frenched veal rib chop topped with sauteed oyster mushrooms &amp; marsala wine sauce, served with mashed potatoes &amp; seasonal vegetables</i>	\$ 39
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### FRESH CATCH

Your server will provide you with the fresh catch of the day

Served with mashed potatoes, seasonal vegetables & your choice of accompaniment:

**LEMON BUTTER SAUCE**  
Best with most white wines

**MANGO SALSA**  
Best with most white wines

**MUSHROOM RAGOUT**  
Best with most red wines

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

A split plate charge of \$5 applied for shared entrees

Please note that split checks take time and compromise prompt service to other guests- \$5 fee may be applied for each split check