

COASTAL PROVISIONS

OYSTER BAR & WINE BAR CAFE

Dinner Menu

MONDAY-SATURDAY FROM 5PM-9PM



APPETIZERS

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

SOUPS & SALADS

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

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

ENTREES

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

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

Steak Enhancements

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

LOBSTER TAIL (4OZ)	\$ 14
CRAB CAKE (4OZ)	\$ 12
GRILLED SHRIMP (5)	\$ 12

VEAL CHOP <i>Grilled to order frenched veal rib chop topped with sauteed oyster mushrooms & marsala wine sauce, served with mashed potatoes & 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