

COASTAL PROVISIONS

OYSTER BAR & WINE BAR CAFE

Dinner Menu

MONDAY-SATURDAY FROM 5PM



APPETIZERS

BREAD & FOUR	\$ 6
<i>Fresh baked rosemary ciabatta bread with four dippers</i>	
CHEESE TRAY	\$ MARKET
<i>Selection of artisan cheese with fruit garnish and ciabatta crisps</i>	
BAKED OYSTERS (6)	\$ 12
<i>With three butters</i>	
OYSTERS ROCKEFELLER (6)	\$ 17
<i>Fresh spinach, gorgonzola, bacon & creme sauce</i>	
MINI CRAB CAKES	\$ 15
<i>Award-winning recipe served with remoulade sauce</i>	
CRAB DIP	\$ 14
<i>Topped with melted parmesan & served with ciabatta bread</i>	
SPICED SHRIMP BOIL	\$ 17
<i>One pound peel-and-eat local shrimp with cocktail sauce</i>	
STEAMED CLAMS	\$ 11
<i>Garlic butter, white wine</i>	
STEAMED MUSSELS	\$ 10
<i>Garlic butter, white wine</i>	

SALADS

CAESAR SALAD	\$ 7 LG
<i>Romaine, caesar dressing & parmesan with toasted garlic bread</i>	
MIXED GREENS	\$ 6 LG
<i>Tomatoes, cucumbers, balsamic vinaigrette</i>	
CAPRESE	\$ 10
<i>Fresh mozzarella, vine ripe tomatoes, arugula, balsamic vinaigrette</i>	
TRIPLE B	\$ 10
<i>Beets, Brussels sprouts, blue gorgonzola & spiced walnuts over mixed greens with balsamic vinaigrette</i>	

OYSTERS

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

-There are five different species of edible oysters, and just about all on the East Coast are the same-crassostrea virginica (except Belon)

-Eastern oysters get their flavor from the waters from which they come; not determined by wild vs. farmed

- Farmed oysters are perhaps the most sustainable food source available, and oyster farming is the best thing for the health of our waters. We support those efforts and only choose from wild sustainable sources.

-Farmed oysters are safe to enjoy all year around; forget the "R" thing (ask and we will tell you more).

ENTREES

CRAB CAKES (2)	\$ 28
<i>Served with remoulade sauce, seasoned fries and bluegrass mustard slaw</i>	
SCALLOP PASTA	\$ 34
<i>Six dry-pack sea scallops seared and served on egg fettuccine, pesto cream, pancetta bacon & parmesan</i>	
SHRIMP & GRITS	\$ 30
<i>Local shrimp (8) sauteed with NC smoked sausage, tomatoes, white wine & garlic butter over Carolina stone ground grits</i>	
VEAL CHOP	\$ 39
<i>Grilled to order frenched veal rib chop topped with sauteed oyster mushrooms & marsala wine, served with mashed potatoes & seasonal vegetables</i>	

STEAKS

Grilled to your liking, topped with fried onions & served with truffle parmesan steak fries (substitute mashed potatoes and 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 and turf by adding to any of our steaks

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

FRESH CATCH

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

Served with mashed potatoes, seasonal vegetables and 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