

# COASTAL PROVISIONS

OYSTER BAR & WINE BAR CAFE

# Dinner Menu

MONDAY-SATURDAY FROM 5PM-9PM



## OYSTERS

We are proud to offer one of the largest selections of oysters in the US, and also the largest offering of North Carolina oysters.

See our menus boards for today's offerings. Served with a variety of condiments & sauces:

Cocktail Sauce  
Prepared Horseradish  
Pickled Ginger Ice

Hog Island Mignonette  
Cucumber Mignonette

<b>OYSTERS ROCKEFELLER (6)</b>	<b>\$ 17</b>
<i>Fresh spinach, gorgonzola, bacon &amp; cream sauce</i>	
<b>OYSTERS IMPERIAL (6)</b>	<b>\$ 18</b>
<i>With creamy lump crab gratin</i>	
<b>OYSTERS GRATIN (6)</b>	<b>\$ 15</b>
<i>With garlic butter &amp; Parmesan</i>	

Sampler of all 3 (2 of each) for \$17

## APPETIZERS

<b>BREAD &amp; FOUR</b>	<b>\$ 6</b>
<i>Fresh-baked rosemary ciabatta bread with four dippers</i>	
<b>CHEESE TRAY</b>	<b>\$ 12</b>
<i>A selection of artisan cheese served with fruit garnish &amp; ciabatta crisps</i>	
<b>MINI CRAB CAKES (6)</b>	<b>\$ 15</b>
<i>Our award-winning recipe served with remoulade sauce</i>	
<b>CRAB CLAWS *GFO</b>	<b>\$ 15</b>
<i>Blue crab cocktail fingers pan BBQ style with garlic butter, white wine, Texas Pete &amp; Old Bay over ciabatta bread</i>	
<b>STEAMED CLAMS *GFO</b>	<b>\$ 13</b>
<i>Garlic butter, white wine &amp; ciabatta bread</i>	
<b>STEAMED MUSSELS *GFO</b>	<b>\$ 12</b>
<i>Garlic butter, white wine &amp; ciabatta bread</i>	
<b>SHRIMP LETTUCE WRAPS (3)*GF</b>	<b>\$ 12</b>
<i>Chopped sweet shrimp, cucumbers, cilantro &amp; spicy lime dressing in romaine lettuce cups topped with peanuts</i>	

## SOUPS & SALADS

<b>SEAFOOD GAZPACHO *GF</b>	<b>\$ 14</b>
<i>Grilled vegetable gazpacho with cucumbers, shrimp &amp; lump crab meat</i>	
<b>CAESAR *GFO</b>	<b>\$7 LG</b>
<i>Romaine, Caesar dressing &amp; Parmesan with oyster cracker croutons</i>	
<b>MIXED GREENS *GF</b>	<b>\$7 LG</b>
<i>Tomatoes, cucumbers &amp; balsamic vinaigrette</i>	
<b>CAPRESE *GF</b>	<b>\$ 10</b>
<i>House-made fresh mozzarella, vine ripe tomatoes, arugula &amp; balsamic vinaigrette</i>	
<b>TRIPLE B *GF</b>	<b>\$11</b>
<i>Beets, brussels sprouts, blue gorgonzola &amp; spiced walnuts over mixed greens with balsamic vinaigrette</i>	
<b>SHRIMP &amp; MANGO SALAD *GF</b>	<b>\$ 15</b>
<i>With watercress, jicama &amp; spiced pecans</i>	

## ENTREES

<b>CRAB CAKES (2)</b>	<b>\$ 28</b>
<i>Served with remoulade sauce, seasoned fries &amp; bluegrass mustard slaw</i>	
<b>SCALLOP PASTA</b>	<b>\$ 34</b>
<i>Six dry-pack sea scallops, seared over egg fettuccine with pesto cream, pancetta bacon &amp; Parmesan</i>	
<b>SHRIMP &amp; GRITS *GF</b>	<b>\$ 30</b>
<i>Local shrimp (8) sauteed with NC smoked sausage, tomatoes, white wine &amp; garlic butter over Carolina stone ground grits</i>	
<b>FREE RANGE CHICKEN *GFO</b>	<b>\$ 26</b>
<i>Joyce Farms (NC) half chicken, cider-brined &amp; wood roasted, served with grilled corn on the cob &amp; gratin tomato</i>	

## NC GRASS-FED STEAKS

Heritage Aberdeen Angus beef, naturally pasture raised by Joyce Farms, grilled to your liking, topped with fried onions & served with truffle Parmesan steak fries. (Substitute mashed potatoes & seasonal vegetables, additional \$2.99)

We temp all steaks as follows:

**Rare:** 105°-115°  
**Medium Rare:** 115°-125°  
**Medium:** 125°-135°  
**Medium Well:** 135°-145°  
**Well:** 145°+

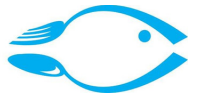
<b>FILET MIGNON (8 OZ) *GFO</b>	<b>\$ 42</b>
<b>PRIME NY STRIP (12 OZ) *GFO</b>	<b>\$ 41</b>
<b>RIBEYE (14 OZ) *GFO</b>	<b>\$ 40</b>
<b>SURF &amp; TURF</b>	<b>\$ 42</b>
<i>(4 OZ FILET WITH A CRAB CAKE)</i>	

## STEAK ENHANCEMENTS

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

<b>LOBSTER TAIL (4 OZ) *GF</b>	<b>\$ 14</b>
<b>CRAB CAKE (4 OZ)</b>	<b>\$ 13</b>
<b>GRILLED SHRIMP (5) *GF</b>	<b>\$ 12</b>

## FRESH OUTERBANKS CATCH



Fresh off the docks, locally sourced fish, with your choice of:

**LEMON BUTTER**  
Best with most white wines

**MANGO SALSA \*GF**  
Best with most white wines

**MUSHROOM RAGOUT \*GF**  
Best with most red wines

Served with mashed potatoes & seasonal vegetables

Menu and prices are subject to change  
Substitutions are subject to an up charge  
Parties of 8 or more may be 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- a \$5 fee may be applied for each split check

\*GF denotes Gluten Free  
\*GFO denotes Gluten Free Option

Dan Lewis, Chef/Proprietor, Sommelier  
NC State Oyster Shucking Champion