



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

BREAKFAST

ENTRÉES

COASTAL CONTINENTAL

sliced fresh fruit, blueberry muffin
coffee or juice

17

OVERNIGHT OATS

coconut, almonds, dried fruits, vanilla
berries, granola

13

LUMP CRAB OMELET*

local mushrooms, baby spinach, bacon, blistered
tomatoes, aged white cheddar

23

THE SOUTHERNER*

three eggs prepared any style
bacon or country sausage links, geechie boy grits
toast, coffee or juice

22

BREAKFAST BURRITO*

scrambled eggs, smoked cheddar cheese
southern pico de gallo, sour cream
pecan wood smoked bacon, flour tortilla

17

BUTTERMILK PANCAKES

confectioners' sugar
maple syrup

14

BUTTERMILK WAFFLE

confectioners' sugar
maple syrup

15

BRIOCHE FRENCH TOAST

confectioners' sugar
maple syrup

17

À LA CARTE

COUNTRY SAUSAGE LINKS

7

BREAKFAST POTATOES

6

BUTTERMILK BISCUIT

4

PECAN SMOKED BACON

7

GEECHIE BOYS GRITS

5

BOWL OF MIXED BERRIES

6

TWO EGGS ANY STYLE*

7

BAGEL

plain or everything

7

BLUEBERRY MUFFIN

7

Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions.
Please advise your server if interested.

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Thalita Costa - Chef de Cuisine



Proud partner of the SC Aquarium Good Catch Sustainable Seafood Program.

We're strawless for sea life - straws available upon request.