

Quench your Thirst

Signature Drinks

Lime in the Coconut

Svedka Vanilla Vodka,
Don Q Coconut Rum, Coco Real
Cream, Pineapple & Lime Juice

Rose-Tini

Three Olives Rose

Kingston Krush

Svedka Mango Pineapple, Don Q Passion Fruit
Rum, Fresh Lime Juice, Cranberry Juice, Sour Mix
& Cherry

Coco Mama

1800 Coconut,
Pineapple Juice

Myrtle Margarita

Lunazul Blanco Tequila,
Raspberry Liqueur,
Sour Mix & Lime Juice

Perfect Cosmo

Svedka Clementine,
Sour Mix & Cranberry

PERFECTLY *crafted* Martinis

Bottled Beer

Blue Moon	Amstel Light	Bud Light
Corona	Corona Light	Budweiser
Sam Adams	Coors Light	Stella Artois
Guinness	Miller Lite	Heineken
Yuengling	Michelob Ultra	Odoul's

Draft: 14oz/22oz

Blue Moon Bud Light Stella Artois

Sodas

Coke Products	2.75
Sweet / Un-Sweet Tea	2.75
Coffee / Hot Tea	2.50

Craft Beer

Brew	Origin	ABV	Style
Palmetto Amber Ale:	Charleston SC	5.7%	Red Amber Ale
Palmetto Charleston Session:	Charleston, SC	4.2%	IPA
RJ Rockers Son of a Peach:	Spartanburg, SC	6.0%	Wheat Ale
RJ Rockers Bell Ringer:	Spartanburg, SC	8.0%	Double Pale
New South Nut Brown Ale:	Myrtle Beach, SC	5.4%	Brown Ale
Lonerider Shotgun Betty:	Raleigh, NC	5.8%	Hefeweizen
Lonerider Sweet Josie Brown:	Raleigh, NC	6.1%	Brown Ale
Duck Rabbit Milk Stout:	Farmville, NC	5.7%	Stout
Foot Hills 1,000 Smiles:	Winston-Salem, NC	3.8%	Blonde Ale
Foot Hills Hoppyum:	Winston-Salem, NC	6.3%	IPA
Highland Gaelic Ale:	Asheville, NC	5.5%	Amber Ale
Highland Oatmeal Porter:	Asheville, NC	5.9%	Porter
Sam Smith Nut Brown Ale:	N. York, England	5.0%	Brown Ale
Terrapin Hops Hopsecutioner:	Athens, GA	7.3%	IPA
Goose Island:	Chicago, IL	5.9%	IPA
Ballast Point Sculpin:	San Diego, CA	7.0%	India Pale Ale
Fat Tire:	Asheville, NC	5.2%	Belgian Ale
VooDoo Ranger:	Asheville, NC	7.0%	IPA
Wicked Weed Pernicious:	Asheville, NC	7.3%	India Pale Ale

WINE *by the* GLASS BOTTLE

WHITE

	Glass	Glass & 1/2	Bottle
Chardonnay, Natura, Chile	9	13.50	30
Chardonnay, Greystone, CA	7	10.50	24
Chardonnay, A by Acacia, CA			30
Chardonnay, Wente Vineyards, CA	11	16.50	37
Chardonnay, Chalk Hill, CA			48
Sauvignon Blanc, Chateau St Jean, CA	8	12	28
Sauvignon Blanc, Matetic EQ, Chile	11	16.50	37
Sauvignon Blanc, Matanzas Creek, CA			37
Pinot Grigio, Banfi Le Rime, Italy	7	10.50	24
Pinot Grigio, Sycamore Lane, CA			20
Riesling, Wente Riverbank, CA			26
Riesling, Pacific Rim, WA	8	12	28
White Zinfandel, Beringer, CA	6	9	20
Rose, Chapoutier Belleruche, France			32
Moscato, Belle Sera, Italy	7	10.50	24

SPARKLING

Prosecco, Mionetto Brut Prestige, Italy	9		
Prosecco, La Marca, Italy			30
Sparkling, Wycliff, CA			29
Sparkling, Chandon Brut Classic, CA			50

RED

	Glass	Glass & 1/2	Bottle
Cabernet Sauvignon, Greystone, CA	7	10.50	24
Cabernet Sauvignon, Storypoint, CA			35
Cabernet Sauvignon, CC H3, WA	11	16.50	37
Cabernet Sauvignon, Hess Shirttail, CA			47
Merlot, Red Diamond, WA	9	13.50	30
Merlot, Columbia Winery, WA	10	15	32
Merlot, Seven Falls Cellars, WA			34
Pinot Noir, Seaglass, CA	9	13.50	30
Pinot Noir, Parker Station, CA			26
Malbec, Trivento Reserve, Argentina	9	13.50	30
Red Blend, Motto Gung Ho, CA	8	12	28
Red Blend, Murphy-Goode, CA			30

COASTAL
GRILL

JUST STARTIN'



SEAFOOD CHOWDER - Cup 8.50 Bowl 10

DAILY SOUP - Cup 7.50 Bowl 9

CHICKEN WINGS // CHICKEN TENDERS
6 or 12 wings - 4 or 8 fingers
HOT * BBQ * ASIAN * DRY RUB 11/16

CRISPY SOUTHERN RIB TIPS
1/2 Pound or Full Pound, Flash Fried,
Tossed in Dry Rub, Choice of Sauce **10/16**

QUESADILLA
Pepper Jack Cheese, Pico de Gallo,
Salsa, Sour Cream
Meatless 9 Chicken 12 Shrimp 15

SEARED CRAB CAKES
Lemon Wedge, Fresh Greens,
House Remoulade **13**

LOW COUNTRY HUSH PUPPIES
Whipped Honey Butter **7**

Sandwiches

Served with Pickles
& Choice of Side

GRILLED CHICKEN
Grilled Breast, Smoked Bacon,
Lettuce, Tomato, Provolone,
Toasted Croissant **13**

BBQ PULLED PORK
Slow Roasted Pork Shoulder,
Sweet & Tangy Sauce, Tobacco
Onions, Toasted Pretzel Bun **11**

GROUPER
Calabash Fried, Lettuce,
Tomato, Remoulade on Toasted
Kaiser Roll **14**

STEAK SANDWICH**
Beef Tenderloin, Roasted Garlic
Aioli, Provolone, Tobacco
Onions, Toasted Kaiser Roll **16**

CRAB CAKE
Hand Patted Crab Cake, Lettuce,
Tomato, House Remoulade,
Toasted Croissant **16**

BISTRO BURGER**
Aged Cheddar, Roasted Garlic
Aioli, Caramelized Onions,
Brioche Bun **13**

CLASSIC CLUB
Crispy Bacon, Roasted Turkey,
Lettuce, Tomato, Toasted
Stacked Sourdough **14**

KINGSTON BURGER* *
Pimento Cheese, Applewood
Smoked Bacon, Tomatoes,
Mixed Greens, Toasted Pretzel
Bun **14**

BEACHSIDER BURGER**
Our Grilled to Order Classic,
Lettuce, Tomato, Choice of
Cheese **12**

BUFFALO CHICKEN
Spicy Chicken Tenders, Marble
Blue Jack Cheese, Lettuce,
Tomato on Toasted Kaiser **12**

Hand tossed Pizzas

BUILD YOUR OWN

12 inch One Topping Pizza **12**

*Additional Toppings 1.00 *Premium Toppings 2.50*

BUFFALO CHICKEN
Wing Sauce, Roasted Chicken,
Mozzarella, & Blue Cheese with
Ranch & Wing Sauce Drizzle **13**

CAROLINA CUSTOM
Apple Wood Smoked Bacon,
Garden Tomatoes, Fresh Green
Onions, & House Pimento
Cheese **15**

BBQ PORK
Traditional BBQ Sauce, Pulled
Pork, Banana Peppers, Charred
Red Onion, Cheddar &
Mozzarella **14**

SUPREME
Red Sauce, Mushroom, Onion,
Green Peppers, Black Olives,
Pepperoni, Sausage, Mozzarella,
Parmesan **16**

MUSHROOM PESTO
Roasted Garlic Oil, Fresh
Mozzarella, Aged Parmesan,
Roasted Mushrooms, & Pesto
Drizzle **14**

SAUCES:
Traditional BBQ, House Special Red,
Basil Pesto, Roasted Garlic White

VEGGIES:
Mushrooms, Black Olives, Bell Pepper, Red
Onion, Garden Tomatoes, Banana Peppers,
Pineapple, Jalapenos

MEAT:
Pepperoni, Italian Sausage, Roasted Chicken,
Cured Ham, Apple Wood Smoked Bacon,
Pulled Pork,

CHEESE:
Mozzarella, Aged Parmesan, Blue Cheese,
Fresh Mozzarella, Goat Cheese*,
House Pimento Cheese*

Coastal Baskets

Served with House Sweet & Spicy Slaw,
Seasoned Fries, & Hushpuppies

CHICKEN FINGERS 15 GROUPER 19

FRIED SHRIMP 17 CRISPY RIB TIPS 19

SEAFOOD COMBO

Fried Shrimp and Grouper **23**

From the Garden

CLASSIC CAESAR
Torn Romaine, Aged Asiago Cheese,
Focaccia Croutons, Caesar Dressing **10**
Chicken 14 / Shrimp 16

DOWN SOUTH COBB
Chopped Iceberg, Applewood Smoked
Bacon, Hard Boiled Eggs, Blue Cheese
Crumbles, Fried Chicken Tenders, Shredded
Cheddar, Tomatoes **15**

COASTAL SALAD
Mixed Greens, Dried Cranberries, Red
Onion, Goat Cheese Crumbles, Toasted
Pecans **12**
Chicken 16 / Shrimp 18

CHICKEN CAPRESE
Crisp Romaine, Grilled Julienned Chicken,
Roasted Red Peppers, Fresh Mozzarella,
Red & Yellow Tomatoes **14**

MEDITERRANEAN PLATE
Roasted Red Pepper Hummus,
Raw Veggies, Grilled Flatbread,
Pepperoncini, Olives, &
Goat Cheese Crumbles **10**

SOUP & SALAD COMBO
Soup of the Day with Garden or
Caesar Salad **12**

BLUE CHEESE, RANCH, CAESAR, HONEY MUSTARD, BALSAMIC VINAIGRETTE, THOUSAND ISLAND, ITALIAN

on the SIDE

Fresh Cut Fruit **4** Sweet Potato Fries **4**
French Fries **3** *Seasonal Veggies **5**
House Slaw **3** *House Salad **5**
Hush Puppies **3** **\$2 upcharge*

*Please note: An automatic 19% gratuity will be added to parties of six (6) or more.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Ask your server about our Gluten-free options