



*January 11-21st*

3 Courses for \$40

5 p.m. to 10 p.m.

## COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

### CHARLESTON RESTAURANT WEEK

#### *first course*

Choose One

##### **BLUE CRAB BISQUE**

fresh crab, amontillado sherry olio verde, chive slivers, brioche crostini

##### **LOCAL FALL LETTUCES**

arugula, endive, pears, radicchio, bibb, radishes  
apple cider vinaigrette, pomegranate, walnuts

##### **WAGU BEEF CARPACCIO\***

truffle aioli, frissé, cured yolks, pickled shallots  
house made potato chips

#### *entrée*

Choose One

##### **FRESH FROM THE BOAT**

crème fraîche & cauliflower purée, romesco, tricolor cauliflower  
citrus vinaigrette

##### **14oz CENTER-CUT PORK CHOP\***

crispy fried fingerling potatoes, roasted baby carrots, demi

##### **SLOW ROASTED SHORT RIBS**

barbecue carrot purée  
charred scallions, swiss chard, baby carrots, roasted pistachios

#### *dessert*

Choose One

##### **BASQUE CHEESECAKE**

guava, cardamom crumble, lime curd

##### **FRESH BLUEBERRIES**

lemon sorbet, oat crumble crunch

Kevin Bradley - Chef de Cuisine



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

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.