

Coastal 15

102 W Bay St · +19127213900 · Updated: Jan 14, 2026

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CHILLED & RAW 5

Seasonal Oysters

AVAILABLE OPTIONS

Half Dozen: \$18.00

Full Dozen: \$34.00

Hamachi Crudo

\$17.00

Citrus, Soy, Mint, Chili

GA Shrimp Cocktail

\$17.00

White Shrimp, Lemon Tarragon Aioli, Horseradish, Cocktail

Tuna Tartar

\$16.00

Spicy Aioli, Avocado, Cucumber, Edamame, Wonton, Garlic, Chili Crisps

Prime Beef Carpaccio

\$16.00

Egg, Pickled Fennel, Shallot, Caper, Parmesan

TOWERS 1

Towers

\$60.00

Selection of East Coast Seafood to include Tuna Tartar, Chilled Mussels, Saffron Aioli, Hamachi Crudo, Shrimp Cocktail, Seasonal Half Shell Oyster. Served with Classic sauces & Condiments

SMALL PLATES 5

Everything Parker House Rolls

\$9.00

Salted Chive Butter

Lobster & Shrimp Hushpuppies

\$16.00

Sorghum Butter, Chive Oil, Paprika

Crispy Calamari

\$17.00

Lemon Garlic Aioli, Picked Peppers, Horseradish, Parsley

Coastal Gumbo

\$16.00

Shrimp, Smoked Ham, Okra, Carolina Rice

Beets & Whipped Feta

\$14.00

Pistachio, Orange, Dill, Micro Greens, Herb Oil

SALADS 2

Coastal 15 Wedge	\$15.00
Gem Lettuce, Pork Belly, Bleu Cheese, Cherry Tomato, Buttermilk Ranch	
Everything Caesar	\$14.00
Baby Romaine, Parmesan, Tomato, Croutons, Everything Sprinkles	

SEAFOOD 4

Pan-Roasted Verlasso Salmon	\$34.00
White Miso Risotto, Furikake, Garlic & Green Onion, Chili Crisps	
Grilled Sea Bass	\$40.00
Arugula, Olive, Fennel, Onion, Peppadew, Parmesan, Tomato	
Pan Roasted Diver Scallops	\$42.00
Bombay Coconut Curry, Carolina Rice, Sweet & Spicy Cashew, Cilantro, Mango Chutney	
Corn Meal Crusted Fish & Grits	\$29.00
Local Catfish, Creole Broth, Clothbound Cheddar, Old Bay Butter, Green Onion	

BUTCHER RESERVE 2

8oz Certified Hanger Steak	\$44.00
Herb Butter, Garlic & Onion Confit, Chimichurri	
Half Rack New Zealand Lamb Chops	\$42.00
Spice Crusted, Garlic & Onion Confit, Rosemary Demi-Glace	

SIGNATURES 3

Half Fried N.C. Joyce Farms Chicken	\$26.00
Lemon Thyme Chicken Gravy, Duchess Potato	
Short Rib & Boursin Ravioli	\$32.00
Silken Carrot, Brussel Sprouts, Wild Mushroom Fricassee	
Coastal 15 Cioppino	\$34.00
Shrimp, Crab, Mussel, Clams, Tomato Saffron Broth, Baguette	

SIDES 6

Mac & Cheese	\$9.00
Smoked Bacon, Cheddar Fondue, Caramelized Onion	
Truffle Parmesan Fries	\$9.00
Charred Onion Aioli	
Charred Brussel Sprouts	\$9.00
Parmesan, Bacon, Champagne Vinaigrette	

Crispy Yukon Gold Potatoes	\$9.00
Lemon Zest, Chive, Smoked Paprika Aioli	
White Miso Risotto	\$9.00
Garlic, Green Onion, Furikake	
Green Beans	\$9.00
Brown Butter, Peanuts, Shallot, Bacon	

INDULGE 3

Lemon Bar	\$12.00
Cardamom, Lemon Curd, Citrus Cream, Mint	
NY Cheesecake	\$12.00
Blueberry Compote, Candied Pecans	
Chocolate Cake	\$12.00
Nutella Cream, Salted Caramel Ice Cream	

DESSERT COCKTAILS 2

Alexander's Cousin	\$16.00
Hennessy Vsop, Dark Rum, Tawny Port, Benedictine, Angostura Bitters	
Espresso Martini	\$16.00
Tito's Vodka, Kahlua, Espresso, Chocolate Liqueur	

LIGHTER FARE 2

Smoked Salmon & Bagel	\$14.00
Cream Cheese, Caper, Shaved Red Onion, Cucumber	
Boho Continental	\$8.00
Fresh Fruit, Yogurt, Granola, Local Honey, Croissant	

CAGE FREE EGGS 2

Bohemian Southern Breakfast	\$20.00
Two Eggs any Style, Bacon or Sausage, Stone Ground Grits, Buttermilk Biscuit, Country Gravy	
Custom Omelet	\$19.00
Choice of Cage Free or Egg Whites. Choice of 3 Mix-ins: Cheddar, Swiss, Bacon, Sausage, Ham, Mushrooms, Tomato, Spinach, Peppers, Caramelized Onions	

SMOOTHIES 2

Triple Berry	\$10.00
Strawberry, Raspberry, Blackberry, Greek Yogurt, Apple & Orange	

Green Monster	\$10.00
Celery, Spinach, Parsley, Pineapple, Orange & Lemon	

BEVERAGES 6

Juice	\$6.00
Orange, Grapefruit, Apple, Cranberry	
Coffee & Decaf	\$4.50
Latte	\$6.00
Cappuccino	\$7.00
Espresso	AVAILABLE OPTIONS
	Single: \$5.00
	Double: \$7.00
Soft Drinks & Iced Tea	\$3.50

MORNING LIBATIONS 3

Mimosa	\$12.00
Bloody Mary	\$15.00
Coastal Sangria	\$14.00

BITES 7

East Coast Oysters	AVAILABLE OPTIONS
	Half Dozen: \$18.00
	Full Dozen: \$34.00
Lobster Hushpuppies	\$16.00
Sorghum Butter, Chive Oil, Paprika	
Pimento Cheese	\$14.00
Chicken Crisps, Savannah Hot Honey, Pimentón	
GA Shrimp Cocktail	\$17.00
Local White Shrimp, Lemon Tarragon Aioli, Horseradish, Cocktail	
Everything Caesar	\$14.00
Baby Romaine, Parmesan, Tomato, Croutons, Everything Sprinkles	
Coastal Smash Burger	\$17.00
Smashed Patty, American Cheese, LTOP, Comeback Sauce	
Shrimp Basket	\$19.00
Blackened or Fried, Cocktail Sauce, Tartar Sauce, Lemon, served with French Fries	

CHAMPAGNE & SPARKLING 9

Poema, Cava Brut, Spain	AVAILABLE OPTIONS
	G: \$13.00
	B: \$50.00
Gerard Bertrand, Cremant Rose, France	AVAILABLE OPTIONS
	G: \$15.00
	B: \$65.00
J Vineyards, Brut Rose, Sonoma	\$130.00
Veuve Clicquot, Yellow Label, Champagne	\$140.00
2019, Bravium, Blanc De Noirs, Champagne	\$140.00
Charles Heidsieck, Brut Rose, Champagne	\$200.00
Charles Heidsieck, Brut, Magnum	\$320.00
2012, Dom Perignon, Champagne	\$515.00
Charles Heidsieck, Brut, Magnum	\$800.00

ROSE & SAUVIGNON BLANC 7

Wairau River, Sauvignon Blanc, New Zealand	AVAILABLE OPTIONS
	G: \$12.00
	B: \$48.00
Lover Rose, Provence, FR	AVAILABLE OPTIONS
	G: \$13.00
	B: \$52.00
Emmolo, Sauvignon Blanc, Napa	AVAILABLE OPTIONS
	G: \$14.00
	B: \$56.00
Space Age Rose, CA	AVAILABLE OPTIONS
	G: \$14.00
	B: \$56.00
Raeburn Rose, Russian River Valley	\$70.00
Rochioli Sauv Blanc, Sonoma	\$156.00
Louis Mel, Sauvignon Blanc, Napa	\$90.00

CHARDONNAY 10

2021, Kessler, Sonoma	AVAILABLE OPTIONS
	G: \$12.00
	B: \$48.00

Concrete & Clay, Western Cape, South Africa	AVAILABLE OPTIONS
	G: \$13.00
	B: \$65.00
Louis Jadot, Burgundy, FR	AVAILABLE OPTIONS
	G: \$14.00
	B: \$56.00
Moillard, Chablis, Burgundy, FR	AVAILABLE OPTIONS
	G: \$20.00
	B: \$90.00
Unshackled, Central Coast California	\$65.00
Diatom, Santa Barbara	\$70.00
2021, Hartford Court, Sonoma	\$75.00
2021, The Calling, Sonoma Coast	\$80.00
Outerbound, Sonoma Coast	\$86.00
2022, Cakebread Cellars, Napa	\$180.00

INTERESTING WHITES 13

Antinori Santa Cristina, Pinot Gris, Italy	AVAILABLE OPTIONS
	G: \$12.00
	B: \$45.00
2022, Oysterman, Muscadet, Loire Valley, FR	AVAILABLE OPTIONS
	G: \$12.00
	B: \$48.00
Cantina Mesa, Vermentino, Sardinia, IT	AVAILABLE OPTIONS
	G: \$13.00
	B: \$70.00
2019, Jonty Ducks, Pekin White, South Africa	AVAILABLE OPTIONS
	G: \$13.00
	B: \$70.00
2022, Four Graces, Pinot Gris, OR	AVAILABLE OPTIONS
	G: \$14.00
	B: \$56.00
Terra D'Oro, Chenin Blanc-Viognier, CA	AVAILABLE OPTIONS
	G: \$16.00
	B: \$75.00
Villa Antinori Bianco, White Blend, Tuscany	\$60.00
Wente Riverbank, Riesling, Central Coast, CA	\$62.00

Maso Canali, Pinot Gris, Trentino, IT	\$65.00
2016, Hugel, Riesling, Alsace	\$75.00
2022, Leeuwine, Riesling, Margaret River, AU	\$102.00
2021, Saldo, Chenin Blanc, Oakville, CA	\$110.00
Emotions de la Tour Blanche, Sauternes	\$120.00

PINOT NOIR 9

La Crema, Monterey, CA	AVAILABLE OPTIONS
	G: \$14.00
	B: \$56.00
Four Graces, Willamette Valley	AVAILABLE OPTIONS
	G: \$14.00
	B: \$56.00
2021, Siduri, Santa Barbara, CA	AVAILABLE OPTIONS
	G: \$15.00
	B: \$75.00
2021, The Calling, Russian River Valley	\$80.00
2021, Outerbound, Russian River Valley	\$96.00
2018, Schug, Sonoma	\$96.00
2021, Hartford Court, Russia Valley	\$135.00
2018, Patz & Hall, Sonoma	\$150.00
Copain Tos Ensemble, Sonoma	\$175.00

MERLOT 4

Rutherford Hill, Napa	AVAILABLE OPTIONS
	G: \$18.00
	B: \$100.00
Freemark Abbey, Napa	\$190.00
Hickinbotham, South Australia	\$215.00
2020, Duckhorn, Napa	\$250.00

CABERNET SAUVIGNON 10

2022, Kessler, Sonoma	AVAILABLE OPTIONS
	G: \$12.00
	B: \$48.00

Austin, Paso Robles, CA	AVAILABLE OPTIONS	
	G:	\$14.00
	B:	\$56.00
2021, Raeburn, Sonoma		\$75.00
2021, The Calling, Paso Robles		\$85.00
2021, Oberon, Napa		\$95.00
2021, Rutherford Hill, Napa		\$120.00
2020, Rapture, Lodi Appellation		\$150.00
2021, Steady State, Napa		\$165.00
2019, Animo, Napa		\$275.00
Freemark Abbey "Sycamore", Napa		\$643.00

INTERESTING REDS 14

Familia Montana, Rioja, Spain	AVAILABLE OPTIONS	
	G:	\$12.00
	B:	\$56.00
Conundrum, Blend, CA	AVAILABLE OPTIONS	
	G:	\$14.00
	B:	\$56.00
Colome Estate Malbec, Salta, Argentina	AVAILABLE OPTIONS	
	G:	\$16.00
	B:	\$64.00
2019, Collusion, Red Blend, Columbia Valley		\$70.00
Vina Robles, Petite Syrah, Paso Robles, CA		\$80.00
2022, Caymus Walking Fool, Red Blend, CA		\$95.00
Antinori Rosso di Montalcino, IT		\$102.00
2021, Caymus Suisun Grand Durif, Petit Syrah, CA		\$120.00
Orin Swift Abstract, Blend, CA		\$125.00
8 Years in the Desert, Zinfandel, CA		\$138.00
2019, Scout's Honor, Blend, Napa		\$170.00
2019, Il Fauno Di Arcanum, Tuscany		\$175.00
Bridesmaid Red, Blend, Napa		\$195.00

DRAFT BEER10

Michelob Ultra Light Lager St. Louis, MI	\$8.00
Stella Artois Light Lager/ Belgium	\$8.00
Wicked Weed Rotator Ashville, NC	\$9.00
Smithwick's Red Ale Red Ale Ireland	\$9.00
Creature Comforts Rotator Seasonal Athens, GA	\$9.00
Coastal Empire Tybee Blonde Kölsch Savannah, GA	\$9.00
Service Brewing Co. Rally Point Pilsner Savannah, GA	\$9.00
Service Brewing Co. Bohemian Citra IPA Savannah, GA	\$9.00
Sierra Nevada Sunny Little Thing Wheat Ale / Mills River NC	\$9.00
Guinness Irish Dry Stout Dublin, Ireland	\$10.00

CRAFT BEER7

Gate City Copperhead Red Ale/ Roswell, GA	\$8.00
Monday Night Blind Pirate Blood Orange IPA/ Atlanta, GA	
Monday Night Brewing Dr. Robot, Blackberry Lemon Sour / Atlanta, GA	\$8.00
Creature Comforts Tropicalia/ IPA / Athens, GA	\$8.00
Creature Comforts Bibo / Pilsner / Athens, GA	\$8.00
Angry Orchard / Apple Cider / Walden, NY	\$8.00
Athletic Brewing (NA) / Assorted/ Milford, CT	\$7.00

DOMESTIC & IMPORTED BEER4

Coors Light Light Lager Golden, CO	\$7.00
Miller Lite Light Lager Albany, GA	\$7.00
High Noon Seltzer Vodka/Tequila	\$10.00
Corona Pale Lager Mexico City, Mexico	\$7.00

COCKTAILS10

Savannah Sangria	\$16.00
Tito's Vodka, Rosé, Lemon, House- Made lavender Syrup, Soda	
Kakamora Berry Bliss	\$16.00
Strawberries, Agave, Lime, Coconut Cream, Coconut Milk, Orange Liqueur, Blanco Tequila	
Limelight	\$15.00
Absolut Vanilla Vodka, House made coconut Syrup, Lime Bitters	
Ships & Sailors	\$16.00
Hendrick's Gin, Lemon, Grapefruit, House-Made Rosemary Syrup, Saline, Grapefruit Bitters	
Red Basilisk	\$15.00
Strawberry, Ginger and Basil House Liqueur, Beefeater Gin, Lime	
The Caracola	\$18.00
Bacardi white rum, 151 proof rum, lime, velvet falernum, Aperol, Orgeat (flaming cocktail)	
Agua Rosa	\$16.00
Patrón Silver, Cointreau, Tajín Syrup, Watermelon, Lime & Watermelon Popsicle	
Coastal Smoke	\$17.00
Jim Beam, Bitters, Spiced Syrup - Smoked cocktail	
Coco Cabana	\$16.00
Coconut Washed Bacardí Añejo, Coconut, Lime, Mint, Bubbles & Coconut Popsicle	
The High Seas	\$30.00
(Serves Two)Bombay Dry Gin, Amethyst Blueberry, Ginger Mint, Lime, House syrup (Zero Proof Alternative Available upon request)	

FREE-SPIRITED COCKTAILS 2

The Waving Girl	\$14.00
Amethyst Lemon Cucumber Serrano, Lyre's Orange Sec, Lime, Agave	
Dixie & Dram	\$14.00
Italian N/A Blood Orange Liqueur, Fre Sparkling Brut	

F O O D 4

Coastal Smash Burger	AVAILABLE OPTIONS
Smashed Patty, American Cheese, LTOP, Comeback Sauce	\$12.00
	\$16.00
Lobster Hushpuppies	\$12.00
Sorghum Butter, Chive Oil, Paprika	
Shrimp Basket	\$14.00
Blackened or Fried, Cocktail Sauce, Tartar Sauce, Lemon, served French Fries	
Truffle Parmesan Fries	\$5.00
Charred Onion Aioli	

OYSTERS 1

Seasonal Oysters

AVAILABLE OPTIONS

- Half Dozen: \$18.00
- Full Dozen: \$34.00

SOUP & SALADS 4

Beets & Whipped Feta	\$14.00
Pistachio, Orange, Dill, Micro Greens, Herb Oil	
Coastal Gumbo	\$16.00
Shrimp, Smoked Ham, Okra, Carolina Rice	
Coastal 15 Wedge	\$15.00
Gem Lettuce, Pork Belly, Bleu Cheese, Cherry Tomato, Buttermilk Ranch	
Everything Caesar	\$14.00
Baby Romaine, Parmesan, Tomato, Croutons, Everything Sprinkles	

SANDWICHES & OPEN FACED 5

Coastal Smash Burger	\$17.00
Smashed Patty, American Cheese, LTOP, Comeback Sauce	
Hot Chicken Sandwich	\$16.00
Slaw, House Pickles, Spicy Aioli, Hot Chili Oil	
Coastal Benedict	\$19.00
Smoked Salmon, Avocado, Toasted Muffin, Citrus Hollandaise, Crispy Capers, Poached Egg	
Avocado Toast	\$14.00
Rustic Bread, Smashed Avocado, Cherry Tomato, Shaved Radish	
Rueben Sandwich	\$16.00
House Braised Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island, Rye	

LARGE PLATES 4

Bohemian Southern Breakfast	\$20.00
Two Eggs Any Style, Bacon or Sausage, Stone Ground Grits, Buttermilk Biscuit, Country Gravy	
Fish & Chips	\$21.00
Crispy Flounder, Pimentón Remoulade, Old Bay Fries	
Blackened Salmon	\$30.00
Creamy Corn, Broccolini	
Crab Cake	\$27.00
Crispy Yukon Potato, Green Beans, Remoulade	