

CRAB-STUFFED MUSHROOMS..........1

Brown-butter Lidenheimer & blue-crab stuffing, silver-dollar mushrooms, herbs fines, parmesan breadcrumbs & spicy ranch

MUSSELS FRITES......17
Saffron wine, garlic, seedless
chili flake, house fries &
tarragon oil

COASTAL CRAB DIP	.14
Fresh crab, house cheese	
blend, spices & herbs, lavash	
crackers	

SEAFOOD GUMBO.....

Shrimp, oysters, crab, gulf fish, house-made Tasso, okra, dark roux & long-grain rice

NEW ENGLAND CLAM CHOWDER......
CUP 7 | BOWL 14

Northeast-inspired chowder made with tender clams, potatoes, bacon, cream & herbs

Rotisserie Chicken

SERVED FOUR WAYS

GOLDEN BROWN LEMON-PEPPER

CAJUN

CARRIBEAN JERK

PERUVIAN AJI PANCA,

ALL FINISHED A LA BRASA (WOOD-FIRED)

PREMIUM 3-3.5 LBS WHOLE CHICKEN, SLOW-ROASTED, CRISPY SKIN HALF CHICKEN | ONE SIDE & SAUCE 19 WHOLE CHICKEN | TWO SIDES & SAUCES 29

Brasserie Sauces

SPICY RANCH Herby & savory

SWEET HONEY MUSTARD Bold & tangy

MACHA CRUNCH Spicy, garlicky & crunchy

> SAFFRON AIOLI Earthy & aromatic

BOOM BOOM Sweet, creamy & spicy

Sides

SKINNY-CUT FRIES 8

Thin & crispy

PASTA SALAD 8

Tomato, basil & fusilli

POTATO SALAD 8

Aioli & chives

MAC & CHEESE 8

Cheddar & fusilli

HUSH PUPPIES 8 Fried & crispy

BUTTER WHIPPED POTATOES 8

Mashed potatoes, butter & herbs

SWEET POTATOES 8

Roasted sweet potatoes & butter

GARDEN VEGETABLES 9

Hand cut & in-season

STUFFED BAKED POTATO 9

Bacon, sour cream, cheddar, chives & butter

WHITE RICE 5

Butter, salt & pepper

ECLIPSE

Eclipse Bites
ECLIPSE FRIES10 Truffle oil, grated parmesan cheese & chives
SLIDERS

+3, or flight of all three +2

Deep-fried mozzarella served with marinara

Coastal Bar

RAW OYSTERSHALF 17 2 Ice cold, served with lemon, Carolina cocktail, horse-radish & our hibiscus-black pepper mignonette CHARGRILLED OYSTERSHALF 18 28 Vesuvio grilled, choose your flavor: herb-butter, vodka cheddar, Tasso- butter or Rockefeller TUNA TARTARE	Gulf fish, roasted sweet potato, Leche de Tigre, pickled sweet peppers, corn nut crispies & house chips CARPACCIO
pordro or womon emps	may contain imported shrimp or crawfish, ask for more infmoration
Sal	lads
CHOPT GREEK	FARM
~ Julius Compa	
FLOUNDER MILANESE34 Fresh & fried, served with caprese salad & grilled lemon	8 OZ FILET42 Hot buttered plate, loaded potato & small Caesar salad
CHARGRILLED OCTOPUS26 Sweet & spicy glaze, saffron aioli, side greek salad CAJUN CHICKEN WRAP14	ECLIPSE BURGER
Rotisserie chicken, soft grilled lavash, crunchy vegetables, herb ranch, & skinny fries CHICKEN SALAD CROISSANT16	SMASH BURGER
Rotisserie chicken salad, fluffy croissant & choice of side	COASTAL PLATTER45 Fried or Grilled Cornmeal battered shrimp (4), oysters (4),
Fresh & pan-roasted, white wine sauce, capers, jumbo crab meat & your	calamari (3oz), catfish (3) with house fries, veggies, smoked tomato ketchup, spicy pickled bean tarter, jalapeño hush puppies
choice of side	ta
CHTHOLISE DASTA 10 TODTELLINI D	ADMESAN 15 SEAFOOD DASTA 22

LIGHTHOUSE PASTA 19

Andouille sausage, rotisserie chicken, trinity & creole cream sauce

TORTELLINI PARMESAN 15

Cheesy tortellini in a sweet pepper white wine parmesan cream sauce

SEAFOOD PASTA 22

Angel hair & lemon-herb butter, shrimp, gulf fish, & crab. Your choice of red or white sauce.

CHICKEN PARMESAN 19

Crispy breaded chicken breast, marinara, mozzarella, parmesan. fresh basil & angel hair pasta SUB OR ADD PROTEIN
CHICKEN + 6 | BOOM BOOM SHRIMP +6 FRIED
OYSTERS + 8 | FRIED FISH BITES + 8
JUMBO SHRIMP +10 | TUNA + 11 | SALMON + 11

LUNCH

MONDAY THROUGH FRIDAY 11 AM - 4 PM

SEE SOMETHING YOU LIKE? ASK YOUR SERVER ABOUT AVAILABILITY ON NIGHTS AND WEEKENDS

Handhelds

FRIED OYSTER AND CAESAR SALAD SANDWICH	POBOY (FISH, SHRIMP, OR FRIED OYSTER)
Ent	rees
SALMON EN PAPILLOTE17	ROTISSERIE OR GRILLED

SALMON EN PAPILLOTE...........17 Seared salmon, seasonal vegetables, garlic honey, grilled lemon, butterwhipped potatoes

CHICKEN PAPILLOTE......14 Steamed chicken breast, seasonal vegetables, garlic honey, grilled lemon, butter-whipped potatoes

12 OZ SWEET TEA BRINED	
BONELESS PORKCHOP	18
Whipped potatoes,	
sauteed vegetables,	
Steen's cane syrup &	
creole mustard glaze	

.32

8 OZ FILET
Hot buttered plate,
loaded potato & small
Caesar salad



ROTISSERIE OR GRILLED	
CHICKEN	.14
1/4 rotisserie chicken or 6 oz sous vide breast, sweet potatoes, seasonal vegetables, saffron aioli & tarragon white wine cream sauce	
CHICKEN PARMESAN	.14
Crispy breaded chicken breast, marinara, mozzarella, parmesan & angel hair pasta	

SPANISH PAELLA......16
Shrimp, mussels, octopus, sausage, chicken & bell peppers, simmered in saffron-infused rice

COFFEE BAR

CAPUCCINO 5 | AMERICANO 4 LATTE

HOT 6 | ICED 7
VANILLA | MOCHA | CARAMEL
MILK CHOICES

WHOLE, OAT, ALMOND, HALF & HALF

Fresh squeezed OJ 6
TRY IT IN A MIMOSA

BRUNCH SERVED ON SATURDAY & SUNDAY

Brunch Starters

SEAFOOD GUMBO 16

Dark roux, crab, shrimp, oysters & white rice

HUSH PUPPIES & CAJUN CAVIAR HOLLENDAISE 10

Candied jalapeño hushpuppies, spicy bowfin caviar hollandaise & chives

HOT CRAWFISH DIP 16

Vesuvio baked, creamy cheese blend & caramelized trinity

CRAB BEIGNETS 17

Blue crab & mascarpone cheese, Caribbean remoulade

Main Plates

SERVED WITH YOUR CHOICE OF SIDE

SMOKED SALMON BENNY.....19

Cold smoked salmon, poached eggs, charred shallot hollandaise & fried capers

SHRIMP & GRITS.....18

Carolina style, shrimp, peppers & onions, shrimp gravy & creamy stone ground grits

OMELETE OF CHOICE.....14

Served with side salad & grilled focaccia bread

Boom-Boom Shrimp [sweet peppers & onions, creamy creole sauce]

Spinach Florentine Mushroom, Bacon & Cheddar

CHICKEN & WAFFLES.....14

Cripsy fried chicken, buttery waffles & fresh fruit

NUTELLA STUFFED PANCAKES..14

OR HALF-STACK.....8

Fluffy pancakes, creamy Nutella filling, Real maple syrup, soft butter & powder sugar

FRIED CHICKEN MILANESE......15

Grilled lemon & sweet potato hash

COASTAL PLATTER...35

Fried or Grilled

Cornmeal battered shrimp (4), oysters (4), calamari (3oz), catfish (3) with house fries, veggies, smoked tomato ketchup, spicy pickled bean tarter, jalapeño hush puppies

Handhelds

CAJUN CHICKEN WRAP.....14

Rotisserie chicken, soft grilled lavash, crunchy vegetables, herb ranch & skinny-cut fries

HANGOVER BURGER.....19

Butcher's patty, house cheese blend cherrywood bacon, Roma crunch, garlic aioli, smoked tomato ketchup, & skinny-cut fries | Add egg +\$3



CHICKEN SALAD CROISSANT......16

Rotisserie chicken salad, fluffy croissant & sweet potatoes

BEC CROISSANT.....15

Fresh croissant, bacon, house cheese blend & 2 eggs your way

SLIDERS......12

Three sliders with arugula salad Short-rib, chicken salad, or shrimp +2 Flight of three +2

