

SEAFOOD & RAW BAR

SEAFOOD PLATTER DELUXE | MKT PRICE |
CHILLED (TOWER) or CHARGRILLED + \$10:
1.25 whole lobster, 1 lb. king crab, 1 lb. shrimp, 12 Gulf.

CHARGRILLED OYSTERS | GF | half dozen \$22 | dozen \$38 | garlic butter, parmesan cheese

SUPREME OYSTERS | half dozen \$40 | dozen \$75
half dozen grilled, topped with jumbo crab, lobster, crawfish, spices with parmesan panko

OYSTERS ROCKEFELLER | GF | half dozen \$23 | dozen \$40
spinach, bacon, onions, spicy parmesan cream

OYSTER SAMPLER | GF | \$32
two chargrilled, two supreme, and two Rockefeller oysters

JUMBO LUMP CRAB CAKE (¼ lb) | \$26
mustard creole sauce

CAJUN CRAB DIP | \$26
crabmeat, parmesan cheese, heavy cream, white wine, herbs

BANG BANG CHICKEN BITES
| \$14 | shrimp +2
crispy fried chicken, bang bang sauce, chives

SNOW CRAB CLAWS 1/2 LB | \$32
Cajun butter, lemon, French bread

WOOD FIRED STEAKS

ADD CRAB CAKE +24 - SHRIMP
SKEWER +12 - 1LB SNOW CRAB +35
12 OZ DELMONICO RIBEYE | \$52
grilled asparagus, roasted finger potatoes

8 OZ STEAK FRITES | \$38
parmesan-herb fries, truffle aioli

4 LAMB LOLLIPOPS (NEW ZEALAND)
| \$38
asparagus, whipped potatoes

**8 OZ CENTER CUT FILET
MIGNON** | \$54
whipped potatoes, asparagus

ADD SAUCE -----
Bordeaux Demi-glace | \$8
Horseradish Cream Sauce | \$6

SALADS & SOUP

ADD CRAB CAKE +24 | SALMON +15
SHRIMP +12 | CHICKEN +10

COALITION CRAB SALAD | GF | V | \$30
jumbo lump crab, spring mix, hearts of palm, tomato, cucumber, onion, pepperoncini, radish, oregano vinaigrette

LOBSTER COBB | GF | \$36
spring mix, blue cheese, bacon, tomato, onion, hard-boiled egg, avocado, herbs ranch

CAESAR | \$14
romaine, garlic croutons, tomato, parmesan, caesar dressing

**ROASTED BEET SALAD WITH GOAT
CHEESE** | GF | V | \$15
red and golden beets, pecan, arugula, red onion, tomato, balsamic glaze, lemon vinaigrette

WEDGE SALAD | GF | \$14
onion, tomato, bacon lardons, blue cheese dressing

AVOCADO BIBB SALAD | \$15
Heart of palm, pecan, radish, Parmesan cheese, Green Goddess dressing

GARDEN SALAD | \$15
Spring mix, tomato, cucumber, green apple, carrots, radish, onion, Lemon vinaigrette

NEW ENGLAND CLAM CHOWDER
| Cup \$10 | bowl \$14

SEASONAL
MENU

STARTERS

NOTE

**MAKE ANY STEAK OR FISH "COALITION
STYLE"** | \$26
Lobster, jumbo crab, shrimp
Cajun cream sauce

MARKET FISH

**CHOICE OF PREPARATION (BROILED -
BLACKENED)**

DAILY SIDES (ASK YOUR SERVER ABOUT
TODAY'S FRESH SELECTION OF
ACCOMPANIMENTS.)

**SAUCE OPTIONS: (BEURRE BLANC -
CHERRY GINGER SOY SAUCE)**

CHILEAN SEA BASS | \$50

GULF SHRIMP (8) | \$27

SCOTTISH SALMON | \$36

REDFISH (LA) | \$38

GROUPE (GULF) | \$45

ENTRÉES

CRAB STUFFED SHRIMP | \$42
dirty rice, brussel sprouts, herbs,
beurre blanc sauce

**HONG KONG STYLE CHILEAN
SEA BASS** | \$52
sesame sauteed spinach, steamed jasmine rice,
cherry ginger soy sauce

BOURBON STREET PASTA | \$36
blackened shrimp, crawfish, andouille

**GULF COAST GROUPE AND
CHIPS** | \$40
buttermilk battered fillets, tartar, cocktail,
coleslaw, fries

BLACKENED REDFISH (LA) | \$44
dirty rice, crab pontchartrain sauce

BROILED FISHERMAN PLATE | \$50
1 jumbo lump crab cake, 4 shrimps, salmon,
broccolini, finger potatoes, beurre blanc sauce

JUMBO LUMP CRAB CAKE (2) | \$55
whipped potato, asparagus, creole mustard
beurre blanc sauce

**BLACKENED GROUPE
(GULF)** | GF | \$50
dirty rice, garlic sauteed vegetables, beurre blanc
sauce

MEDITERRANEAN BRAZINO | \$40
Whole fish, roasted vegetables, oregano caper
sauce

**PARMESAN CRUSTED SCOTTISH
SALMON** | \$38
Whipped potatoes, garlic spinach, herbs Beurre
Blanc sauce

SEAFOOD & RAW BAR

SEAFOOD PLATTER | CHILLED (TOWER) \$80
or CHARGRILLED + \$10:
1 lb. snow crab, 1 lb. shrimp, 1 lobster tail, 6 Gulf oysters

GULF OYSTERS (RAW) | GF | 1/2 dz \$18 | dozen \$30
cocktail | mignonette | horseradish | lemon selection

DAILY OYSTER FEATURES | RAW | GF |
MKT PRICE | ask your server about today's fresh

KING CRAB LEGS (1lb) | MKT PRICE
chilled or broiled, lemon, garlic butter

SNOW CRAB LEGS (1lb) | \$38
garlic butter, wine, lemon, toast

TUNA TARTAR | \$24
avocado, cucumber, radish, potato chips,
soy-ginger sauce

PROSCIUTTO AND BURRATA | \$22
garlic bread,
arugula, roasted tomatoes, balsamic glaze

LOUISIANA SPRING ROLL | \$16
shrimp, andouille, collards, cheddar,
peppers, cajun aioli

RHODE ISLAND CALAMARI | \$18
lemon aioli, marinara, pickled veggies

SMOKED CHICKEN WINGS | \$18
8 wings: lemon pepper or buffalo, carrots and celery

CRAB & LOBSTER

SERVED WITH WHIPPED POTATOES,
BROCCOLINI, GARLIC BUTTER,
LEMONS

1 LB ALASKAN KING CRAB LEGS | MKT

1.25 LB WHOLE MAINE LOBSTER | MKT

ALASKA 1LB SNOW CRAB | \$45

**TWIN 6 OZ WILD CAUGHT LOBSTER
TAIL** | \$55

HANDHELDS

SERVED WITH HAND-CUT
FRIES OR HOUSE SALAD

CRISPY GROUPE SANDWICH | \$30
texas toast, louisiana sauce, blue cheese, cole
slaw

LOBSTER ROLL | \$36
Connecticut (warm with butter) or
Maine (chilled with mayo)

BLACKENED SALMON BLT | AGF | \$20
lettuce, tomato, bacon, onion,
garlic aioli

ENSENADA FRIED SHRIMP TACOS
| \$20

LOUISIANA BURGER ½ LB | \$20
White cheddar cheese, andouille sausage,
onion ring, tomato, pickle, pub sauce

ACCOMPANIMENTS

HAND CUT FRIES | AGF | \$8

COLLARD GREENS | \$9

FRIED OKRA | \$9

DIRTY CAJUN RICE | \$10

WHIPPED POTATOES | \$9

LEMON CRISPY BRUSSELS SPROUTS | AGF |
\$8

4 CHEESE MAC AND CHEESE | \$10

LEMON GARLIC SPINACH | GF | \$8

PARMESAN TRUFFLE FRIES | \$12

ONION RING (3) | \$10

LEMON GARLIC BROCCOLINI | \$10

CHEF RUBEN SEGURA

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GF = gluten free | AGF = AVAILABLE GLUTEN FREE | V = VEGETARIAN

Any changes or substitutions are subject to a \$2 upcharge.

ALL TABLES OF SIX OR MORE AND ALL TABS OF \$300 OR MORE WILL BE CHARGED 20% GRATUITY

COALITION SIGNATURE COCKTAILS

BROWN SUGAR OLD FASHIONED | \$18
Bourbon, brown sugar, interesting bitters

THE LYCHEE MARTINI | \$17
Vodka, lychee juice, citrus

PINK SEA FOAM | \$18
Vodka, strawberry, lemon syrup

BLOOD ORANGE MARGARITA | \$18
Blanco tequila, blended liqueur, lime, agave

COALITION ESPRESSO MARTINI | \$17
Vanilla liqueur, cold brew espresso, vodka, +1 Bailey

BAR MENU

SEASONAL COCKTAILS

PEAR DREAM | \$18
Silver rum, pear liqueur, pineapple, brown sugar

THE BLACK & BASIL | \$17
Botanical gin, blackberry, citrus, fresh basil

MANDARIN MOJITO | \$17
Premium rum, mint, lime, mandarin curaçao

SMOKED GRAPEFRUIT NEW FASHIONED | \$18
Mezcal blanco, agave, lime, bitters

APRICOT BOURBON SMASH | \$18
Bourbon, Giffard Apricot, mint syrup, lemon

CRÉMANT / CHAMPAGNE

LA MARCA PROSECCO | \$14/50
WYCLIFF CHAMPAGNE BRUT | \$10/38
VEUVE CLICQUOT BRUT, CHAMPAGNE FR | \$110
DOM PÉRIGNON CHAMPAGNE BRUT | \$275

BEER LIST

MODELO ESPECIAL | \$7
COORS LIGHT | \$6
HAZY IPA | \$7
HEINEKEN | \$7
MILLER LIGHT | \$6
MICH ULTRA Zero | \$6
CORONA | \$7

DRAFT BEER LIST

MICHELOB ULTRA | \$6
RADEBERGER | \$7
CREATURE COMFORTS
TROPICALIA IPA | \$8
GUINNESS IRISH STOUT | \$8
STELLA ARTOIS | \$8
CLASSIC CITY LAGER | \$8
2 ROTATING TAPS

TEQUILA

CLASE AZUL | Plata \$40 / Repo. \$45
LOS LINDEROS | \$16
DON JULIO 1942 | \$45
KOMOS - CRISTALINO | \$38 /
Añejo \$40
DON LONDRÉS - BLANCO | \$18 /
Repo. \$20
MIJENTA - BLANCO | \$16 /
Repo. \$20
1800 GUACHIMONTON AÑEJO |
\$40

WINES

RED WINE

BONANZA, CAB CA | \$15/42
DAOU RESERVE 2021 CAB CA | \$20/80
CAYMUS CAB CA | \$100
BENTON-LANE PINOT NOIR OR | \$15/60
TRIVENTO MALBEC | \$15/60
THE CHOP SHOP CABERNET SAUVIGNON | \$13/38
OBSIDIAN PINOT NOIR | \$16/58
LES LÉGENDES BORDEAUX | \$16/60
ALIAS MERLOT | \$11/40

ROSE/ SKIN CONTACT

CHÂTEAU DE BERNÉ INSPIRATION FR | \$16/55
ROMANCE MÉDITERRANÉE ROSÉ FR | \$14/45
LUCIEN ALBRECHT BRUT ROSÉ | \$16/58

WHITE WINE

OBSIDIAN CO, CHARDONNAY CA | \$15/60
THE HESS "PANTHERA" CHARDONNAY CA | \$20/70
TERRE DI CHIETI PINOT GRIGIO IT | \$12/40
WHITEHAVEN SAUVIGNON BLANC NZ | \$14/55
THE SEEKER, RIESLING GER | \$12/48
FRANCISCAN CHARDONNAY | \$15/60
KOHÁ SAUVIGNON BLANC | \$13/50

HOUSE MADE DESSERTS

CHOCOLATE TART CAKE | \$14
Blueberry, vanilla gelato, whipped cream

GELATO | \$12 o **SORBETE** | \$10
ask your server for seasonal flavors

CREME BRULÉE | \$10
vanilla custard, caramelized brown sugar, fresh

KEY LIME PIE | \$10
graham cracker crust, whipped cream, blueberry
compote

BEIGNETS (4) | \$12
french pastry, powdered sugar, praline caramel
sauce

PEACH BREAD PUDDING | \$15
cinnamon pecan bread,
peaches, caramel, vanilla ice cream

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