



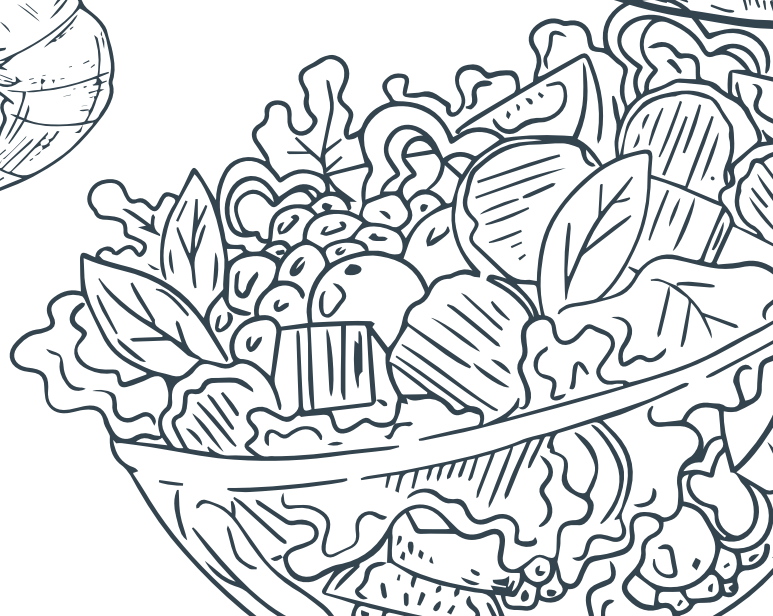
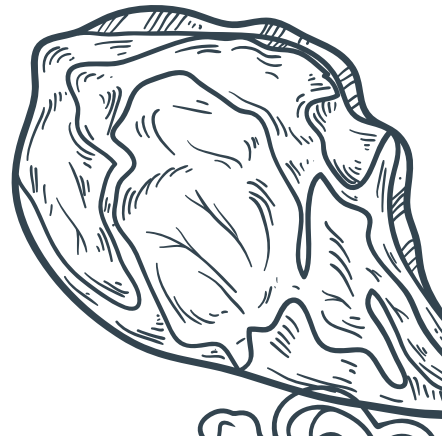
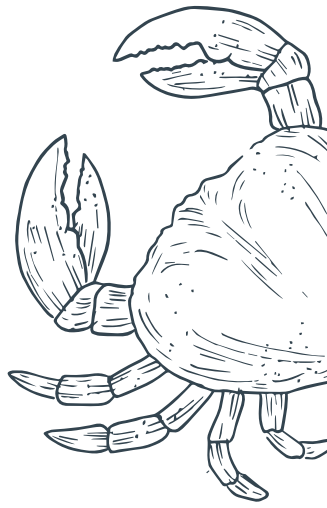
SEASONAL

# ME NU

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2026

*By Ruben Segura*



# LUNCH MENU

## 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

**OYSTERS 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 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)** | \$40  
asparagus, whipped potatoes

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

**ADD SAUCE** -----  
Bordeaux Demi-glace | \$8

## 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

## STARTERS

### CHEF'S RECOMMENDATION

**MAKE ANY STEAK OR FISH "COALITION STYLE"** | \$28  
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** | MKT

**GULF SHRIMP (8)** | \$27

**SCOTTISH SALMON** | \$36

**REDFISH (LA)** | \$38

**GROUPE (GULF)** | \$45

**BRANZINO** | \$40

## LUNCH SPECIALS

**GULF COAST FRIED SHRIMP** | \$18  
Fried, coleslaw.

**POKE BOWL** | \$24  
Raw tuna, avocado, seaweed, radish, cucumber, boom-boom sauce, jasmine rice, sesame seeds

**BOURBON STREET PASTA** | \$36  
Blackened shrimp, crawfish, andouille sausage

**FRIED CHICKEN** | \$20  
Whipped potatoes, broccoli, cajun sauce

**GULF COAST GROUPE AND CHIPS** | \$40

**CRAB STUFFED SHRIMP** | \$42  
Dirty rice, brussels sprouts, herb beurre blanc sauce

**COALITION TRIO** | \$18  
½ Po' Boy sandwich, ½ House salad / cup of clam chowder

**BLACKENED RED FISH (LA)** | \$44  
Dirty rice, crab pontchartrain 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

**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

## LUNCH HANDHELDS

**COALITION BURGER** | \$18  
Two 4oz patties, lettuce, tomato, onion pickle, American cheese, fries

**PO'BOY SANDWICH** | \$19  
Fried shrimp or oyster, lettuce, tomato, pickle, remoulade, fries

**ENSENADA FRIED SHRIMP TACOS** | \$20  
Pico de gallo, cabbage, chipotle mayo, queso fresco

**CRISPY GROUPE SANDWICH** | \$30  
Texas toast, louisiana sauce, blue cheese, coleslaw, french fries

**LOBSTER ROLL** | \$36  
(Connecticut warm), maine chilled with celery mayo, fries

**BLACKENED SALMON BTL** | \$20  
Lettuce, tomato, bacon, garlic aioli, fries

**LOUISIANA 1/2 lb BURGER** | \$20  
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