

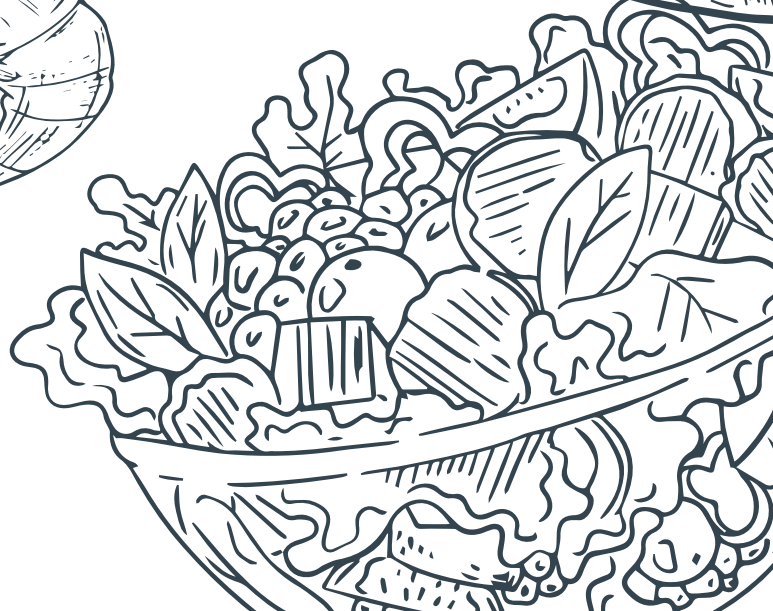
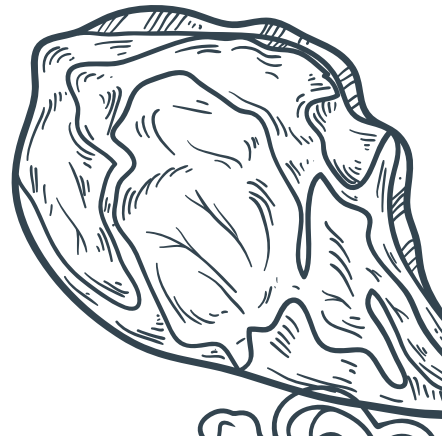
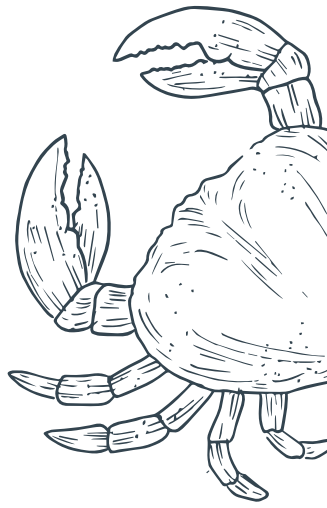


SEASONAL

ME NU

2026

By Ruben Segura



SEASONAL MENU

2026

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

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

STARTERS

CHEF'S RECOMMENDATION

MAKE ANY STEAK OR FISH "COALITION STYLE" | \$28
Lobster, jumbo crab, shrimp
Cajun cream 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

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

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

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

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

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

ENTRÉES

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

HONG KONG STYLE CHILEAN SEA BASS | MKT

sesame sauteed spinach, steamed jasmine rice,
cherry ginger soy sauce

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

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

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

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

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

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 | \$18
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

HEINEKEN | \$7

MLLER 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 BERNE INSPIRATION FR | \$16/55

ROMANCE MÉDITERRANÉE ROSÉ FR | \$14/45

LUCIEN ALBRECHT BRUT ROSÉ | \$16/58

WHITE WINE

OBSIDIAN CO, CHARDONNAY CA | \$15/60

FAMIGLIA BORON - PINOT GRIGIO IT | \$14/45

TERRE DI CHIETI - PINOT GRIGIO IT | \$12/40

WHITEHAVEN SAUVIGNON BLANC NZ | \$14/55

THE SEEKER, RIESLING GER | \$12/48

FRANCISCAN CHARDONNAY | \$15/60

KOHA SAUVIGNON BLANC | \$13/50

COALITION ZERO PROOFS

THE CALIENTE | \$10
Jalapeño syrup, cucumber, lime

FORBIDDEN FRUIT | \$10
Passionfruit purée, lemon, apple syrup

BAYOU PUNCH | \$10
Mango syrup, juice medley, citrus blend

**SARATOGA SPARKLING
WATER** | \$8

SARATOGA STILL WATER | \$8

BOURBON

ANGEL'S ENVY BOURBON | \$16

ANGEL'S ENVY RYE | \$21

BULLEIT BOURBON | \$16

BULLEIT RYE | \$17

EAGLE RARE BOURBON | \$16

WOODFORD DOUBLE OAK | \$20

EDMOND'S HONOR | \$17

BLANTON'S | \$21

WELLER | \$15

KIDS MENU

MAC AND CHEESE | \$10

CHICKEN FINGERS AND FRIES | \$10

CHEESEBURGER, FRIES | \$10

HOUSE MADE DESSERTS

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

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

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

PEACH BREAD PUDDING | \$16
cinnamon pecan bread,
peaches, caramel, vanilla ice cream

CHEF RUBEN SEGURA

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