

# SEASONAL 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 (¾ 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

## 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

## 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 - TOMATO CAPER RELISH)**

**CHILEAN SEA BASS** | MKT

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

**SCOTTISH SALMON** | \$36

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

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

**BRANZINO** | \$40

**AHI TUNA STEAK** | \$40 (RECOMMEND RARE)

## 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

## 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

**VEGI FRIED RICE** | \$14

**CAJUN BROCCOLI SPICY CHEDDAR** | \$12

## 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

**2 DOUBLE BONE LAMB CHOPS (NZ)** | \$42 | Asparagus, whipped potato, demi-glaze sauce

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

**ADD SAUCE** ----- | Bordeaux Demi-glaze | \$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

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

# BAR MENU



## COALITION SIGNATURE COCKTAILS

- BROWN SUGAR OLD FASHION** | \$18  
Bourbon, brown sugar, dashes prohibition bitters
- THE LYCHEE MARTINI** | \$18  
Lychee batch, lime
- PINK SEAFOAM** | \$18  
Seafoam batch, lemon, strawberry puree
- BLOOD ORANGE MARGARITA** | \$18  
Blood orange batch, lime
- COALITION ESPRESSO MARTINI** | \$17  
Vodka, espresso batch, baileys (optional)

## SEASONAL COCKTAILS

- POOL SIDE** | \$17  
Cucumber vodka, lemon, simple, watermelon puree, muddled cucumbers, top with tonic
- FRUTAS DE MINAS** | \$18  
Lablon, lime, pineapple, coconut puree, passion fruit puree, dashes cardamon bitters
- ACAI TAI** | \$18  
Acai liqueur on bottom, rum, dry curacao, lime, orgeat
- INDIGO BRAMBLE** | \$17  
Gin, St Germain, lemon, blueberry puree, muddled mint leaves
- LIQUID SUN** | \$18  
Tequila, yuzu, lemon, mango puree, simple

## 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

### REDS

- LEVEE & LOAM, CAB CA** | \$11/39
- BONANZA, CAB CA** | \$15/55
- DAOU SPECIAL RESERVE, CAB CA** | \$20/75
- QUILT, NAPA VALLEY, CAB** | \$20/75
- CAYMUS, NAPA VALLEY, CAB** | \$100
- SILVER OAK, ALEXANDER VALLEY, CAB** | \$160
- LAS VINAS BASTARDAS, TEMPRANILLO SP** | \$12/43
- TRIVENTO, MALBEC ARG** | \$15/55
- LEVIATHAN, RED BLEND CA** | \$20/75
- BENTON LANE, PINOT NOIR OR** | \$15/55
- OBSIDIAN, PINOT NOIR CA** | \$16/59

### WHITES

- LEVEE & LOAM, CHARDONNAY CA** | \$11/39
- KNUTTLE FAMILY, CHARDONNAY CA** | \$15/55
- WHITE HAVEN, SAUVIGNON BLANC NZ** | \$14/51
- JUSTIN, SAUVIGNON BLANC CA** | \$12/43
- FLORA LISA, PINOT GRIGIO ITA** | \$12/43
- SANTA MARGHERITA, PINOT GRIGIO ITA** | \$18/67
- SEEKER, RIESLING GER** | \$12/43
- PASQUA, ROSE ITA** | \$17/63
- COMTE, SANCERRE FR** | \$20/75

### SPARKLING

- LA MARCA, PROSECCO ITA** | \$14/51
- ROMEO & JULIET, PROSECCO ROSE ITA** | \$16/59
- VILLA ROSA, MOSCATO ITA** | \$13/48
- RUINART BLANC DE BLANCS, CHAMPAGNER FR** | \$160
- DOM PERIGNON, CHAMPAGNE FR** | \$275

## 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
- CREME BRULÉE** | \$10  
vanilla custard, caramelized brown sugar, fruit

- 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,

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