

SEAFOOD & RAW BAR

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

CHARGRILLED OYSTERS | AGF | 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 | AGF | half dozen \$23 | dozen \$40
spinach, bacon, onions, spicy parmesan cream

OYSTERS SAMPLER | \$32
two chargrilled, two supreme, and two
rockefeller oysters

FRIED LOBSTER BITES | \$39
9oz lobster tail, bite-size pieces, truffle honey
mustard, garlic butter

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

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

ALASKAN SNOW CRAB CLAWS 1/2 LB
| \$34
cajun butter, lemon, french bread

WOOD FIRED STEAK

Prime Cuts

ADD SHRIMP SKEWER +12 - 1LB SNOW
CRAB +35

12 OZ DELMONICO RIBEYE | AGF | \$52
grilled asparagus, roasted finger potatoes

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

**8 OZ CENTER CUT FILET
MIGNON** | AGF | \$54
whipped potatoes, asparagus,
bordeaux demi glaze

16 OZ BONE-IN SHORT RIB OSSO BUCCO AGF | \$60
asparagus, whipped potato, red wine demi glaze

ADD SAUCE ———

Red Wine Demi-glaze | \$6
Truffle Garlic Butter | \$6

SALADS & SOUP

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

COALITION CRAB SALAD | AGF | V | \$32
jumbo lump crab, spring mix, hearts of palm,
tomato, cucumber, onion, pepperoncini,
radish,

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

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

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

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

AVOCADO BIBB SALAD | AGF | \$15
heart of palm, pecan, radish, parmesan
cheese, green goddess dressing

STRAWBERRY GARDEN SALAD | AGF | \$15
spring mix, cucumber, strawberries, onion,
pecan, goat cheese, balsamic vinaigrette

NEW ENGLAND CLAM CHOWDER | Cup
\$10 | bowl \$14
bacon, celery, onion, potatoes, clams

LUNCH MENU



STARTERS

CHEF'S RECOMMENDATION

MAKE ANY STEAK OR FISH "COALITION
STYLE" | AGF | \$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 - GARLIC BUTTER)**

CHILEAN SEA BASS | AGF | MKT

SCOTTISH SALMON | AGF | \$36

REDFISH (LA) | AGF | \$38

GROUPE (GULF) | AGF | \$45

SPAIN BRANZINO | AGF | \$40

GOLDEN CORVINA CR | AGF | \$39

LUNCH ENTRÉES

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

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

LUNCH FRIED GOLDEN CORVINA | \$38
louisiana red bean and rice

MARDI GRAS PASTA | \$36
shrimp, crawfish, andouille sausage, sauteed
vegetables, cajun pepper cream sauce

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

GULF COAST GROUPE & CHIPS | \$40
coleslaw, fries

GULF FRIED SHRIMP | AGF | \$18
fries, coleslaw

COALITION TRIO | \$18
shrimp or fried oysters
1/2 po'boy sandwich, 1/2 house salad, cup of
clam chowder

FRIED CHICKEN | AGF | \$20
whipped potatoes, broccoli, cajun sauce

CHEF RUBEN SEGURA

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

Food Allergy Notice: Please inform your server of any food allergies or dietary restrictions before ordering. Although certain items may be prepared gluten-free, our kitchen handles gluten and other common allergens, and cross-contact may occur.

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

SEAFOOD & RAW BAR

SEAFOOD PLATTER | AGF | CHILLED (TOWER) \$110
or CHARGRILLED + \$10:
1 lb. snow crab, 1 lb. shrimp, 1 9oz lobster tail, 6 gulf
oysters

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

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

FRIED GOAT CHEESE BALLS | \$19
thyme red pepper sauce, balsamic glaze
garlic bread

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

LOUISIANA SPRING ROLL | \$17

Shrimp, andouille sausage, collards,
cheddar, peppers, cajun aioli

RHODE ISLAND CALAMARI | \$18

lemon aioli, marinara, pickle, veggies
BANG BANG CHICKEN BITES | \$14 |
shrimp +2

crispy fried chicken, bang bang sauce,
chives

CRAB & LOBSTER

SERVED WITH CORN ON THE COBB,
BROCCOLINI, GARLIC BUTTER, LEMONS

1 LB ALASKAN KING CRAB LEGS | AGF | MKT

1.25 LB WHOLE MAINE LOBSTER | AGF | MKT

1LB ALASKAN SNOW CRAB LEGS | \$45

**9 OZ CARIBBEAN WILD CAUGHT
LOBSTER TAIL** | AGF | \$55

+ADD 9OZ LOBSTER TAIL | \$37

HANDHELDS

COALITION BURGER | AGF | \$19

Two 4oz patties, lettuce, tomato, onion
pickle, American cheese, fries

PO' BOY SANDWICH | AGF | \$19

Fried shrimp or oyster, lettuce, tomato,
pickle, remoulade, fries

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

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

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

BLACKENED SALMON BLT | AGF | \$20
Lettuce, tomato, bacon, garlic aioli, fries

LOUISIANA 1/2 lb BURGER | AGF | \$20
Cheddar cheese, andouille sausage, onion
ring, tomato, pickle, pub sauce

ACCOMPANIMENTS

CAJUN FRIES | AGF | \$9

COLLARD GREENS - CONTAINS PORK | AGF | \$9

FRIED OKRA | \$9

DIRTY CAJUN RICE | \$10

LEMON CRISPY BRUSSELS SPROUTS | AGF | \$9

4 CHEESE MAC AND CHEESE | \$10

LOUISIANA RED BEAN & RICE | AGF | \$10

PARMESAN TRUFFLE FRIES | AGF | \$12

CORN ON THE COBB | AGF | \$9

VEGGIE FRIED RICE | \$12

LEMON GARLIC SPINACH | \$9

Items returned for reasons other than quality concerns or
restaurant error may be subject to the full menu price

BAR
MENU



COALITION SIGNATURE COCKTAILS

BROWN SUGAR OLD FASHION | \$18
bourbon, brown sugar, prohibition bitters

THE LYCHEE MARTINI | \$18
vodka, dry vermouth, limoncello, lychee syrup, lime juice

PINK SEAFOAM | \$18
vodka, limoncello, simple syrup, dry vermouth, strawberry puree, lemon juice

BLOOD ORANGE MARGARITA | \$18
tequila, blood orange cordial, orgeat liqueur, simple syrup, orange bitters, lime juice

COALITION ESPRESSO MARTINI | \$17
vodka, kahlua, fever tree espresso mix +1 baileys or salted caramel baileys

SEASONAL COCKTAILS

FROSTED CRANBERRY | \$17
st. germain elderflower, cranberry juice, champagne

POMEGRANATE BOURBON SMASH | \$17
bourbon, poma liqueur, lemon juice, simple syrup, mint leaves

BAD APPLE MULE | \$17
vodka, cinnamon syrup, apple syrup, lime juice, ginger beer

INDIGO BRAMBLE | \$17
gin, elderflower, blueberry, lemon, mint

SPICED PEAR SANGRIA | \$18
red wine, st. george spice pear liqueur, orange juice, pineapple juice, cranberry juice, simple syrup

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

BODEGAS CEPA 21, HITO TEMPRANILLO SP | \$15/55

UNO, MALBEC ARG | \$16/58

CHATEAU COUTREAU, BORDEAUX | \$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

SCARPETTA, PINOT GRIGIO ITA | \$13/47

SANTA MARGHERITA, PINOT GRIGIO ITA | \$18/67

SEEKER, RIESLING GER | \$12/43

COMTE, SANCERRE FR | \$20/75

BUBBLES / BLUSH

LA MARCA, PROSECCO ITA | \$14/51

PASQUA 11 MINUTES ROSE ITA | \$15/55

ROMEO & JULIET, PROSECCO ROSE ITA | \$16/59

VILLA ROSA, MOSCATO ITA | \$13/48

RUINART BLANC DE BLANCS, CHAMPAGNE FR | \$160

DOM PERIGNON, CHAMPAGNE FR | \$275

COALITION ZERO PROOFES

BLACKBERRY BREEZE | \$10
blackberry syrup, lime juice, mint, ginger beer

PEACH CINNAMON FIZZ | \$10
peach syrup, cinnamon syrup, soda water

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

SANPELLEGRINO SPARKLING | \$8

ACQUA PANNA STILL | \$8

COFFEE & TEA | \$4

SODA | \$4

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
| AGF | \$10

CHEESEBURGER, FRIES | AGF | \$10

BEER LIST

MODELO ESPECIAL | \$7

COORS LIGHT | \$6

HEINEKEN | \$7

MLLER LIGHT | \$6

MICH ULTRA Zero | \$6

CORONA | \$7

DRAFT BEER LIST

MICHELOB ULTRA | \$7

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

HOUSE MADE DESSERTS

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

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

CREME BRULÉE | AGF | \$11
vanilla custard, caramelized brown sugar,
fruit, whipped cream

KEY LIME PIE | \$11
graham cracker crust, whipped cream,
blueberry compote

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

PEACH BREAD PUDDING | \$15
cinnamon pecan bread, raisins, peach glaze,
vanilla ice cream

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