

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

SEASONAL
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

ENTRÉES

CRAB STUFFED GULF SHRIMP | AGF | \$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

FRIED GOLDEN CORVINA | \$42
garlic creamed leeks, sauteed vegetable
medley

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

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

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

**BLACKENED GROUPE
(GULF)** | AGF | \$49
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

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

SERVED WITH HAND-CUT
FRIES OR HOUSE SALAD

LOBSTER ROLL | AGF | \$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

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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