

## STARTERS

**GF Shrimp Cocktail** - 15  
Wild American shrimp  
w/ traditional cocktail sauce

**Lobster Arancini** - 12  
Lobster Risotto rolled in panko  
breadcrumbs & flash fried;  
w/ Sundried Tomato & Basil Aioli

**Yellowfin Tuna** - 18  
Seasoned & seared fresh Togarashi  
tuna over wakame salad  
w/ miso aioli & black garlic shoyu

**Stuffed Scallops** - 7/ea.  
Scallop shell stuffed w/  
scallop, shrimp & crab meat

**New Orleans BBQ Shrimp** - 16  
Wild American shrimp,  
w/ Créole beer butter sauce  
& toasted ciabatta bread

**GF Mussels of the Moment** - 15  
Fresh P.E.I. mussels  
w/ rotating seasonal preparation

**GF Oysters Rockefeller\*** - 16  
Six oysters baked w/ spinach,  
Pernod, parmesan & bacon

## SOUPS & SALADS

**Lobster Bisque** 11 / **Soup of the Day** 8

**Gravlax Salad** - 16 - House cured Gravlax, arugula, red onion,  
avocado, capers, tomato, goat cheese and lemon herb vinaigrette

**GF Shrimp Cobb Salad** - 16 - Grilled jumbo shrimp, mixed greens,  
shredded carrot, avocado, bacon, egg, blue cheese, red onion, tomato,  
& lemon herb vinaigrette

**GF Shrimp & Crab Louie** - 18 - chilled shrimp & fresh lump crab,  
mixed greens, egg, tomato, avocado with Louie dressing

**Tuna Salad** - 19 - Togarashi seared tuna on a bed of hydroponic butter  
lettuce, carrots, red onion, heart of palm, avocado, & ginger miso dressing

**Salmon Toast** - 12  
House cured Gravlax served atop  
herbed goat cheese on ciabatta,  
topped with truffled deviled egg,  
fresh dill, capers & everything-  
bagel seasoning

**Crab & Shrimp Au Gratin** - 15  
Baked blue crab & shrimp,  
cheese trio, toasted ciabatta bread

**Gator Tail** - 13  
Flash-fried gator tail finished  
w/ Comeback sauce

**Fried Pickles** - 9  
Flash-fried in-house pickle chips  
w/ our Comeback sauce & Ranch

**Peel & Eat Shrimp** -  
½ pound - 14- full pound - 27  
Steamed & seasoned jumbo gulf  
shrimp w/ remoulade & cocktail sauce

**Smoked Grouper Dip** - 14  
Fresh pecan smoked grouper,  
red onion jam, toasted ciabatta  
crostini

# GOIN' COASTAL

~ SUSTAINABLE SEAFOOD JOINT ~

*The fish listed on our chalkboards has been sourced using  
the best fishermen & purveyors possible.*

## FRESH FISH PREPARATIONS

We have an average of three deliveries daily to ensure the  
freshest product possible. Like all fresh seafood restaurants,  
we will occasionally run out of some of our fresh fish.

Please select a fish & choose your preparation.  
Fish portions are 8 oz. unless otherwise specified.

### GF COASTAL

Goin' Coastal seafood seasoning,  
served w/ remoulade & choice of side

### GF BLACKENED

Goin' Coastal Cajun seasoning,  
choron sauce & choice of side

### GF MISO

Fresh spinach, shiitake mushrooms, bok choy,  
carrots & red pepper, braised with miso broth

### PARMESAN CRUST

Seared with parmesan bread crumbs.  
Served with choice of side.

### GF LOBSTER & CRAB TOPPED add \$15

Fresh shucked lobster & crab,  
served with choron sauce



## SPECIALTIES

**Shrimp & Grits** - 22 - Wild American shrimp prepared two ways:  
Sautéed & flash fried. Served over creamy cheese grits  
w/ a tomato and andouille cream sauce

**Fried Chicken** - 22 - Two flash-fried local chicken breasts,  
bacon thyme gravy, choice of side

**GF Low Country Shrimp Platter** - 24 - Coastal-seasoned jumbo  
shrimp, andouille sausage, corn, & potatoes, with cocktail sauce & remoulade  
Add Seasonal crab - MP

**GF Scallop Risotto** - 29 - Jumbo New Bedford sea  
scallops served over white truffle pesto risotto

**GF Filet\*** - 31 - 8 oz filet, roasted shallot butter, demi glace & choice of side

**Lobster Mac & Cheese** - 28 - Maine lobster & penne pasta  
baked w/ fontina, parmesan & cheddar béchamel

**Fried Shrimp** - 25 - Jumbo wild-American shrimp flash-fried,  
w/ cocktail sauce, remoulade & choice of side

**GF Coastal Bowl** - 28 - Wild-American shrimp, mussels,  
scallops & fresh fish simmered in tomato-fish stock  
w/ potatoes, corn & andouille sausage

### Lobster Mac for the Table - 24

Our tried & true crowd favorite, now sized to feed  
your whole party! Order as a side or starter.

**SIDES - 4** GF Cole Slaw

GF Chipotle Collards

GF Shoestring French Fries

Hush Puppies

GF Stone-Ground Cheese Grits

Vegetable of the day

GF Asparagus & Shrooms

w/Shallot Butter +\$2

*GF* - Indicates items prepared with little or no gluten. Goin' Coastal Seafood assumes no  
responsibility for this menu's use & resulting liability or consequential damages are denied.

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

125 West Main Street, Canton, Georgia 30114

770-479-3737 GoinCoastalSeafood.com



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**BEVERAGES**

Coca Cola	3	Tonic	3	Tea	3
Diet Coke	3	Club Soda	2	Sweet Tea	3
Sprite	3	TopoChico, Mexico	3	Coffee	3
Ginger Ale	3	Panna Still Water, Italy	6	Hot Tea	3
Lemonade	3				

**BOURBON / WHISKEY / RYE**

Angel's Envy	17	Jefferson Reserve	21
Angel's Envy Rye	22	Jefferson Ocean	32
Basil Hayden	17	Knob Creek	12
Buffalo Trace	10	Knob Creek Rye	14
Bulleit	12	Makers Mark	11
Bulleit Rye	12	Michters Rye	16
Crown Royal	11	Michters Small Batch	16
Eagle Rare	11	Old Forester	8
Elijah Craig	12	Sazarc Rye	11
High West Double Rye	9.5	Whistle Pig Piggyback	15
Jack Daniels Black Label	9	Whistle Pig Rye	19
Jamesons Irish Whiskey	10	Woodford Reserve	13

*\* ask your server or bartender for new or rare finds not on our list*

**SCOTCH**

BenRiach 10	18	Glenmornangie 10year	13
BenRiach 12	21	Glenmornangie 12 year La Santa	20
BenRiach Smoky 10	21	Sherry	24
BenRiach Smoky12	23	Glenmorangie 12 year Nectar D'Or	16
Talisker Storm Highlands	18	Glenlivet 12 Year Speyside	14

*\* Ask your server or barkeep for new arrivals and special additions*

**WINES BY THE GLASS**

*We Offer A Separate Menu For Our Extensive Wines By The Bottle*

<b>RED</b>	<b>Cabernet Sauvignon</b> /Storypoint/Sonoma - 10 / Beringer Knights Valley/Sonoma - 15
	<b>Malbec</b> /Llama/Mendoza, Argentina - 10
	<b>Pinot Noir</b> / OTWC/ Willamette - 12
	<b>Red Blend</b> / Domaine Chantepierre/Côte du Rhône - 10
	<b>Tempranillo</b> / Flaco/Rioja - 9
	<b>Zinfandel</b> / Lapis Luna/Paso Robles - 10
<b>WHITE</b>	<b>Chardonnay</b> / Luc Cholot/Languedoc, France - 10 / Willowbrook/Sonoma - 12
	<b>Pinot Grigio</b> / Mirabello, Venetie - 9
	<b>Riesling</b> / Dr. Loosen Dr. L/Pfalz, Germany - 10
	<b>Sauvignon Blanc</b> / Lobster Reef/ Marlborough - 10

**SPARKLING**

<b>Cava Rosé</b> / Los Monteros/ Spain - 8
<b>Prosecco</b> / Mirabello/ Treviso, Italy - 8

**PORTS & SHERRY**

*Ask to see our complete wine list*

**VODKA**

Absolut	9
Grey Goose	12
Ketel One	10
Stoli	9.5
Titos	8.5

**GIN**

Barr Hill	12
Bombay	9
Bombay Sapphire	10
Castle & Key's Ruits of Ruin	11
Hendricks	12.5

**TEQUILA**

Califino Blanco - <i>LOCAL</i>	11
Calafino Reposado - <i>LOCAL</i>	11
Herradura Silver	12.5
Herradura Resposado	16
Herradura Anejo	18

**RUM**

Bacardi Silver	7
Barcardi Coconut	7
Gosling Black	9
Captain Morgan	8
Plantation XO 20 year	18

**SEASONAL COCKTAILS**

**Tai One On** - 12  
London dry gin, passionfruit, lime juice, orgeat, black rum finish

**Basil Daisy** - 11  
Vodka, lemon juice, aperol, fresh basil

**Coastal Manhattan** - 13  
Bourbon, cocchi Americano, sweet vermouth, bitters, oleo saccharum

**Coastal Mary** - 12  
House-made Mary mix, vodka, Coastal spice rim, jumbo shrimp

**Double Down** - 14  
Double rye bourbon, Grand Marnier, Cardamaro, Banane de Bresil, Demerara syrup

**Georgia Peach Sangria** - 10  
White peach purée, crème de peche, white wine

**Tequila Rose** - 11  
Blanco tequila, pamplemousse liqueur, lime juice, agave, cava rosé

**Pom Mule** - 10  
Vodka, pomegranate liqueur, ginger beer, lime juice

**Summer Storm** - 12  
Black rum, lime juice, elderflower liqueur, ginger beer

**Last Word** - 12  
Gin , chartreuse, lime juice, cherry liqueur

**BEER - Bottle**

Bud Lite	5	Miller Lite	5	Blakes Hard Cider	
Coors Lite	5	O'Doull's Amber NA	5	GF ~ seasonal	6
Blue Moon	5	Heineken	5		
Guinness Nitro	6	Yuengling	5		
Michelob Ultra	5				

**Draft**

Rotating Local and Seasonal Drafts available ask your barkeep or server for current selections.