



9122421100

<http://www.rushhdelivery.co>

Coastal Kitchen

PRICES ARE SUBJECT TO CHANGE

DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.

Pickup and Delivery Times

Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.

ALLERGEN

SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.

ALLERGEN

BRUNCH MENU

Served Saturday and Sunday from 11-3

STARTERS

| | |
|---|---------|
| Fried Calamari | \$14.30 |
| <i>Asian Soy Glaze with Red and Green Peppers</i> | |
| Fried Pickles | \$11.00 |
| <i>House Made Spears with Coastal Dipping Sauce</i> | |
| Lobster Nachos | \$18.70 |
| <i>Guacamole, Red Onions, Peppers, Tomatoes, and Spicy Sour Cream</i> | |
| Peel & Eat Wild Georgia | \$19.80 |
| Shrimp 1/2lb | |
| <i>Montreal Seasoning, Cocktail Sauce, and Drawn Butter</i> | |
| Peel & Eat Wild Georgia | \$28.60 |
| Shrimp 1lb | |
| <i>Montreal Seasoning, Cocktail Sauce, and Drawn Butter</i> | |
| Raw Oysters | |
| <i>Raw Oysters with Cocktail Sauce, Ginger Mignonette, and Grated Horseradish</i> | |
| Steamed Oysters | |
| <i>Raw Oysters with Cocktail Sauce, Ginger Mignonette, and Grated Horseradish</i> | |
| Dirty Oysters | |
| <i>Raw Oysters topped with Caviar, Shallots, Sour Cream, and Hot Sauce</i> | |

LUNCH MENU

Served Monday thru Friday from 11:30 am - 3 pm

STARTERS

| | |
|---|---------|
| Fried Calamari | \$14.30 |
| <i>Asian soy glaze with red and green peppers</i> | |
| Lobster Nachos | \$18.70 |
| <i>Guacamole, onions, peppers, tomato, sriracha sour cream</i> | |
| Fried Pickles | \$11.00 |
| <i>House made served with Coastal dipping sauce</i> | |
| Peel & Eat Wild Georgia | \$19.80 |
| Shrimp 1/2lb | |
| <i>Sprinkled with house seasoning and served with cocktail sauce and drawn butter</i> | |
| Peel & Eat Wild Georgia | \$28.60 |
| Shrimp 1lb. | |
| <i>Sprinkled with house seasoning and served with cocktail sauce and drawn butter</i> | |
| Raw Oysters | |
| <i>Raw oysters with cocktail sauce, ginger mignonette, and grated horseradish</i> | |
| Steamed Oysters | |
| <i>Raw oysters with cocktail sauce, ginger mignonette, and grated horseradish</i> | |
| Dirty Oysters | |
| <i>Raw oysters topped with caviar, shallots, sour cream, and hot sauce</i> | |

SOUPS & SIDE SALADS

House made dressings: Ranch, Gorgonzola, Tomato Balsamic, Basil Vinaigrette, Lemon Vinaigrette, Honey Mustard Vinaigrette

| | |
|---|---------|
| Chicken & Andouille Gumbo (cup) | \$8.80 |
| Chicken & Andouille Gumbo (bowl) | \$11.00 |
| Classic Caesar | \$11.00 |
| <i>Chopped romaine, croutons, parmesan</i> | |
| House Salad | \$9.90 |
| <i>Artisan greens, onion, diced peppers, tomato, cucumber, carrot</i> | |

LUNCH SALADS

House made dressings: Ranch, Gorgonzola, Tomato Balsamic, Basil Vinaigrette, Lemon Vinaigrette, Honey Mustard Vinaigrette

| | |
|--|---------|
| Cobb Salad | \$19.80 |
| <i>Boar's Head turkey, bacon, egg, crumbled blue cheese with choice dressing</i> | |
| Grilled Chicken Salad | \$18.70 |
| <i>Artisan greens, cherry tomatoes, carrot, Sweetgrass Dairy blue cheese crumbles, candied pecans, & lemon vinaigrette</i> | |
| Asian Tuna Salad | \$20.90 |
| <i>Mixed greens, cashews, bell</i> | |

DINNER MENU

Served Daily from 3 pm - 9 pm

STARTERS

| | |
|---|---------|
| Crab Cake | \$22.00 |
| <i>Pan seared, over mixed greens with remoulade & citrus vinaigrette</i> | |
| Lobster Nachos | \$20.90 |
| <i>Guacamole, onion, peppers, tomato, sriracha sour cream</i> | |
| Fried Pickles | \$11.00 |
| <i>House made spears with Coastal dipping sauce.</i> | |
| Duck Eggrolls | \$15.40 |
| <i>House made and served with ponzu sauce.</i> | |
| Duck Fries | \$11.00 |
| <i>House made fries tossed in Shallots, Parsley, served with a Truffle Aioli</i> | |
| Steamed Clams | \$15.40 |
| <i>White wine, garlic, butter, and parsley served with toast points</i> | |
| Tuna Appetizer | \$18.70 |
| <i>Blackened slices and served with wasabi aioli, sriracha, ponzu, and pickled ginger</i> | |

SOUPS & SIDE SALADS

| | |
|---|---------|
| Chicken & Andouille Gumbo (cup) | \$8.80 |
| Chicken & Andouille Gumbo (bowl) | \$11.00 |
| Classic Caesar | \$11.00 |
| <i>Chopped romaine, croutons, parmesan</i> | |
| House Salad | \$9.90 |
| <i>Artisan greens, onions, diced peppers, tomatoes, carrots, cucumbers.</i> | |

| | |
|---|---------|
| Goat Cheese & Arugula Salad | \$12.10 |
| <i>Local arugula & herb crusted goat cheese fritters with a basil vinaigrette</i> | |

RAW BAR

| | |
|--|---------|
| Peel & Eat Wild Georgia | \$19.80 |
| Shrimp 1/2lb. | |
| <i>Montreal seasoning, cocktail sauce and drawn butter</i> | |
| Peel & Eat Wild Georgia | \$28.60 |
| Shrimp 1lb. | |
| <i>Montreal seasoning, cocktail sauce and drawn butter</i> | |
| Raw Oysters | |
| <i>Raw oysters served with Cocktail sauce; Ginger Mignonette, & house grated horseradish</i> | |
| Steamed Oysters | |
| <i>Raw oysters served with Cocktail sauce; Ginger Mignonette, & house grated horseradish</i> | |
| Dirty Oysters | |
| <i>Raw oysters topped with caviar, shallots, sour cream and Texas Pete hot sauce</i> | |

MAINS

| | |
|---|---------|
| Wild Georgia Shrimp & Grits | \$36.30 |
| <i>Andouille Sausage, peppers and onions, and smoked tomato bacon</i> | |

SOUPS & SIDE SALADS

House made dressings: Ranch,
Gorgonzola, Tomato Balsamic

Vinaigrette, Basic Vinaigrette, Balsamic
Vinaigrette, Lemon Vinaigrette

Chicken & Andouille Gumbo \$7.70
(cup)

Chicken & Andouille Gumbo \$9.90
(bowl)

Classic Caesar \$8.80
Chopped Romaine, Croutons,
Parmesan

House Salad \$8.80
Artisan Organic Greens, Onions,
Diced Peppers, Tomatoes, Carrots,
Cucumbers & Choice of Dressing

BRUNCH

Egg dishes served with choice of grits or
potato latkes (please specify)

French Toast \$13.20
Topped with Pecans and served
with Warm Maple Syrup

Low Country Omelette \$17.60
Wild Georgia shrimp, Andouille
sausage, peppers, onions & cheddar
cheese

Coastal Pancakes \$13.20
Served with Bacon and Warm
Maple Syrup and garnished with whip
cream and fruit

Crab Cake Benedict \$18.70
One Lump Crab Cake on English
Muffin Topped with One Poached
Egg and Hollandaise Sauce

Biscuit & Gravy \$13.20
Biscuits topped with Fried Chicken
and House Sausage Gravy

Lobster Omelette \$18.70
Tomatoes, basil, onions & Sweet
Grass Dairy goat cheese

Category 5 \$17.60
Two fried eggs with cheese,
Applewood smoked bacon, house
made sausage, potato latke, and
sausage gravy on a cat head biscuit

AL A CARTE

House Salad \$7.70
Please specify dressing.

Applewood Bacon \$6.60

Homemade Biscuits \$6.60

Potato Latkes \$6.60

SALADS & ENTREES

Grilled Salmon Salad \$22.00
Baby spinach, carrots, tomatoes,
cucumbers & choice of dressing

Grilled Chicken Salad \$18.70
Artisan lettuce, cherry tomatoes,
Sweetgrass Dairy blue cheese,
candied pecans, carrots, & lemon
vinaigrette

Asian Tuna Salad \$19.80
Mixed greens, cashews, red
peppers, tomatoes, & Tai cilantro
vinaigrette

(A) Wild Georgia Shrimp and \$18.70
Grits
Andouille Sausage, Peppers and
Onions, and Smoked Tomato Bacon
Gravy over Vermont White Cheddar
Grits

Beer Battered Fish and Chips \$18.70
Beer Battered Cod & House Fries,
Tartar and Malt Vinegar

Applewood Bacon & Cheddar \$18.70

Angus Burger (please specify
side)
Beefsteak tomatoes, bibb lettuce,
red onion, seasoned mayo, house
made pickles & your choice of hand
cut fries, sweet potato fries, Nat King

peppers, tomatoes, & Thai cilantro
vinaigrette

Greek Salad \$14.30
Romaine, Kalamata olives, tomato,
cucumber with feta vinaigrette

SANDWICHES & WRAPS

Served with your choice of hand cut fries,
sweet potato fries, Nat King coleslaw,
cucumber salad or house made potato
chips (please specify)

Blackened Fish Sandwich \$18.70
Lettuce, tomato remoulade on
sourdough bread

Crab Cake BLT \$18.70
Tarter sauce, Sourdough bread

Applewood Bacon & Cheddar \$18.70

Angus Burger
Beefsteak tomatoes, bibb lettuce,
red onion, seasoned mayo, house
made pickles, Vermont white cheddar

Grilled Chicken Wrap \$14.30
Grilled chicken, Applewood bacon,
lettuce, tomato, & honey rosemary
aioli

Turkey Bacon Swiss Melt \$14.30
Turkey, Applewood bacon, Swiss
cheese, seasoned mayo served on
sourdough bread

LUNCH MAINS

Wild Georgia Shrimp & Grits \$20.90
Andouille Sausage, peppers and
onions, and smoked tomato bacon
gravy over Vermont white cheddar
grits

Salmon Watkins \$18.70
Champagne poached salmon,
green beans & risotto with lemon dill
cream

Fish Tacos (2) \$18.70
Tacos served with lettuce, pico de
gallo, and sriracha sour cream

Fish & Chips \$18.70
Beer battered cod, house fries,
tartar sauce & malt vinegar

Fried Wild Georgia Shrimp \$20.90
House fries, Nat King Cole slaw

Crab Cake (Entree) \$20.90
Boursin cheese grits, haricot verts

Vegetable Pasta \$20.90
Fresh veggies, garlic saute

WARNING:

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase the risk of foodborne illness,
especially if you have certain medical
conditions.**

Consumer Advisory:

**Some items contain peanuts or allergic
ingredients. If you are allergic to some
types of food, please ask server before
ordering the food menu.**

gravy over Vermont white cheddar
grits

Marinated Grilled Swordfish \$40.70
Haricot verts, onion, and pancetta
saute, with risotto cakes and a
tomato butter sauce

Blackened Red Fish \$36.30
Served with crawfish, sausage,
onion, grits and brown butter sauce

Pan Seared Tuna \$44.00
Seared with cashew & shitake
basmati rice, and arugula drizzled
with toasted sesame seeds and
ponzu

Fried Wild Georgia Shrimp \$31.90
House fries, Nat King Cole Slaw,
and hushpuppies

Picayune Pasta \$36.30
Dredged Scallops & Wild Georgia
Shrimp, Peppers, Onions, Andouille
Sausage, House Made Linguine in a
Cajun Cream Sauce

Salmon \$44.00
Sauteed with Coconut Rice,
Haricot Vert, and Bourbon Glaze

Scallops \$44.00
Sauteed with Hoppin Johns,
Collard Greens, and Blood Orange
Beurre Blanc

North GA Mountain Trout \$41.80
Served with Brussels Sprouts,
Bacon, Pecans, and Fingerling
Potatoes, topped with a Red
Zinfandel Butter Sauce

TURF DISHES

Prime Filet \$46.20
Served with Buttermilk Mash,
Shaved Brussels Sprouts, and Wild
Mushroom demi glaze

Pork Chop \$33.00
Grilled, Bone In with Cream Corn
Grits, Collard Greens, and bacon
Vidalia Onion Jam

Springer Mountain Fried \$27.50
Chicken

Country Gravy, Green Beans,
Mashed Potatoes

Ratatouille Stuffed Bell Pepper \$17.60
Stuffed with squash, eggplant,
zucchini, topped with Bel Paes
cheese, fried pasta & drizzled with
citrus beurre blanc sauce

Veggie Pasta \$20.90
Linguine, Fresh Veggies, Garlic
Saute, and Grated Parmesan

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ordering the food menu.**

*cole slaw, cucumber salad or house
made potato chips (please specify)*
 Fried Wild Georgia Shrimp \$16.50
*Hand cut fries, Nat King cole slaw,
& cocktail sauce*
 Greek Salad \$11.00
*Romaine, Kalamata olives,
tomatoes, cucumber, feta, vinaigrette*
 Chicken Greek Salad \$20.90
*Romaine, Kalamata olives,
tomatoes, cucumber, feta, vinaigrette*
 Shrimp Greek Salad \$18.70
*Romaine, Kalamata olives,
tomatoes, cucumber, feta, vinaigrette*
 Salmon Greek Salad \$19.80
*Romaine, Kalamata olives,
tomatoes, cucumber, feta, vinaigrette*
 Tuna Greek Salad \$19.80
*Romaine, Kalamata olives,
tomatoes, cucumber, feta, vinaigrette*

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meats, poultry, seafood, shellfish, or
eggs may increase the risk of
foodborne illness, especially if you
have certain medical conditions.***

Consumer Advisory:

***Some items contain peanuts or
allergic ingredients. If you are allergic
to some types of food, please ask
server before ordering the food menu.***