

Coaxum's Low Country Cuisine Menu



STARTERS

FRIED GREEN TOMATOES* 14
With Cajun Remoulade Sauce

NEW SALMON BITES* 14
Battered And Fried, Served With Hot Sriracha Sauce

CALAMARI* 15
Hand Battered & Fried, Served with Marinara Sauce

NEW CRAB AND SPINACH DIP* 20
Crab Meat, Cream Cheese, Creamy Spinach Topped With Bread Crumbs. Served With Garlic Bread

NEW SAMPLER PLATTER* 23
Oyster Rockefeller (2), Fried Green Tomatoes (2) & Salmon Bites Served With Sweet Chili Sauce

OYSTER ROCKEFELLER (6)* 25
Oysters On A Half Shell Topped With Creamy Spinach, Parmesan Cheese And Toasted Breadcrumbs

CHEF SPECIAL ENTRÉES

GULLAH BOWL 19
Mixed Green Salad, Red Rice, Cajun Corn, Black-Eyed Peas, Fried Okra, Cucumbers Red Onions, Tomatoes With Peach Vinaigrette Dressing

CAJUN PASTA* 24
(Chicken Or Shrimp) Penne Pasta With A Cajun Tomato Bourbon Cream Sauce, Andouille Sausage & Garlic Bread. Garnished With Parmesan Cheese

SHRIMP & GRITS* 24
With Andouille Sausage, Shallots, Garlic & Cherry Tomatoes In A Creole Shrimp Sauce

FRIED CHICKEN WINGS & TWO SIDES 24
(3) Whole Wings Served With (2) Sides

FISH & TWO SIDES* (CATFISH OR WHITING) 26
Fried Or Blackened (add 6 Shrimp \$8)

NEW SPICY CARIBBEAN BOWL CHICKEN OR SHRIMP* 25
Served With Red Rice, Green Beans With Mushrooms & Onions & Fried Plantains (No Substitutions)

NEW COAXUM'S FROGMORE STEW* 26
A low country classic, features tender red potatoes, sweet corn, red and green peppers, and celery, all simmered in rich, seasoned heavy cream. Topped with six succulent, tail-on shrimp and served over a bed of fluffy white rice.

BLACKENED SALMON & TWO SIDES* 28
7 OZ FILET OF SALMON THAT HAS BEEN COATED WITH A BLEND OF SPICES AND SEASONINGS. OPTION OF BOURBON SAUCE

FRIED SEAFOOD PLATTER* 35
THREE PIECES OF FISH (CATFISH OR WHITING) + SIX FRIED SHRIMP + THREE FRIED OYSTERS w/one side

NEW PORK ENTRÉE MARKET PRICE
Ask server about today's special

STEAKS

NEW 6 OZ RIBEYE STEAK* 25
With Side Salad (Precooked Weight)

NEW RIBEYE TIPS* 25
Sautéed in Mushroom Gravy with Onions. Served White Rice

12 OZ RIBEYE STEAK* 40
With Side Salad And One Side (Precooked Weight)

SEAFOOD BOILS

COAXUM'S SHRIMP BOIL* 40
18 Shell On Shrimp, 2 Corn On The Cobb, 2 Red Potatoes & Choice Of Seasonings

COAXUM'S SEAFOOD BOIL* 55
2 Snow Crab Legs Claws, 2 Corn On The Cobb, 2 Red Potatoes, & 6 Shrimp

BURGERS

COAXUM'S BURGER WITH ONE SIDE* 18
8 Oz Angus Burger* (Precooked Weight) On Brioche Bun With Apple Smoked Bacon, Cheddar Cheese, Lettuce, Tomatoes, Red Onions & Pickles

SALMON BURGER WITH ONE SIDE* 18
Pan seared Salmon Patty, On Brioche Bun With Caper Mayo, Lettuce, Tomatoes, & Red Onions

SOUPS & SALADS

CAESAR SALAD 9
With Romaine Lettuce, Croutons, Parmesan Cheese, & Caesar Dressing

MIXED GREENS SALAD 9
Mixed Greens With Cherry Tomatoes, Carrots & Cucumbers

BOWL CHICKEN & SAUSAGE GUMBO* 12
Andouille Sausage, Okra, Celery, Tomatoes, Red & Green Peppers Garnished With Red Rice

SIDES

FRIED OKRA 6

STEAK FRIES 6

MASHED RED POTATO 6

BLACK EYED PEAS 6

BRAISED COLLARD GREENS 7
With Smoked Turkey

RED RICE 6

NEW BAKED SWEET POTATO 7
With Brown Sugar, Cinnamon & Butter

NEW SWEET POTATO SOUFFLÉ 7
with baked caramelized nuts & marshmallows

THREE CHEESE MACARONI 7

SAUTÉED GREEN BEANS 7
With Mushroom & Onions

NEW BRUSSELS SPROUTS 7

KIDS MENU

10 & under

NEW KIDS COAXUM BURGER* 15
4 oz Burger (Precooked Weight) on Brioche Bun With Cheddar Cheese, with (1) Side

NEW KIDS PENNE PASTA* 15
Topped with Marinara Sauce With Beef Meatballs, With Garlic Bread

KIDS SHRIMP & (1) SIDE 15
(6) Shrimp Fried or Grilled

NEW KIDS CHICKEN PENNE PASTA* 15
Topped with Marinara Sauce With Grilled Chicken Breast, With Garlic Bread

CHICKEN TENDER & FRIES* 15
(2) Boneless Chicken Tenders Floured And Deep Fried

FINE COASTAL COCKTAILS

HENNESSY MARGARITA
Hennessy V.S. Cognac, Triple Sec, Lime Juice, Simple Syrup, & O.J.

HEAVY HITTER
Hennessy V.S. Cognac, Grand Marnier, & Peach Schnapps

GEECHEE HURRICANE
Bacardi Coconut Rum, Triple Sec, Dark Jamaican Rum, Mango Puree, O.J. & Grenadine

PEACH TEXAS MARGARITA
1800 Silver Tequila, Grand Manier, Peach Schnapps, Lime Juice, O.J., & Peach Puree

NEW 1/2 *BOURBON* SIMPLY OLD FASHION
Bourbon, Angostura Bitters, Simple Syrup, & Raw Sugar

FROZEN MARGARITA
Strawberry, Peach, Or Mango

NEW 1/2 LAVENDER LEMON DROP MARTINI
Titos Vodka, Lavender/Elderflower Syrup, Lemon Juice, Triple Sec

COAXUM'S COUNTRY JUICE
1800 Silver Tequila, Blue Curacao Liqueur, Triple Sec, Pineapple Juice, Mango Puree, & Lime Juice

BAHAMA MAMA
Bacardi Coconut, Dark Jamaican Rum, Triple Sec, O.J. & Pineapple Juice, & Grenadine

A Diverse Selection Of Spirits, Wines And Beers Available. Ask Your Server For Details



**Consuming Raw Or Uncooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness; You Have Certain Medical Conditions. We Are Not Responsible For An Individual's Allergic Reaction To Our Food Or Ingredients Used In Food Items.* 18% gratuity will be added to parties of 5 or more*

Coaxum's Low Country Cuisine Menu



LUNCH

Served Thur - Sat 11:30 am - 3:30 pm
(Lunch Size Portions) Dinner Portions
Available on Dinner Menu

CUP OF SOUP & SIDE SALAD 11

Cup of today's house-made soup—warm, wholesome, and simmered from scratch—paired with a crisp garden side salad of mixed greens, grape tomatoes, cucumbers, and shaved carrots, tossed in your choice of dressing. A light, comforting combo perfect for any appetite.

GULLAH BOWL 14

A hearty, Low country-inspired bowl featuring your choice of protein served over savory red rice, with sautéed vegetables and a rich Gullah-style gravy. Rooted in tradition and bursting with flavor, this dish pays homage to the vibrant culinary heritage of the Gullah Geechee culture.

SALMON BURGER* 15

With (Side Salad Or Steak Fries). A juicy, house-made salmon patty seasoned with herbs and spices, grilled to perfection and served on a toasted brioche bun with crisp lettuce, ripe tomato, red onion, and tangy remoulade sauce.

NEW SPICY CARIBBEAN BOWL CHICKEN OR SHRIMP 15

Served With Red Rice, Greenbeans With Mushrooms & Onions & Fried Plantains (No Substitutions)

CAJUN CHICKEN PASTA 15

Penne Pasta With A Cajun Tomato Bourbon Cream Sauce & Andouille Sausage. Garnished With Parmesan Cheese & Garlic Bread

2 WHOLE FRIED WINGS WITH FRIES 15

Two crispy, golden-fried whole chicken wings seasoned to perfection and served with a generous portion of hot, seasoned fries. A simple, satisfying classic with bold Southern flavor.

2 PIECES OF FRIED FISH*, 3 FRIED SHRIMP WITH FRIES 18

Whiting Or Catfish (+ \$1) A crispy seafood combo featuring two golden-fried fish fillets and three jumbo shrimp, lightly breaded and fried to perfection. Served with a side of hot, seasoned fries for a hearty, down-home meal.

SUNDAY GULLAH BRUNCH BUFFET

11:00 am - 2:30 pm | Buffet - \$39.99 |
Children 10 & under - \$16.99

CHICKEN & SAUSAGE GUMBO SOUP

SHRIMP & GRITS (No Pork)

SOUTHERN FRIED CHICKEN

BLACKENED WHITING*

NEW FRIED CATFISH NUGGET

NEW SWEET POTATO DRESSING

SWEET POTATO MASH

GREEN BEANS (With Mushrooms & Onions)

NEW SAUTÉED BRUSSELS SPROUTS

LIMA BEANS, CORN & TOMATOES

BLACK-EYED PEAS

RED RICE

ROASTED TURKEY

CHEF'S SPECIAL

WAFFLES (MAKE YOUR OWN)

STONE GROUNDED GRITS

SAUSAGE (CHICKEN OR PORK)

FRESH BAKED BISCUITS

SCRAMBLED EGGS

COAXUM'S PEACH COBBLER

DESSERTS

PEACH COBBLER 12

With Vanilla Bean Ice Cream Warm, spiced peaches baked beneath a buttery, golden crust and served with a dollop of smooth vanilla bean cream. A soulful Southern dessert that's sweet, comforting, and indulgently satisfying.

BREAD PUDDING 10

A rich, comforting classic made with tender cubes of bread soaked in a sweet custard, baked until golden, and drizzled with a warm, buttery sauce. A timeless Southern treat with a touch of nostalgia in every bite.

VANILLA BEAN ICE CREAM 2

Creamy, smooth, and made with real vanilla bean specks for a rich, authentic flavor. A classic indulgence served perfectly chilled for a sweet, refreshing finish.

SCAN FOR DIGITAL
VERSION OF OUR MENU



Consuming Raw Or Uncooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness; You Have Certain Medical Conditions. We Are Not Responsible For An Individual's Allergic Reaction To Our Food Or Ingredients Used In Food Items. 18% gratuity will be added to parties of 5 or more