

Nº 1466

COLD	
Sea Salt Potato Chips	\$4
Smoked Amberjack Pâté, Pumpnickel	\$14
Flounder, Lemon, Horseradish, Caviar	\$16
Vermilion Snapper Ceviche, Cucumber, Avocado	\$17
Spicy Yellowfin Tuna + Sea Salt Potato Chips	\$15
Smoked SC Oysters + Saltines, Hot Sauce	\$16
Eight-Ball Zucchini Carpaccio, Parmesan, Mint	\$12
Salade Verte, Edamame, Parsnip-Ginger Dressing	\$10
Heirloom Tomato Salad, Goat Cheese, Pesto	\$14
Jumbo Lump Blue Crab Toast, Lime, Radish	\$18
Steak Tartare + Crispy Oysters, Horseradish*	\$16



OYSTER BAR*

East Coast Oysters	mkt.
SC Littleneck Clams	\$1.75/ea
SC Peel + Eat Shrimp (1/2 lb.)	\$17
Lobster Cocktail (1 1/4 lb.)	\$30
Jumbo Lump Blue Crab, Grapefruit, Avocado	\$18
Oyster Moscow	Mkt.

SHELLFISH TOWERS

A variety of raw & cooked seafood & garnishes.

Platter - **\$65** Double - **\$95** Triple - **\$125**

CONDIMENTS

ginger-citrus mignonette, red wine mignonette, fresh prepared horseradish, cayenne hot sauce, lemongrass cocktail sauce, sauce bagnarotte

HOT	
Ordinary Hawaiian Rolls, Sea Salt Butter	\$5
Crispy Oyster Sliders	\$6/each
Broiled SC Oysters, Corn, Chanterelle, Parmesan	\$16
New England Style Fish Chowder	\$13
Crookneck Squash Gratin	\$12
Grilled New Orleans Style BBQ White Shrimp	\$16
Chili Garlic Stone Crab Claws	\$21
King Mackerel, Potato Aioli, Olive, Orange	\$27
Swordfish, Artichoke, Roasted Tomato, Fish Jus	\$32
Flounder, Hen-of-the-Woods, Squash, Beurre Rouge	\$32

CAVIAR



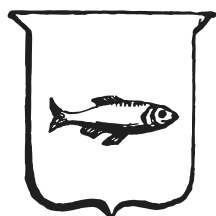
American Caviar Service*
buckwheat blinis + traditional accompaniments
\$45



SPECIALS



Benne Tempura Softshell Crabs
Ordinary Sauce, Pickled Root Vegetables
\$36



THE ORDINARIES (plat du jour)

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<i>Fish Fry</i> \$30	<i>CLOSED</i>	<i>Lobster Roll (Hot or Cold)</i> \$30	<i>Fish Schnitzel</i> \$31	<i>Caribbean Fish Stew</i> \$27	<i>Baked Stuffed Lobster</i> \$36	<i>Steak Night!</i> \$40

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

DESSERTS

Chocolate Hazelnut Budino \$10
Sea Salt, Caramel

Coconut Cream Pie \$8
Toasted Coconut, Chocolate

Fresh Blackberry Tart \$9
Vanilla Pastry Cream, Almond

Carolina Gold Rice Pudding \$8
Blueberry, Lime

The Ordinary's Seasonal Daily Sorbet \$6

Pastry Chef Amanda Plunkett