

Nº 1491

<b>COLD</b>	
Sea Salt Potato Chips	<b>\$4</b>
Smoked King Mackerel Pâté, Pumpnickel	<b>\$14</b>
Flounder, Lemon, Horseradish, Caviar	<b>\$16</b>
Red Snapper Ceviche, Cucumber, Avocado	<b>\$17</b>
Spicy Triggerfish + Sea Salt Potato Chips	<b>\$16</b>
Razor Clams, Cilantro, Apple, Fennel	<b>\$19</b>
Smoked SC Oysters + Saltines, Hot Sauce	<b>\$16</b>
Salade Verte, Parsnip-Ginger Dressing	<b>\$10</b>
Mushroom Salad, Goat Cheese, Hazelnut	<b>\$14</b>
Jumbo Lump Blue Crab Toast, Lime, Radish	<b>\$18</b>
Steak Tartare + Crispy Oysters, Horseradish*	<b>\$16</b>



### OYSTER BAR\*

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

### 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

<b>HOT</b>	
Ordinary Hawaiian Rolls, Sea Salt Butter	<b>\$5</b>
Crispy Oyster Sliders	<b>\$6/each</b>
New England Style Fish Chowder	<b>\$13</b>
Roasted Evangeline Sweet Potatoes + Sorghum Butter	<b>\$11</b>
Sauteed Kale + Turnip Soffrito	<b>\$10</b>
Grilled New Orleans Style BBQ White Shrimp	<b>\$16</b>
Triggerfish, Chestnut, Romanesco, Tomato Confit	<b>\$32</b>
American Red Snapper, Mushroom, Beurre Rouge	<b>\$32</b>
New York Strip Steak, Onion Rings, Sauce Robert	<b>\$40</b>

### CAVIAR



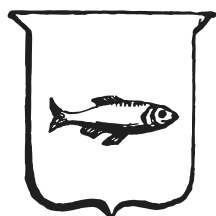
American Caviar Service\*  
*buckwheat blinis + traditional accompaniments*  
**\$45**



### SPECIALS



Whole Roasted Flounder  
*brown butter, hazelnut, lemon, caper, butternut squash*  
**\$55**



### THE ORDINARIES (plat du jour)

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

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

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## DESSERTS

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**Chocolate Hazelnut Budino** \$10  
*Sea Salt, Caramel*

**Coconut Cream Pie** \$8  
*Toasted Coconut, Chocolate*

**Carolina Gold Rice Pudding** \$8  
*Fresh Blackberry*

**The Ordinary's Seasonal  
Daily Sorbet** \$6

*Pastry Chef Amanda Plunkett*