

Nº 1605

<b>COLD</b>	
Sea Salt Potato Chips	<b>\$4</b>
Smoked Amberjack Pâté, Pumpnickel	<b>\$14</b>
Spicy Flounder + Sea Salt Potato Chips	<b>\$16</b>
Big Eye Tuna, Cucumber, Cilantro, Avocado	<b>\$17</b>
King Mackerel, Lemon, Horseradish, Caviar	<b>\$16</b>
Smoked Oysters + Saltines, Hot Sauce	<b>\$16</b>
Young Lettuces, Sherry Vinaigrette, Benne	<b>\$10</b>
Asparagus Crudo, Peanuts, Green Garlic, Ham	<b>\$13</b>
Mushroom Panzanella, Goat Cheese, Hazelnut	<b>\$14</b>
Jumbo Lump Blue Crab Toast, Lime, Jalapeño	<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>\$34</b>
Razor Clams, Cilantro, Apple, Fennel	<b>\$19</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

meyer lemon-thyme 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/ea.</b>
Fish Head Gumbo, Carolina Gold Rice, Benne	<b>\$13</b>
Broiled Oysters, Shiitake, Green Garlic, Parmesan	<b>\$16</b>
Roasted Beets, Pistachio, Calabrese Chili	<b>\$12</b>
Grilled New Orleans Style BBQ White Shrimp	<b>\$16</b>
Grilled Trigger, Morels, English Peas, Fennel Nage	<b>\$32</b>
Steamed Grouper, Mushroom, Cabbage, Beurre Rouge	<b>\$33</b>
Seafood Pot-au-Feu, Bacon Bouillon, Root Vegetables	<b>\$33</b>

### CAVIAR



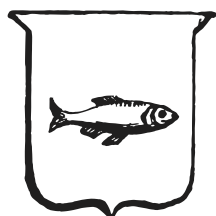
American Caviar Service\*  
buckwheat blinis + traditional accompaniments  
**\$45**



### SPECIAL



Cornmeal Dusted Softshell Crab  
*ramp + asparagus coulis*  
**\$20/ea.**



### 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>\$31</b>	<i>Fish Schnitzel</i> <b>\$31</b>	<i>Caribbean Fish Stew</i> <b>\$28</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.*

*Chef de Cuisine: Carlton "Vandy" Vanderwarker III*

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## DESSERTS

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**Chocolate Hazelnut Budino** \$10  
*sea salt, caramel*

**Carolina Gold Rice Pudding** \$8  
*citrus salad, mint*

**Coconut Cream Pie** \$8  
*toasted coconut, chocolate*

**Buttermilk Panna Cotta** \$8  
*strawberry, rhubarb consommé*

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

*Pastry Chef Amanda Plunkett*

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## COFFEE & TEA

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**La Colombe Torrefaction**  
*independent roaster from Philadelphia, PA*

Louisiane, Drip Coffee \$3.50  
Nizza, Espresso \$4.50  
Cappuccino \$5  
Maccchiato \$5

**Rishi Tea** *organic tea bags*

Chamomile Medley (caffeine-free) \$4  
*soothing with hints of spearmint, citrus and lemongrass*

Earl Grey \$4  
*classic black tea with lively bergamot*