

Nº 1935

COLD	
Sea Salt Potato Chips	\$4
Smoked Amberjack Pâté, Rye Toast	\$14
Beeliner Snapper, Rhubarb, Avocado, Chili	\$19
King Mackerel, Lemon, Horseradish, Trout Roe	\$18
Pink Porgy, Lime Ponzu, Strawberry, Cilantro	\$18
Smoked Oysters + Saltines, Hot Sauce	\$16
Zucchini Carpaccio, Peanut, Pecorino, Mint	\$12
Spring Lettuces, Hazelnut, Feta, Radish, Sweet Onion	\$13
White Shrimp Toast, Lemon Aioli, Asparagus	\$20
Steak Tartare + Crispy Oysters, Horseradish*	\$16



OYSTER BAR*

East Coast Oysters	mkt.
Capers Inlet Littleneck Clams	\$1.75/ea.
SC Peel + Eat Shrimp (1/2 lb.)	\$17
SC Stone Crab Claws (1/2 lb.)	\$22
Lobster Cocktail (1 1/4 lb.)	\$34
Razor Clams, Cilantro, Apple, Fennel	\$19
Blue Crab Cocktail, Grapefruit, Avocado	\$20

SHELLFISH TOWERS

A variety of raw & cooked seafood & garnishes.

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

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

HOT	
Ordinary Hawaiian Rolls, Sea Salt Butter	\$5
Crispy Oyster Slider	\$6/ea.
New England Style Fish Chowder, Oyster Crackers	\$15
Baked Oysters, Young Greens, Bacon, Green Garlic	\$18
Broccolini, Warm Mustard Vinaigrette	\$12
Tête de Poisson, Pickled Tomato, Dill Tartar	\$20
Royal Red Shrimp, Spin Rosso Polenta, Shrimp Nage	\$28
Steamed Wreckfish, Artichoke Barigoule, Pea, Basil	\$33
Spadefish, Littleneck Clams, Yukon Gold, Asparagus	\$31
Swordfish "Au Poivre", Ramps, Fingerling Potatoes	\$33

CAVIAR SERVICE

Hackleback

johnny cakes + traditional accompaniments

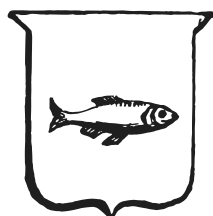
\$45

SPECIAL

SC Peaches + Burrata

radicchio, basil, aged sherry vinegar

\$14



THE ORDINARIES (plat du jour) limited quantities

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<i>Fish Fry</i> \$30	<i>Closed</i>	<i>Lobster Roll (Hot or Cold)</i> \$31	<i>Fish Schnitzel</i> \$31	<i>Seafood Gumbo</i> \$29	<i>Baked Stuffed Lobster</i> \$38	<i>Steak Night!</i> \$40

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

*Executive Chef Mike Lata
Chef de Cuisine Tori Schumacher*

DESSERTS

Buttermilk Panna Cotta

citrus consommé, tarragon

\$8

Blueberry Crisp

almond + pecan granola, milk gelato

\$10

SC Peach Tart

pistachio, strawberry sorbet

\$ 9

Chocolate Hazelnut Budino

sea salt, caramel

\$10

The Ordinary's Seasonal Sorbet

\$6

COFFEE & TEA

La Colombe Torrefaction

independent roaster from Philadelphia, PA

Louisiane, Drip Coffee

\$3.50

Nizza, Espresso

\$4.50

Cappuccino

\$5

Macchiato

\$5

Rishi Tea *organic tea bags*

Chamomile Medley (caffeine-Free)

\$4

soothing with hints of spearmint, citrus and lemongrass

Turmeric Ginger (caffeine-Free)

\$4

energetic and warming spices accented with sweet citrus

Earl Grey

\$4

classic black tea with lively bergamot