

<b>COLD</b>	
Sea Salt Potato Chips	<b>\$4</b>
Smoked Amberjack Pâté, Rye Toast	<b>\$14</b>
Hog Snapper, Ponzu, Asian Pear, Cilantro	<b>\$19</b>
King Mackerel, Lemon, Horseradish, Trout Roe	<b>\$18</b>
Beeliner Snapper, Muscadine Grape, Wasabi	<b>\$17</b>
Smoked Oysters + Saltines, Hot Sauce	<b>\$18</b>
Green Salad, Walnut, Muscadine Grape, Pecorino	<b>\$12</b>
Burrata, Heirloom Tomato, Field Pea Vinaigrette	<b>\$15</b>
White Shrimp Toast, Basil Aioli, Shiso	<b>\$20</b>
Steak Tartare + Crispy Oysters, Horseradish*	<b>\$16</b>



### OYSTER BAR\*

East Coast Oysters	<b>mkt.</b>
Clammer Dave's Littleneck Clams	<b>\$1.75/ea.</b>
SC Peel + Eat Shrimp (1/2 lb.)	<b>\$17</b>
SC Stone Crab Claws (1/2 lb.)	<b>\$22</b>
Lobster Cocktail (1 1/4 lb.)	<b>\$34</b>
Blue Crab Cocktail, Grapefruit, Avocado	<b>\$20</b>

### SHELLFISH TOWERS

*A variety of raw & cooked seafood & garnishes.*

Platter - <b>\$65</b>	Double - <b>\$95</b>	Triple - <b>\$125</b>
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#### CONDIMENTS

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

<b>HOT</b>	
Ordinary Hawaiian Rolls, Sea Salt Butter	<b>\$5</b>
Crispy Oyster Slider	<b>\$6/ea.</b>
New England Style Fish Chowder, Oyster Crackers	<b>\$15</b>
Blistered Shishito Peppers, Paprika Aioli, Bottarga	<b>\$12</b>
Roasted Nubia Eggplant, Romesco, Mint, Benne	<b>\$11</b>
Tête de Poisson, Pickled Tomato, Dill Tartar	<b>\$20</b>
Crab Rice, Beech Mushroom, Aji Dulce, Pullet Egg	<b>\$24</b>
Mustard Crusted Snapper, Tomato + Chanterelle Ragout	<b>\$33</b>
Grilled Triggerfish, Braised Artichoke, Pistou	<b>\$34</b>
Swordfish "Au Poivre", Summer Squash, Roasted Tomato	<b>\$33</b>

### CAVIAR SERVICE

Hackleback

*johnny cakes + traditional accompaniments*

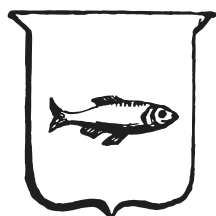
**\$45**

### SPECIAL

Pickled Roe Shrimp

*rouille, grilled semolina*

**\$22**



### THE ORDINARIES (plat du jour) limited quantities

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>Seafood Gumbo</i> <b>\$29</b>	<i>Baked Stuffed Lobster</i> <b>\$38</b>	<i>Steak Night!</i> <b>\$35</b>

*\*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*

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## DESSERTS

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### Buttermilk Panna Cotta

*fruit consommé, basil*

\$8

### Almond Cake

*caramelized pear, milk gelato*

\$10

### Raspberry Tart

*NC mountain raspberries, lemon sabayon*

\$12

### Chocolate Hazelnut Budino

*sea salt, caramel*

\$10

### The Ordinary's Seasonal Sorbet

\$6

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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

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*

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## FAMILY STYLE SAMPLE MENU

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Smoked King Mackerel Pâté  
Rye Toast



Shellfish Platter  
East Coast Oysters | Littleneck Clams | Beeliner Snapper  
Blue Crab Cocktail | Peel + Eat Shrimp | Garnishes



Green Salad  
Walnut + Black Pepper Vin | Pecorino

Zucchini Carpaccio  
Peanut | Pecorino



Amberjack Schnitzel  
Heirloom Tomato | Caper | Cornichon | Gem Lettuce



Chocolate Hazelnut Budino  
Caramel | Sea Salt