

Nº 2191

COLD

Smoked Rudderfish Pâté, Buttermilk Crackers	\$14
Banded Rudderfish, Red Lime Ponzu, Strawberries	\$18
Flounder, Lemon, Horseradish, Trout Roe	\$18
Beeliner Snapper, Thai-Blood Orange Essence, Avocado	\$19
Triggerfish, Sunchoke, Black Perigord Truffle	\$25
Smoked Oysters, Old Bay Saltines, Fresno Hot Sauce	\$18
Deviled Alabama Crab Toast, Pickled Spring Onion	\$22
Green Salad, Walnut Vinaigrette, Apple, Parmesan	\$12
Pickled White Shrimp, Rouille, Charred Bread	\$19
Steak Tartare + Crispy Oysters, Horseradish*	\$17

OYSTER BAR*

East Coast Oysters	mkt.
Clammer Dave's Littleneck Clams	\$1.75/ea.
Tarvin Peel + Eat Shrimp (1/2 lb.)	\$17
Maine Lobster Cocktail (1 1/4 lb.)	\$37
Blue Crab Cocktail, Grapefruit, Avocado	\$20
Razor Clams, Apple, Fennel, Cilantro	\$20

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, ordinary hot sauce, lemongrass cocktail sauce, sauce bagnarotte

HOT

Ordinary Hawaiian Rolls, Sea Salt Butter	\$5
Crispy Oyster Slider, Nuoc Cham, Fresno Mayo	\$6
New England Style Fish Chowder, Buttermilk Crackers	\$15
Rapini, Lemon Confit, Piquillo Pepper, Anchovy	\$12
Tête de Poisson, Preserved Tomato, Curry, Tartar	\$18
Jumbo Lump Crab Rice, Collards, Crispy Farm Egg	\$25
New Orleans Style BBQ Shrimp, KY Worcestershire	\$20
Caribbean Style Fish Stew, Carolina Gold Rice	\$32
Steamed Triggerfish, Blue Crab, Caper, Lettuce Emulsion	\$37
Mustard Crusted Grouper, Celery Root, Hunter Sauce	\$34
Shallow Poached Beeliner Snapper, Sauce Bourride	\$33

AMERICAN CAVIAR SERVICE



Hackleback

johnny cakes + traditional accompaniments

\$45

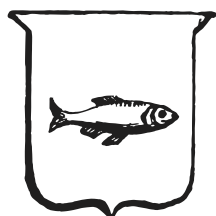


SPECIAL

Lowcountry Oyster Pan Roast

rutabaga, spinach, polenta, bacon

\$20



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> \$34	<i>Seafood Gumbo</i> \$29	<i>Baked Stuffed Lobster</i> \$38	<i>Steak Night!</i> \$38

**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-Vanilla Panna Cotta \$10
citrus, pistachio

Carolina Gold Rice Pudding \$12
strawberry, coconut

Warm Apple + Raisin Crisp \$11
pecan streusel, milk ice cream

Chocolate Hazelnut Budino \$12
soft whip, sea salt, caramel

The Ordinary's Seasonal Sorbet \$9

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