

THE RAW BAR*

Soundsides, NC	\$3 ea.	SC Stone Crab Claws	\$20 half lb.
Single Lady's, SC	\$3 ea.	Tarvin Peel & Eat Shrimp	\$18 half lb.
Clammer Dave's Littleneck Clams, SC	\$1.75 ea.	American Caviar Service	\$45

SHELLFISH TOWERS

a variety of raw & cooked seafood & garnishes.

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

Single - \$65 | Double - \$95 | Triple - \$125

SMALL

- Edisto Hushpuppies, *sweet pepper-harissa coulis* \$10
- Oyster Sliders, *nuoc cham, fresno mayonnaise, hawaiian roll* \$6 ea.
- Storey Farms Oeufs Tonnato, *pickled ramp, celery, tuna sauce* \$9
- NC Yellowfin Tuna, *asian pear, citrus ponzu, radish* \$19
- African Pompano, *mediterranean style* \$19
- Cobia, *muscadine grape, shiso, wasabi* \$18
- Zucchini Carpaccio, *basil, mint, parmesan, pine nut* \$12
- Smoked Yellowfin Tuna Pâté, *radish, buttermilk-benne crackers* \$14
- Smoked Lady's Island Oysters, *crème fraîche, fresno hot sauce, baked saltines* \$18
- Mexican Shrimp Cocktail, *lemongrass ketchup, lime juice, cucumber, cilantro* \$18
- Brasstown Steak Tartare, *crispy oysters, fresh grated horseradish** \$17
- Early Fall Green Salad, *walnut vinaigrette, parmesan, torn sourdough* \$12
- New Orleans Style BBQ White Shrimp, *KY worcestershire, sourdough* \$20

LARGE

- Beer Battered Softshell Crab Sandwich, *mustard greens, heirloom tomato* \$20
- Crispy Tarvin White Shrimp Roll, *chow chow tartar, fries* \$20
- Creole White Fish Gumbo, *dark roux, carolina gold rice, benne* \$26
- Jumbo Lump Blue Crab Rice, *turmeric, ginger sofrito, poached farm egg* \$26
- Wreckfish Schnitzel, *cauliflower, caper, lemon, golden raisin* \$34
- Grilled Gag Grouper, *piperade, roma beans, basil pistou* \$35
- Yellowfin Tuna Steak Frites, *au poivre, celeriac, sauce betterave* \$36
- Charcoal Grilled Wagyu Skirt Steak, *koginut squash polenta, rapini* \$34

DESSERT \$9

- Coconut Carolina Gold Rice Pudding, *blueberry compote, lime*
- Chocolate Hazelnut Budino, *caramel, sea salt*

*Executive Chef Mike Lata
Chef de Cuisine Tori Schumacher*

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