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**THE RAW BAR\***


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Single Lady's, SC	\$3 ea.	Tarvin Peel & Eat Shrimp	\$18 half lb.
Lowcountry Cups, SC	\$3 ea.	American Caviar Service	\$45
Clammer Dave's Littleneck Clams, SC	\$1.75 ea.		

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**SHELLFISH TOWERS** *a variety of raw & cooked seafood & garnishes.* red wine mignonette | seasonal mignonette  
 fresh prepared horseradish | lemongrass  
 cocktail sauce | sauce bagnarotte

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

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**SMALL**

- Edisto Hushpuppies, *sweet pepper-harissa coulis* \$10
- Oyster Sliders, *nuoc cham, fresno mayonnaise, hawaiian roll* \$6 ea.
- Storey Farms Oeufs Tonnato, *caper, celery, tuna sauce* \$9
- Hog Snapper, *asian pear, red lime ponzu, ají dulce* \$19
- Bigeye Tuna, *turmeric rice, fresh dug ginger, katsuobushi* \$22
- Smoked Swordfish 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
- Fall Green Salad, *walnut vinaigrette, parmesan, torn crouton* \$12
- Tête de Poisson, *pickled tomato, dill tartar* \$20
- New Orleans Style BBQ White Shrimp, *KY worcestershire, sourdough* \$20

**LARGE**

- Crispy Tarvin White Shrimp Roll, *dill pickle 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
- Grouper Schnitzel, *sweet potato, caper, bacon, mustard greens* \$36
- Bradford Collard Wrapped Triggerfish, *hollandaise, maitake mushroom* \$35
- Bigeye Tuna Steak Frites, *au poivre, celeriac, sauce betterave* \$36
- Cape Bay Scallops, *roasted sunchoke, yukon gold potato purée, chicken jus* \$35
- Charcoal Grilled Brasstown Sirloin, *pumpkin polenta, rapini, salsa verde* \$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.*