

the raw bar

Single Ladies, SC.....	3.25
Hold Fast, NC.....	3.25
Dressed Oyster.....	.5
Clammer Dave's Lil' Necks.....	1.75
Pickled Lil' Neck Clams.....	16
P&E Tarvin Shrimp (½#).....	18
Stone Crab Claws (½#).....	28
American Caviar Service.....	45

cold

Smoked King Mackerel Pâté, radish, benne-buttermilk crackers.....	14
Storey Farms Oeufs Tonnato, caper, celery, tuna sauce.....	11
Flounder, red lime ponzu, Johns Island strawberries, aji dulce.....	19
Beeliner Snapper + Turmeric Rice Bowl, fresh dug ginger, katsuobushi, benne.....	22
Yellowfin Tuna, meyer lemon puree, thyme.....	22
Smoked SC Oysters, old bay saltines, fresno hot sauce, crème fraîche.....	18
Hearty Green Salad, walnut vinaigrette, parmesan, breadcrumb.....	12

hot

Crispy Oyster Slider, nuoc cham, fresno mayo, fresh baked hawaiian roll.....	6
Pete's Spring Onion Hushpuppies, ordinary's tartar sauce.....	10
New Orleans Style BBQ White Shrimp, KY worcestershire, tiller sourdough.....	20
Spaghetti + Dave's Clams, green garlic nage, spinach, chili.....	22
Jumbo Lump Blue Crab + Turmeric Rice, asparagus, ginger sofrito, hollandaise, poached egg.....	28
Crispy Tarvin White Shrimp Roll, horseradish, dill pickle tartar, fries.....	18
Creole Seafood Gumbo, dark roux, carolina gold rice, benne.....	29
Roasted Wreckfish, beet vinaigrette, spring onion + ginger condiment.....	36
Grilled Swordfish, jimmy red corn grits, ramps, caper, chicken jus.....	36
Steamed Golden Tilefish, artichoke barigoule, spring vegetables, dill.....	36

ordinary towers

a variety of raw & cooked seafood & garnishes.

Single 12 Oysters / 4 Clams / ¼# P&E / Flounder Ponzu.....75

Double 18 Oysters / 6 Clams / ¼# P&E / Flounder Ponzu / Smoked Fish Pâté.....100

Triple 24 Oysters / 10 Clams / ½# P&E / Flounder Ponzu / Smoked Fish Pâté / Stone Crab.....150

red wine mignonette | lemongrass cocktail sauce

bagnarotte sauce | fresh prepared horseradish

ordinary fresno hot sauce

dessert

Chocolate Hazelnut Budino.....	9
caramel, bulls bay sea salt	
Carolina Gold Rice Pudding.....	9
strawberry, vanilla	
Seasonal Sorbet.....	9
roasted Johns Island strawberry	

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

Executive Chef Mike Lata
Chef de Cuisine Tori Schumacher