

## raw bar

Single Ladies, SC.....	\$3.75 ea
Sea Clouds, SC.....	\$3.75 ea
Steamboat Creeks, SC.....	\$3.75 ea
Dressed Sea Clouds.....	\$5 ea
<i>aji dulce mignonette, cucumber, paddlefish roe</i>	
Clammer Dave's Lil' Necks.....	\$1.75 ea
P&E Tarvin Shrimp (½ lb).....	\$20
SC Stone Crab Claws (½ lb).....	\$28
Pickled Lil' Neck Clams, <i>lemongrass, coconut, lime</i> .....	\$16
Yellowfin Tuna Larb, <i>shiso, butter lettuce</i> .....	\$20
American Red Snapper, <i>lime ponzu, SC peach</i> .....	\$21
American Hackleback Caviar Service.....	\$50
Regis Ova Supreme Caviar Service.....	\$95

## kitchen

Crispy Oyster Slider, <i>nuoc cham, fresno mayo, fresh baked Hawaiian roll</i> .....	\$7
Smoked Wahoo Pâté, <i>smoked trout roe, seeded buttermilk crackers</i> .....	\$16
Storey Farms Oeufs Tonnato, <i>caper, celery, tuna sauce</i> .....	\$13
Smoked SC Oysters, <i>old bay saltines, Fresno hot sauce, crème fraîche</i> .....	\$22
Yellowfin Tuna Crudo, <i>wild ginger vinaigrette, yellow nectarine, basil</i> .....	\$21
Summer Vegetable Salad, <i>buttermilk ranch, walnut, ricotta salata</i> .....	\$16
Wagyu Steak Tartare, <i>half sour cucumbers, pickled banana peppers, new potatoes</i> .....	\$21
Fried Fresh Dug Potatoes + Shishito Peppers, <i>smoked tomato romesco, aioli</i> .....	\$16
Tête de Poisson, <i>pickled tomato, dill pickle tartar</i> .....	\$20
New England Style Fish Chowder, <i>clam nage, sourdough crouton, dill</i> .....	\$19
Bradford Okra + Tomato Gumbo, <i>Tarvin shrimp, blue crab, Carolina Gold middlins</i> .....	\$30
Dave's Clams + Spaghetti, <i>cherry tomato pomodoro, caramelized fennel, basil</i> .....	\$25
Creek Shrimp Rice, <i>curry, summer squash, eggplant, ginger sofrito</i> .....	\$33
American Red Snapper, <i>tomato + field pea vierge, sweet corn</i> .....	\$44
Grilled Swordfish, <i>chantrelle étouffée, pickled creole onions</i> .....	\$43

## fancy seafood towers

*a variety of raw + cooked seafood & garnishes*

### Single

12 Oysters / 4 Clams / ¼ lb P&E / Mutton Snapper Ponzu.....\$75

### Double

18 Oysters / 6 Clams / ¼ lb P&E / Mutton Snapper Ponzu

SC Stone Crab Claws.....\$100

### Triple

24 Oysters / 10 Clams / ½ lb P&E / Mutton Snapper Ponzu

SC Stone Crab Claws / Pickled Clams.....\$150

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

## dessert

### Chocolate-Hazelnut Budino

*caramel, bulls bay sea salt*.....\$12

### Carolina Gold Rice Pudding

*blackberry compote, vanilla*.....\$11

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

**Executive Chef Tori Schumacher**

## cocktails

### the ordinaries

#### Ordinary Daiquiri #3

*uruapan charanda, blackberry, elote, fresh lime*.....\$13

#### That Thing

*rum fire, lime syrup, fluffy grapefruit, maldon salt*.....\$12

#### Sea Legs

*four pillars navy strength gin, herbed honeydew cordial*.....\$14

#### Liberty & Justice

*salted peanut ten to one dark, campari, house vermouth blend, cola bitters*.....\$14

#### Martini Service

*grey goose or plymouth gin, ocean vermouth, all the garnishes*.....\$18

### non-alcoholic

#### Sorrel

*hibiscus, lime, allspice, clove, ginger*.....\$8

#### Mauby Fizz

*mauby syrup, lemon, lime, ginger beer*.....\$8

*Jarritos, Mexican Grapefruit Soda*.....\$5

*Mountain Valley: still or sparkling (750mL)*.....\$10

*Rishi: summer lemon iced tea*.....\$3

*Fresh Squeezed: lemonade, grapefruit, orange, etc.*.....\$5

*Mexican Coke, Sprite*.....\$6

*Diet Coke, Sprite*.....\$4

*Fevertree: ginger ale, ginger beer, tonic water*.....\$4

### the classics

#### Daiquiri

*white rum, sugar, lime*.....\$12

#### Papa Doble

*white rum, grapefruit, maraschino, lime*.....\$14

#### Piña Colada (Frozen)

*rum blend, coconut, pineapple, lime*.....\$12

#### Planter's Punch

*dark rum, orange, pineapple, lime, grenadine, bitters*.....\$14

#### Hotel Nacional Special

*gold rum, pineapple, apricot, clarified lime*.....\$13

#### Dark N' Stormy

*gosling's rum, ginger, lime, soda*.....\$12

#### Corn N' Oil

*demerara rum, falerum, clarified lime, bitters*.....\$14

#### Scotch y Coco

*blended scotch, coconut water, lime leaf (carbonated)*.....\$11

#### Ti Punch

*agricole rhum, lime zest, sugar*.....\$11

### draft beer

*Sour, EOBC, "Blackberry-Raspberry", Charleston, SC*.....\$10

*Pilsner, Munkle Brewing Co., "Pils", Charleston, SC*.....\$9

*Witbier, Westbrook Brewing, "White Thai", Mt. Pleasant, SC*.....\$8

*APA, Revelry Brewing Co, "Poke The Bear", Charleston, SC*.....\$10

*Irish Stout, Birds Fly South, "Nights Like These", Greenville, SC*.....\$11

### bottles & cans

*DDH DIPA, Humble Sea, "Don't Be A Shellout", Santa Cruz, CA*.....\$14