The Ordinary
Fancy Seafood & Oyster Hall

RAW BAR*

Oysters  $4.00 ea
Core Sounds, NC
Sea Clouds, SC
Steamboat Creeks, SC

Dressed Oysters  $7.00 ea
aji dulce pepper mignonette, trout roe

Clammer Dave's Lil' Neck Clams, SC  $1.75 ea

Peel & Eat Tarvin Shrimp (1/2 lb)  $26.00

SC Stone Crab Claws (1/2 lb)  $33.00

American Caviar Service
Regiis Ova, "Royal", CA  $65.00
Regiis Ova, "Supreme", CA  $95.00

FANCY SEAFOOD TOWERS*

Single  $80.00
12 Oysters / 4 Clams
¼ lb Peel & Eat Shrimp / Yellowfin Tuna Ponzu

Double  $115.00
18 Oysters / 6 Clams / ¼ lb Peel & Eat Shrimp
Yellowfin Tuna Ponzu / Rock Shrimp Larb

Triple  $165.00
18 Oysters / 6 Dressed Oysters / 10 Clams
½ lb Peel & Eat Shrimp / Yellowfin Tuna Ponzu
Rock Shrimp Larb / Smoked Swordfish Pâté
red wine mignonette, lemongrass cocktail sauce, bagnarotte,
fresh prepared horseradish, ordinary fresno hot sauce

SMALLER

Spicy Tuna Carpaccio  $22.00
benne, soy, bravo radish

Rock Shrimp Larb  $21.00
lettuce cups, chili crisp

Yellowfin Tuna Ponzu  $23.00
citrus, asian pear, cilantro*

Smoked Swordfish Pâté  $16.00
tartar, seeded buttermilk crackers*

Smoked Steamboat Creek Oysters  $22.00
old bay saltines, fresno hot sauce, crème fraîche*

Burrata  $19.00
zucchini pesto, field pea vinaigrette

Chicory Salad  $18.00
6 minute egg vinaigrette, crispy shallot, parmesan

Steak Tartare  $21.00
pickled aji dulce peppers, crispy potatoes*

LARGER

White Shrimp Rice  $31.00
habanada peppers, steamed egg, cilantro

Pan Roasted American Red Snapper  $44.00
hazelnut, braised mushrooms, chicken jus

DESSERT

Chocolate-Hazelnut Budino  $12.00
caramel, bulls bay sea salt

Buttermilk Panna Cotta  $12.00
South Carolina citrus, benne

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

Chef de Cuisine Zach Crosby
Executive Chef Tori Schumacher