

# The Ordinary

SPRING '24



## -RAW BAR & FANCY SEAFOOD-

OYSTERS\*...\$4 ea  
single lady's, SC  
bird islands, SC  
steamboat creeks, SC

DRESSED CAPERS BLADES, SC\*  
cucumber-lime mignonette, trout roe...\$6 ea

CLAMMER DAVE'S LITLENECK CLAMS,\* SC...\$2 ea

PEEL & EAT TARVIN SHRIMP, SC (1/2 lb)...\$21

STONE CRAB CLAWS, SC (1/2 lb)...\$33

B-LINER SNAPPER PONZU\*  
shiso, strawberry, cilantro...\$23

PINK PORGY LARB\*  
guajillo chili crisp, lettuce cups...\$21

BLUEFIN TUNA CRUDO\*  
ginger vinaigrette, sugar snap peas, haikurei...\$24

SMOKED YELLOWFIN TUNA PÂTÉ\*  
trout roe, radish, seeded buttermilk crackers...\$17

SMOKED CORE SOUND OYSTERS\*  
old bay saltines, fresno hot sauce, crème fraîche...\$22



## -APPETIZERS-

CRISPY OYSTER SLIDER  
nuoc cham, fresno mayo, fresh baked hawaiian roll...\$9

PETE'S BEETS VINAIGRETTE  
blood orange, ricotta salata, horseradish, walnut...\$17

MONETTA FARMS ASPARAGUS AND SWEET PEA AIOLI...\$15

CHICORY SALAD  
6 minute egg vinaigrette, crispy shallot, parmesan...\$18

BRASSTOWN STEAK TARTARE\*  
fresh horseradish, crispy potatoes...\$21

BAKED STUFFED CLAMS  
cotechino, chili flake, oregano...\$18

BALTIMORE STYLE FISH CAKE  
cherry tomatoes, piquillo pepper sauce...\$21

## -SOUPS-

CREOLE SEAFOOD GUMBO  
white shrimp, oysters, carolina gold rice, benne...\$25

NEW ENGLAND FISH CHOWDER  
sourdough crouton, dill...\$24

## -ENTREES-

ROCK SHRIMP RICE  
asparagus, ramps, egg, benne, cilantro...\$29

SLOW BAKED YELLOWEDGE GROUPER  
hazelnut, king oyster mushroom, chicken jus...\$44

MUSTARD CRUSTED FLOUNDER  
dutch fork pumpkin polenta, caper, sweet peas...\$42

SAUTÉED SC SOFTSHELL CRABS  
b + b pickle, apple cider vinegar, endive...\$48

CAST IRON COULOTTE STEAK\*  
peperonata, chimichurri...\$45

## -VEGETABLES-

ROASTED MURASAKI SWEET POTATOES  
greek yogurt, benne tahini, fennel pollen...\$17

CARROTS EN PAPILOTE  
pea tendrils, ginger turmeric butter...\$18