

The Ordinary

SPRING '24



-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single lady's, SC
core sounds, NC
steamboat creeks, SC

DRESSED WILD OYSTERS, 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

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

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

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

SMOKED BIRD ISLAND 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

BALTIMORE STYLE FISH CAKE
pickled tomatoes, ramp tartar sauce...\$21

-SOUPS-

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

ASPARAGUS AND RAMP SOUP
lemon crème fraîche, mint...\$16

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

-ENTREES-

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

SLOW BAKED WRECKFISH
artichoke & spring vegetable barigoule ...\$46

MUSTARD CRUSTED FLOUNDER
dutch fork pumpkin polenta, caper, sweet peas...\$43

SWORDFISH SCHNITZEL
b & b pickle, apple cider vinegar, endive...\$41

CAST IRON COULOTTE STEAK*
peperonata, chimichurri...\$48

-VEGETABLES-

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