



SEAFOOD TOWERS*
chefs' selection of premium
seafood and shellfish

\$80/ \$115/ \$165

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
cedar islands, NC
single lady's, SC
stump sounds, NC

DRESSED CAPERS BLADES, SC*
celery mignonette, trout roe...\$6 ea

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

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

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

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

YELLOWFIN TUNA CRUDO*
ginger vinaigrette, SC peach, basil...\$24

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



CAVIAR SERVICE
jimmy red corn hoe cakes,
traditional accompaniments

regiis ova "royal", CA...\$65/30g
regiis ova "supreme", CA...\$95/30g

-APPETIZERS-

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

PETE'S BEETS VINAIGRETTE
blood orange, ricotta salata, horseradish, walnut...\$18

JUMBO ASPARAGUS & FILET BEAN AIOLI...\$15

ZUCCHINI CARPACCIO
parmigiano reggiano, pine nut, mint, basil...\$18

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

WAGYU 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 SOUP
lemon crème fraîche, mint...\$16

NEW ENGLAND FISH CHOWDER
fresh dug potato, sourdough, dill...\$24

-ENTREES-

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

SLOW BAKED GAG GROUPE
artichoke & spring vegetable barigoule...\$46

MUSTARD CRUSTED TRIGGERFISH
mushroom a la grecque, polenta, caper...\$44

CAST IRON BAVETTE STEAK
peperonata, désirée potatoes, chermoula...\$49

-VEGETABLES-

CARROTS EN PAPILOTE
arugula, ginger turmeric butter...\$18