SEAFOOD TOWERS*
chefs’ selection of premium seafood and shellfish
$80 / $115 / $165

SEASONS

-APPETIZERS-
CRISPY OYSTER SLIDER
nuoc cham, fresno mayo, fresh baked hawaiian roll...$9
HEIRLOOM TOMATO + CUCUMBER SALAD
buttermilk blue cheese dressing, benne...$18
PETITE AIOLI
okra, wicker white cucumber, broccolini, golden zucchini...$17
ZUCCHINI CARPACCIO
parmagiano reggiano, pine nut, mint, basil...$18
SMOKED COBIA PÂTÉ*
daikon 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-
BRADFORD OKRA & TOMATO GUMBO
white shrimp, grouper collar, middlins, benne...$25
NEW ENGLAND FISH CHOWDER
fresh dug potato, sourdough, dill...$24

-ENTREES-
ROCK SHRIMP RICE
filet bean, egg, benne, cilantro...$29
SLOW BAKED SCAMP GROUPER
artichoke & spring vegetable barigoule...$46
ROASTED AFRICAN POMPANO
southern tomato vierge, nicola potato puree...$48
SWORDFISH SCHNITZEL
b & b pickle, apple cider vinegar, castelfranco...$45
CHARCOAL GRILLED COBIA CHOP
peperonata, carola potatoes, chermoula...$49

-VEGETABLES-
BLISTERED SHISHITO PEPPERS
benne seed tahini, espelette pepper...$16

-RAW BAR & FANCY SEAFOOD-
OYSTERS*...$4 ea
sheppard points, NC
southern salts, NC
steamboat creeks, SC

DRESSED SOUTHERN SALTS,* NC
celery mignonette, trout roe...$6 ea

CLAMMER DAVE’S LITTLENECK CLAMS,* SC...$2 ea
PEEL & EAT TARVIN SHRIMP, SC (1/2 lb)...$21

YELLOWWEYE SNAPPER PONZU*
shiso, strawberry, cilantro...$25

POMPANO LARB*
guajillo chili crisp, lettuce cups...$21

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

COBIA CRUDO*
tomato vinaigrette, sweet pepper, castelvetrano...$24

SMOKED CEDAR ISLAND 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

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