



SEAFOOD TOWERS*
chefs' selection of premium
seafood & shellfish

\$80/ \$115/ \$165

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
shepard points, NC
southern salts, NC
steamboat creeks, SC

DRESSED SOUTHERN SALTS,* NC
soy mignonette, serrano, trout roe...\$6 ea

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

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

B-LINER SNAPPER LECHE DE TIGRE*
athena cantaloupe, avocado, shiso...\$24

COBIA*
ginger vinaigrette, SC peach, basil...\$24

TRIGGERFISH*
tomato vinaigrette, ají dulce, castelvetrano...\$22

SMOKED SHEPARD POINT 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
napa cabbage, fresno mayo, fresh baked hawaiian roll...\$9

HEIRLOOM TOMATO & BURRATA
butterbean pesto, cucumber, sourdough...\$18

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

SMOKED AMBERJACK TUNA PÂTÉ*
radish, trout roe, dill, buttermilk crackers...\$17

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

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

JUMBO LUMP BLUE CRAB SPAGHETTI
calabrian chili, caper, preserved lemon...\$36

-SOUPS-

BRADFORD OKRA & TOMATO GUMBO
white shrimp, grouper collar, middlins, benne...\$25

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

-ENTREES-

ROCK SHRIMP RICE
habanada peppers, sweet corn, egg, benne, cilantro...\$29

SLOW BAKED GOLDEN TILEFISH
heirloom tomato & field pea vierge, potato purée...\$45

CHARCOAL GRILLED TRIGGERFISH
peperonata, chanterelle, chermoula...\$43

WRECKFISH SCHNITZEL
b & b pickle, cider vinegar, jimmy nardello peppers...\$42

CAST IRON STEAK FRITES
wagyu sirloin, beurre rouge...\$49

-VEGETABLES-

BLISTERED JIMMY NARDELLOS
benne seed tahini, espelette pepper...\$16