



SEAFOOD TOWERS\*  
chefs' selection of premium  
seafood & shellfish

\$80/ \$115/ \$165

## -RAW BAR & FANCY SEAFOOD-

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

DRESSED SHEPARD'S POINTS,\* NC  
ají dulce mignonette, cucumber, trout roe...\$6 ea

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

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

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

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

BLUEFIN TUNA TATAKI\*  
togarashi, ponzu, beech mushroom...\$26

HOGFISH CRUDO\*  
muscadine grape, wasabi, shiso...\$23

SMOKED CORE SOUND 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

SMOKED SWORDFISH 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  
sherry, caper, preserved lemon...\$36

## -VEGETABLES-

HEIRLOOM TOMATO & CUCUMBER SALAD  
buttermilk blue cheese dressing, benne...\$18

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

EMBER ROASTED OKRA  
benne seed tahini, espelette pepper...\$16

FRICASSÉE OF LOCAL MUSHROOMS & RED KURI SQUASH  
polenta spin rossa, chicken jus...\$18

## -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 pepper, sweet corn, egg, benne, cilantro...\$29

BEER BATTERED PINK PORGY  
wakefield cabbage, remoulade, fines herbs...\$39

SLOW BAKED YELLOWEDGE GROUPER  
heirloom tomato, field pea, potato purée...\$45

CHARCOAL GRILLED SWORDFISH  
silver queen corn, trumpet mushroom, pickled peppers...\$43

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