



SEAFOOD TOWERS*
chefs' selection of premium
seafood & shellfish

\$80/ \$115/ \$165

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single lady's, SC
broad river blades, SC
topsail jewels, NC

DRESSED BROAD RIVER BLADES,* SC
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

B-LINER SNAPPER LECHE DE TIGRE*
asian pear, avocado, cucumber...\$24

BLUEFIN TUNA TATAKI*
togarashi, ponzu, red endive...\$26

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 AMBERJACK 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-

ARUGULA SALAD
petite mustard greens, parmesan, crispy shallots...\$18

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

ROASTED ORLEANS SWEET POTATOES
greek yogurt, fennel pollen, dill...\$18

-SOUPS-

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

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

-ENTREES-

SWORDFISH SCHNITZEL
sweet potato, bacon, mustard greens...\$42

SLOW BAKED GOLDEN TILEFISH
pumpkin velouté, chanterelle mushroom...\$44

FLOUNDER MEUNIÈRE
castelvetro olive, sunchoke, broccolini...\$40

CAST IRON STEAK FRITES
prime NY strip, sauce beurre rouge...\$49