



-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single lady's, SC
core sounds, NC
topsail jewels, NC

DRESSED CORE SOUNDS,* NC
aji dulce mignonette, cucumber, trout roe...\$6 ea

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

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

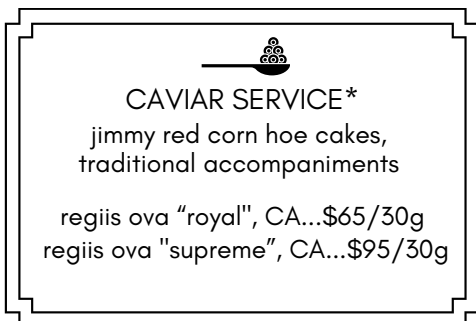
STONE CRAB CLAWS, SC (1/2 lb)...\$33

AMERICAN RED SNAPPER LECHE DE TIGRE*
asian pear, avocado, cucumber...\$24

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

FLOUNDER CRUDO*
lemon, horseradish, hackleback caviar...\$23

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



-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, dill pickle tartar sauce...\$21

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

-VEGETABLES-

ARUGULA + KALE SALAD
hakurei turnip, parmesan, crispy shallots...\$18

ROASTED BURGUNDY 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
sourdough crouton, dill...\$24

-ENTREES-

SWORDFISH SCHNITZEL
sweet potato, bacon, walnut...\$40

SLOW BAKED FIREBACK GROUPE
pumpkin velouté, chanterelle mushroom...\$44

SNAPPER MEUNIÈRE
castelvetro olive, sunchoke, fennel...\$42

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