



-RAW BAR & FANCY SEAFOOD-

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

DRESSED SINGLE LADY'S,* 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

STONE CRAB CLAWS, SC (1/2 lb)...\$35

FLOUNDER LECHE DE TIGRE*
asian pear, avocado, cucumber...\$24

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

B-LINER SNAPPER CRUDO*
muscadine grape, wasabi, shiso...\$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 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
lemon vinaigrette, parmesan, bread crumbs...\$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-

BEER BATTERED B-LINER SNAPPER
wakefield cabbage, remoulade, fines herbs...\$39

CHARCOAL GRILLED TRIGGERFISH
heirloom tomato & field pea vierge, potato purée...\$45

WHOLE FLOUNDER MEUNIÈRE
castelvetrano olive, fennel salad...\$55

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