

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single lady's, SC
broad river blades, SC
steamboat creek, SC

DRESSED BROAD RIVER BLADES* SC
mandarin orange mignonette, aji dulce...\$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

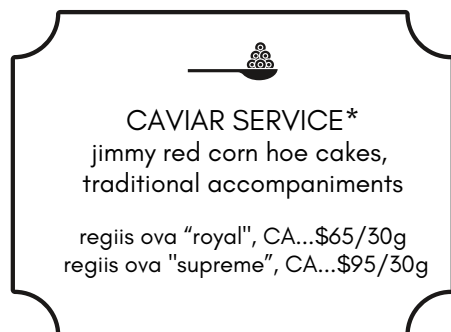


B-LINER SNAPPER LECHE DE TIGRE*
asian pear, avocado, cucumber...\$24

YELLOWFIN TUNA TATAKI*
togarashi, rangpur lime ponzu, red endive...\$26

TRIGGERFISH CRUDO*
yuzu, horseradish, hackleback caviar...\$23

SMOKED TOPSAIL JEWELS 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 tartar sauce...\$21

STEAMED CLAMMER DAVE'S LITLENECKS
aji dulce, cherry tomato, grilled sourdough...\$28

-VEGETABLES-

ARUGULA SALAD
hakurei turnip, persimmon, parmesan...\$18

HEIRLOOM FILET BEANS
herb buttermilk dressing, 11 min egg, crispy shallots...\$17

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

SAUTÉED BROCCOLI RABE GREENS
bagna cauda, chile flake, breadcrumbs...\$15

-SOUPS-

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

NEW ENGLAND STYLE FISH CHOWDER
sourdough crouton, dill...\$24

-ENTREES-

B-LINER SNAPPER MEUNIÈRE
heirloom pole beans, castelvetro, sunchoke purée ...\$44

WRECKFISH SCHNITZEL
sweet potato, bacon, pecan...\$42

SLOW BAKED TRIGGERFISH
pumpkin velouté, chanterelle, candy roaster squash...\$45

WAGYU STEAK FRITES
golden oyster mushroom conserva, beurre rouge...\$49