

-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, habanada pepper...\$6 ea

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

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



NANTUCKET BAY SCALLOPS*
green apple leche de tigre, asian pear, avocado...\$24

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

B-LINER SNAPPER LARB
guajillo chili crisp, lettuce cups...\$24

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...\$22

BALTIMORE STYLE FISH CAKE
ají dulce peperonata, remoulade...\$21

CLAMMER DAVE'S BAKED STUFFED CLAMS
cotechino sausage, oregano, chili flake...\$21

-VEGETABLES-

CHICORY SALAD
6 minute egg vinaigrette, parmigiano-reggiano,
crispy shallots...\$17

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

SAUTÉED BROCCOLI RABE GREENS
bagna cauda, preserved lemon, breadcrumbs...\$15

-SOUPS-

CREOLE SEAFOOD GUMBO
rock shrimp, oysters, middlins, benne...\$25

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

-ENTREES-

FLOUNDER MEUNIÈRE
lemon, caper, broccolini, sunchoke...\$44

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

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

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