

## -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



HOG SNAPPER "LECHE DE TIGRE"\*  
green apple, asian pear, avocado...\$24

TRIGGERFISH 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  
white shrimp, oysters, middlins, benne...\$25

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

## -ENTREES-

B-LINER SNAPPER MEUNIÈRE  
lemon, caper, broccolini, sunchoke...\$44

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

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

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