

The Ordinary

FALL '24

-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 LITLLENECK CLAMS,* SC...\$2 ea

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



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

FLOUNDER 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...\$22

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

BRADFORD OKRA & TOMATO GUMBO
white shrimp, jumbo lump blue crab, 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, black trumpet, candy roaster squash...\$45

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