

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single ladys, SC
broad river blades, SC
steamboat creeks, 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



SEAFOOD TOWERS*
chefs' selection of premium seafood & shellfish
\$80/ \$115/ \$165

NANTUCKET BAY SCALLOP PONZU*
avocado, asian pear, SC citrus...\$24

TRIGGERFISH CRUDO*
rangpur lime, 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



CAVIAR SERVICE*
jimmy red corn hoe cakes,
traditional accompaniments
regiis ova ossetra, CN...\$75/30g
regiis ova "supreme," US...\$95/30g

-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, kohlrabi...\$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, grouper collar, middlins, benne...\$25

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

-ENTREES-

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

SLOW BAKED SNOWY GROUPER
lemon, caper, broccolini, sunchoke...\$44

PAN ROASTED BAY SCALLOPS
pumpkin polenta, black trumpet mushroom, chicken jus...\$36

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