

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single ladys, SC
broad river blades, SC
topsail jewels, NC

DRESSED TOPSAIL JEWELS,* 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



MAINE LOBSTER "LECHE DE TIGRE"
green apple, asian pear, avocado...\$28

FLOUNDER CRUDO*
rangpur lime, horseradish, hackleback caviar...\$24

ROCK SHRIMP LARB
guajillo chili crisp, lettuce cups...\$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, 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, 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 GROUPER
pumpkin velouté, chanterelle, candy roaster squash...\$45

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