

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

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



SEAFOOD TOWERS*

chefs' selection of premium seafood & shellfish

\$80/ \$115/ \$165

SMOKED TOPSAIL JEWELS OYSTERS*
old bay saltines, fresno hot sauce, crème fraîche...\$22

B-LINER SNAPPER PONZU*
avocado, asian pear, SC citrus...\$24

FLOUNDER CRUDO*
cara cara orange, horseradish, hackleback caviar...\$23

BANDED RUDDERFISH LARB*
guajillo chili crisp, lettuce cups...\$24



CAVIAR SERVICE*

jimmy red corn hoe cakes,
traditional accompaniments

regiis ova "royal," CA...\$70/30g
regiis ova "supreme," CA...\$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

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

WAGYU STEAK TARTARE*
fresh horseradish, crispy potatoes...\$22

BALTIMORE STYLE FISH CAKE
sweet pepper coulis, kohlrabi remoulade...\$21

CREOLE BLUE CRAB GUMBO
rock shrimp, middlins, benne...\$23

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

-ENTREES-

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

NEW ENGLAND STYLE FISH CHOWDER
dutch fork pumpkin, sourdough crouton, dill...\$34

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

PAN ROASTED BAY SCALLOPS
kobocho squash polenta, black trumpet mushroom,
chicken jus...\$39

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

-VEGETABLES-

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

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