

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single lady's, SC
broad river blades, SC
steamboat creeks, SC

DRESSED BROAD RIVER BLADES,* SC
soy mignonette,
cucumber, trout roe...\$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

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

QUEEN SNAPPER PONZU*
avocado, asian pear, valencia orange...\$24

TRIGGERFISH CRUDO*
SC citrus, horseradish, hackleback caviar...\$25

FLOUNDER 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...\$18

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

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

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

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

-ENTREES-

ROCK SHRIMP + CAROLINA GOLD RICE
pumpkin, cilantro, egg, benne...\$29

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

BAMBOO STEAMED BLACK BASS
broccolini, blood orange hollandaise...\$40

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

WAGYU BAVETTE
lowcountry mushrooms, sauce diane...\$49

-VEGETABLES-

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

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