

## -RAW BAR & FANCY SEAFOOD-

OYSTERS\* ...\$4 ea  
single ladys, SC  
bird island cups, SC  
steamboat creeks, SC

DRESSED BIRD ISLAND CUPS,\* 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, valencia orange...\$24

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

YELLOWFIN TUNA 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  
rock shrimp, middlins, benne...\$23

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

## -ENTREES-

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

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

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

SLOW BAKED GROUPEL  
lemon, caper, broccolini, sunchoke...\$44

WAGYU STEAK DIANE...\$49

## -VEGETABLES-

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

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