

-RAW BAR & FANCY SEAFOOD-

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

DRESSED BROAD RIVER BLADES,* SC
konbu mignonette,
cilantro, cracked black pepper...\$6 ea

CLAMMER DAVE'S LITLENECK CLAMS,* SC...\$2 ea

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

STONE CRAB CLAWS, SC (1/2 lb)...\$33



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

SMOKED TOPSAIL JEWELS OYSTERS*
old bay saltines, fresno hot sauce, crème fraîche...\$25

YELLOWEYE SNAPPER PONZU*
strawberry, basil, shoyu...\$25

PINK PORGY CEVICHE*
minneola leche de tigre, avocado, shiso ...\$24

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
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

GROUPE BRANDADE FRITTER
green olive, tartar, tarragon...\$17

CREOLE STYLE CRAB GUMBO
lump blue crab, middlins, benne...\$23

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

-ENTREES-

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

ROCK SHRIMP + CAROLINA GOLD RICE
spring onion, broccoli, steamed egg...\$29

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

SLOW BAKED AMERICAN RED SNAPPER
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 COLLARD GREENS
bagna cauda, preserved lemon, breadcrumbs...\$15