





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 LITTLENECK CLAMS,* SC...\$2 ea

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



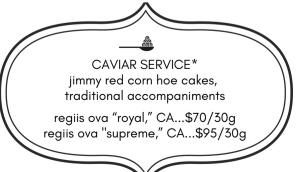
SEAFOOD TOWERS* chefs' selection of premium seafood & shellfish \$80/\$115/\$165

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

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

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

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



-APPETIZERS-

CRISPY OYSTER SLIDER cabbage, fresno mayo, fresh baked hawaiian roll...\$9

SMOKED SWORDFISH PÂTÉ* radish, trout roe, dill, buttermilk crackers...\$17

ZUCCHINI CARPACCIO pine nuts, parmigiano-reggiano, arugula...\$18

PETIT AIOLI monetta farms asparagus, sugar snap peas...\$19

GROUPER BRANDADE FRITTER green olive, tartar, tarragon...\$16

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, asparagus, steamed egg...\$29

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

SLOW BAKED SNOWY GROUPER lemon, caper, wakefield cabbage, sunchoke...\$46

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



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