

-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



SEAFOOD TOWERS*

chefs' selection of premium seafood & shellfish

\$80/ \$115/ \$165

SMOKED TOPSAIL JEWELS OYSTERS*

old bay saltines, fresno hot sauce, crème fraîche...\$22

BLUEFIN TUNA PONZU*

strawberry, basil, shoyu...\$25

SHEEPSHEAD CRUDO*

lemon, horseradish, hackleback caviar...\$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

BALTIMORE STYLE FISH CAKE

sweet pepper coulis, celeriac remoulade...\$21

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, pumpkin, steamed egg...\$29

NEW ENGLAND STYLE FISH CHOWDER

sourdough crouton, dill...\$34

SLOW BAKED SNOWY GROUPE

lemon, caper, wakefield cabbage, sunchoke...\$44

WAGYU BAVETTE

low country mushrooms, sauce dianne...\$49

-VEGETABLES-

ROASTED BURGUNDY SWEET POTATOES

greek yogurt, fennel pollen, dill...\$18

SAUTÉED BROCCOLI RABE GREENS

bagna cauda, preserved lemon, breadcrumbs...\$15