





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

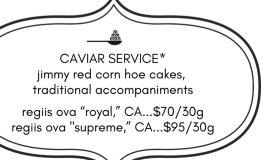
\$80/\$115/\$165

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

BLUEFIN TUNA PONZU* strawberry, basil, shoyu...\$25

SHEEPSHEAD CRUDO* lemon, horseradish, hackleback caviar...\$24

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



-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 GROUPER 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



WWW.EATTHEORDINARY.COM 843-414-7060