

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single lady's, SC
bulls bay blades, SC
bird island cups, SC

DRESSED BULLS BAY BLADES,* SC
konbu mignonette,
cilantro, radish...\$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 BIRD ISLAND OYSTERS*
old bay saltines, fresno hot sauce, crème fraîche...\$25

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

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

WAGYU STEAK TARTARE*
horseradish, bread + butter pickles,
crispy potatoes...\$22



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

ZUCCHINI CARPACCIO
pecans, parmigiano-reggiano, mint, basil...\$18

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

ASPARAGUS SOUP
lemon crème fraîche, cracked black pepper...\$15

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

GROUPER BRANDADE FRITTER
olivade, piquillo pepper, green garlic...\$16

-ENTREES-

CORNMEAL CRUSTED SOFT SHELL CRAB
pickled tomatoes, ramp aioli...\$40

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

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

SLOW BAKED TRIGGERFISH
sugar snap peas, fennel, lemon, caper...\$46

WAGYU BAVETTE
lowcountry mushrooms, sauce diane...\$49

-VEGETABLES-

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

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