

**-RAW BAR & FANCY SEAFOOD-**

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

DRESSED BULLS BAY 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 BIRD ISLAND OYSTERS\*  
old bay saltines, fresno hot sauce, crème fraîche...\$25

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

FLOUNDER 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  
pine nuts, parmigiano-reggiano, arugula...\$18

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

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

ASPARAGUS SOUP  
lemon crème fraîche, mint...\$15

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

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

**-ENTREES-**

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

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

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

SLOW BAKED TRIGGERFISH  
wakefield cabbage, fennel, lemon, caper...\$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