

-RAW BAR & FANCY SEAFOOD-

OYSTERS*...\$4 ea
single lady's, SC
bird island cups, SC
steamboat creeks, SC

DRESSED STEAMBOAT CREEKS,* SC
mignonette giardiniera...\$6 ea

CLAMMER DAVE'S LITTLENECK 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

PINK PORGY PONZU*
strawberry, basil, shoyu...\$25

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

WAHOO CRUDO*
peach vinaigrette, snow peas, sweet onion...\$23

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



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

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

HEIRLOOM FILET BEAN SALAD
buttermilk-herb dressing, 11 minute egg, crispy shallots...\$19

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

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

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

GROUPE BRANDADE FRITTER
green garlic, provençal remoulade...\$18

-ENTREES-

CORNMEAL CRUSTED TRIGGERFISH
pickled tomatoes, ramp aioli...\$45

GRILLED GAG GROUPE
spring vegetable pistou, littleneck clam nage...\$49

ROCK SHRIMP + CAROLINA GOLD RICE
spring onion, asparagus, steamed egg...\$30

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

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

-VEGETABLE SIDES-

ROASTED BOLERO CARROTS
greek yogurt, fennel pollen, dill...\$18

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