

-RAW BAR & FANCY SEAFOOD-

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



SEAFOOD TOWERS*
chefs' selection of premium seafood & shellfish
\$80/ \$115/ \$165

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

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

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

HOGFISH CRUDO*
peach vinaigrette, snow peas, sweet onion...\$27

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

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

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

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

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

BRADFORD OKRA + TOMATO GUMBO
blue crab, andouille, middlins, benne...\$23

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

-ENTREES-

GRILLED MUTTON SNAPPER
tomato vierge, pole beans, ramp aioli...\$45

SLOW BAKED SCAMP GROUPE
spring vegetable pistou, braised artichokes...\$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 HEIRLOOM CARROTS
greek yogurt, fennel pollen, dill...\$18

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