

## -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 SWORDFISH PÂTE\*  
radish, trout roe, dill, buttermilk crackers...\$17

YELLOW EYE SNAPPER TARTARE\*  
corn vinaigrette, ají dulce, cucumber...\$24

WAHOO CRUDO\*  
SC peach, cherry tomato, basil...\$25

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



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

BURRATA PANZANELLA  
heirloom tomato, cucumber, sherry vinaigrette...\$19

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

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

GROUPE BRANDADE FRITTERS  
provençal remoulade...\$18

## -ENTREES-

CHARCOAL GRILLED WAHOO  
heirloom cherry tomato vierge...\$46

SLOW BAKED TRIGGERFISH  
spring vegetable pistou, braised artichokes...\$49

TARVIN WHITE SHRIMP + CAROLINA GOLD RICE  
sweet corn, peppers, steamed egg...\$30

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

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

## -VEGETABLE SIDES-

HEIRLOOM CARROTS  
greek yogurt, fennel pollen, dill...\$18

EMBER ROASTED OKRA  
bagna cauda, preserved lemon...\$17