

-RAW BAR & FANCY SEAFOOD-

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

DRESSED BIRD ISLAND CUPS,* NC
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 PÂTÉ*
radish, trout roe, dill, buttermilk crackers...\$17

PINK PORGY TARTARE*
corn vinaigrette, ají dulce, cucumber...\$24

YELLOWFIN TUNA 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 SWORDFISH
heirloom tomato vierge, pink-eyed peas...\$46

SLOW BAKED SCAMP GROUPE
summer vegetable pistou, braised artichokes...\$49

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

NEW ENGLAND STYLE FISH CHOWDER
fresh dug potato, sourdough crouton...\$34

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

-VEGETABLE SIDES-

EMBER ROASTED OKRA
benne seed tahini...\$18

SAUTÉED RAPINI GREENS
bagna cauda, preserved lemon,
toasted breadcrumbs...\$17