

# The Ordinary

SUMMER '25

## -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

STONE CRAB CLAWS, SC (1/2 lb)...\$33



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

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

PINK PORGY TARTARE\*  
corn vinaigrette, sweet peppers, cucumber...\$24

OPAH CRUDO\*  
SC peach, 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, pickled ramps, 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

TETE DE POISSON  
basil aioli, aji dulce & habanada pepper conserva...\$19

## -ENTREES-

CHARCOAL GRILLED WAHOO  
heirloom tomato vierge, white acre field peas...\$45

SLOW BAKED SCAMP GROUPER  
summer vegetable pistou, chanterelles, 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 STEAK DIANE  
pan roasted bavette, lowcountry mushrooms...\$49

## -VEGETABLE SIDES-

EMBER GRILLED OKRA  
benne seed tahini...\$17

BLISTERED JIMMY NARDELLO PEPPERS  
roasted eggplant, ricotta salata...\$18