

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

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

YELLOWFIN TUNA CRUDO*
muscadine grape, yuzu, basil...\$25

SMOKED BIRD ISLAND CUP 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*
toasted sourdough, fresh horseradish, half sour pickles...\$22

ROMAINE HEART SALAD
benne seed vinaigrette, crispy shallot, parmesan...\$19

BURRATA
heirloom tomato, zucchini pesto, field pea vinaigrette...\$20

GRILLED YELLOWFIN TUNA SKEWER
gochugaru pepper, sesame aioli, lettuce cups...\$23

BALTIMORE STYLE FISH CAKE
basil aioli, aji dulce peperonata...\$19

-ENTREES-

BLUE CRAB GUMBO
bradford okra, andouille, middlins, benne...\$26

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

SLOW BAKED MUTTON SNAPPER
red kuri squash, sauce piccata...\$49

CORNMEAL FRIED TRIGGERFISH
aji dulce creamed corn, leeks, fines herbs...\$47

BONE-IN LAMB STEAK*
eggplant caponata, salsa verde...\$42

WAGYU STEAK DIANE*
pan roasted bavette, black trumpet mushrooms...\$49

-SIDES-

JIMMY NARDELLO PEPPERS & CHARRED EGGPLANT...\$16

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

TARVIN SHRIMP RICE
carolina gold middlins, sweet corn, cilantro...\$20