

## -RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea  
single lady's,\* SC  
carolina crowns,\* NC  
steamboat creeks,\* SC

DRESSED CAROLINA CROWNS,\* NC  
ají dulce mignonette, trout roe...\$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

TRIGGERFISH TARTARE\*  
pink lady apple, kohlrabi, sunchoke...\$24

BEELINER SNAPPER CRUDO  
ginger + lime vinaigrette, avocado, haikuri turnip...\$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

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

WAGYU STEAK TARTARE\*  
toasted sourdough, fresh horseradish, half sour pickles...\$22

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

BALTIMORE STYLE FISH CAKE  
basil tartar, ají dulce peperonata...\$19

GRILLED TRIGGERFISH SKEWER  
gochugaru pepper, sesame aioli, lettuce cups...\$24

BEER BATTERED DELICATA SQUASH  
calamansi ponzu...\$16

## -ENTREES-

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

SLOW BAKED SNOWY GROUPER  
red kuri squash, matsutake, caper-cider sauce...\$49

MUSTARD CRUSTED BEELINER SNAPPER  
ají dulce, creamed corn, leeks, sunflower sprouts...\$47

STEAK DIANE\*  
pan roasted bavette, lowcountry mushrooms...\$49

## -SIDES-

ROASTED BURGUNDY SWEET POTATOES  
greek yogurt, fennel pollen, dill...\$18

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