

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea
carolina crowns, NC
bird island blades, SC
steamboat creeks, SC

DRESSED BIRD ISLAND BLADES,* SC
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 WAHOO PÂTÉ*
trout roe, dill, buttermilk crackers...\$17

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

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, mimolette...\$19

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

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

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

-ENTREES-

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

SLOW BAKED GAG GROUPE
red kuri squash, fresh yuzu, caper, parsley...\$49

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

LAMB BOLOGNESE + PAPPARDELLE
pecorino, mint...\$28

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