

-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 LITLLENECK 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 SNOWY GROUPER 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 AMBERJACK
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