

## -RAW BAR & FANCY SEAFOOD-

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

DRESSED CAROLINA CROWNS,\* NC  
aji 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

SMOKED BIRD ISLAND CUP OYSTERS\*  
old bay saltines, fresno hot sauce, crème fraîche...\$25

BEELINER SNAPPER CRUDO  
ginger + lime, avocado, haikuri turnip...\$24

YELLOWFIN TUNA  
truffle vinaigrette, celery root, pink lady apple...\$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 AMBERJACK PÂTÉ\*  
trout roe, dill, buttermilk crackers...\$17

WAGYU BEEF TARTARE  
caper, cornichon, fresh horseradish, tiller sourdough...\$19

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

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

BALTIMORE STYLE FISH CAKE  
warm aji dulce tartar sauce...\$19

GRILLED GROUPER SKEWER  
gochugaru pepper, sesame mayo, lettuce cups...\$24

## -ENTREES-

NEW ENGLAND STYLE FISH CHOWDER  
appalachian gold potato, sourdough crouton...\$34

SLOW BAKED GAG GROUPER  
candy roaster squash, matsutake, caper-cider sauce...\$49

SAUTÉED BEELINER SNAPPER  
manhattan style sunchoke and clam nage,  
wakefield cabbage...\$45

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



# THE ORDINARY SOCIAL HOUR

FEATURING OUR FRIENDS AT HIGHWIRE DISTILLERY  
JOIN US AT THE ORDINARY BAR FROM 5 PM TO 6:30 PM

## - HORS D'OEUVRES -      - SOCIAL DRINKS -

### SWEET CORN HUSHPUPPIES

SESAME MAYONNAISE...\$9

### HIGH WIRE MARTINI

HW GIN OR HW VODKA  
ROSEMARY VERMOUTH - PICKLED CRANBERRY...\$10

### WADMALAW SCALLION

#### FROMAGE BLANC

FRENCH BREAKFAST RADISH...\$9

### ELITIST

HW JIMMY RED CORN BOURBON  
HW SOUTHERN AMARO - LEMON...\$10

### JIMMY RED CORN

#### HOECAKES

SPICY YELLOWFIN TUNA...\$12

### DECEMBER DAIQUIRI

DARK RUM - CITRUS - SUGAR...\$9

### GROUPE BRANDADE

#### FRITTERS

TARTAR...\$10

### COQUITO

DON Q RUM - COCONUT,  
CONDENSED MILK - NUTMEG - CINNAMON...\$9

### DRESSED OYSTER

GIARDINIERA MIGNONETTE...\$3 EA

### FESTIVE BUBBLES

TENUTA DI TAVIGNANO - NAUGHTY BOY...\$8/40

### CHEERS BEER

HAMM'S OR CEEBO (NA)...\$4



*The Ordinary applies a universal 3% fee to offset payment processing & technology costs*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food-borne illness.*

