

-RAW BAR & FANCY SEAFOOD-

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

DRESSED CAROLINA CROWNS,* NC
gardeniera mignonette...\$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 YELLOWFIN TUNA PÂTÉ*
trout roe, dill, buttermilk crackers...\$17

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

YELLOWFIN TUNA TARTARE
truffle vinaigrette, celery root, pink lady apple...\$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
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 habanada tartar sauce...\$19

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

-ENTREES-

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

SLOW BAKED BLACK BASS
candy roaster squash, matsutake, caper-cider sauce...\$46

GRILLED WRECKFISH
manhattan style sunchoke and clam nage,
wakefield cabbage...\$49

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

PIMENTO CHEESE &
BUTTERED SALTINES
\$8

JIMMY RED CORN
HOECAKES
SPICY YELLOWFIN TUNA...\$12

GROUPE BRANDADE
FRITTERS
TARTAR...\$10

DRESSED OYSTER
AJÍ DULCE MIGNONETTE...\$3 EA

HIGH WIRE MARTINI

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

ELITIST

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

DECEMBER DAIQUIRI

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

COQUITO

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

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.*

