

**-RAW BAR & FANCY SEAFOOD-**

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

DRESSED CAROLINA CROWNS,\* NC  
red lime mignonette, serrano chile...\$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 AMBERJACK PÂTÉ\*  
trout roe, dill, buttermilk crackers...\$17

PINK PORGY TARTARE\*  
truffle vinaigrette, celery root, pink lady apple...\$25

YELLOWFIN TUNA PONZU  
avocado, blood orange, spring onion...\$28



CAVIAR SERVICE\*  
jimmy red corn hoe cakes,  
traditional accompaniments  
regiis ova "royal," CA...\$70/30g  
regiis ova "supreme," CA...\$95/30g



MAINE LOBSTER ROLL  
housemade split-top bun w/frites  
hot or cold...\$39

**-APPETIZERS-**

CRISPY OYSTER SLIDER  
cabbage, fresno mayo, fresh baked hawaiian roll...\$9

WAGYU STEAK TARTARE  
half sour pickles, fresh horseradish, tiller sourdough...\$19

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

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

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

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

**-ENTREES-**

NEW ENGLAND STYLE FISH CHOWDER  
appalachian gold potato, fines herbs...\$34

SLOW BAKED GAG GROUPER  
broccolini, matsutake, squash-cider emulsion, caper...\$48

GRILLED TRIGGERFISH  
wakefield cabbage, braised sunchoke nage...\$47

STEAK DIANE\*  
pan roasted wagyu flank, 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 DRY JANUARY OPTIONS FROM OUR NEIGHBORS @  
SÈCHEY: A NON-ALCOHOLIC AND FUNCTIONAL BOTTLE SHOP

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

### PICKLED WHITE SHRIMP

AJÍ DULCE...\$9

### JIMMY RED CORN

#### HOECAKES

SPICY TRIGGERFISH...\$12

### CARAMELIZED ONION

#### & MISO DIP

APPALACHIAN GOLD CRISPS...\$7

### GROUPE BRANDADE

#### FRITTERS

TARTAR...\$10

### DRESSED OYSTER

GIARDINIERA MIGNONETTE...\$3 EA

### CHINOTTO SPRITZ (NA)

ROASTED CITRUS CHINOTTO, LYRE'S CLASSICO,  
SODA, BLACK WALNUT BITTERS...\$8

### CASSOWARY (NA)

DHOS GIN-FREE, WILFRED'S APERTIF  
PINEAPPLE, LIME, BITTERS...\$8

### THAT BUBBLY

LYRE'S BLANC DE BLANC (NA)...\$8  
NAUGHTY BOY PET NAT...\$8/40

### CHEERS BEER

CEEBO PILSNER (NA) OR ATHLETIC IPA (NA)...\$4  
HAMMS...\$4

### SOCIAL VESPER

GIN, VODKA, LILLET...\$10

### SOCIAL DAIQUIRI

OXBOW RUM, CINNAMON, LIME...\$9



*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.*





# The Ordinary

## RESTAURANT WEEK MENU

\$50 PER PERSON

### FIRST COURSE | *CHOICE OF:*

ROMAINE HEART SALAD

benne seed vinaigrette, crispy shallot, mimolette

BALTIMORE STYLE FISH CAKE

warm tartar sauce

SMOKED AMBERJACK PÂTÉ

trout roe, dill, buttermilk crackers



### SECOND COURSE | *CHOICE OF:*

NEW ORLEANS STYLE BBQ WHITE SHRIMP

wochestershire, tiller sourdough

NEW ENGLAND STYLE FISH CHOWDER

appalachian gold potato, fines herbs

TRADITIONAL BOLOGNESE & FRESH TAGLIATELLE

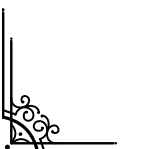


### DESSERT | *CHOICE OF:*

CHOCOLATE-HAZELNUT BUDINO

bulls bay sea salt, caramel

WASHINGTON NAVEL ORANGE SORBET



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