

-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*
chef's 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 PONZO
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, mimolette...\$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 GROPER
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

GROOPER 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

worcestershire, 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

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.*