

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea
single lady's, * SC
bird island blades,* SC
steamboat creeks,* SC

DRESSED BIRD ISLAND BLADES,* SC
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 FLOUNDER PÂTÉ*
trout roe, dill, buttermilk crackers...\$17

YELLOWFIN TUNA TARTARE*
truffle vinaigrette, celery root, pink lady apple...\$26

HOG SNAPPER PONZU
avocado, blood orange, spring onion...\$24

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
half sour pickles, fresh horseradish, grilled sourdough...\$19

GOLDEN BEETS + RADDICCHIO ROSA
sc citrus, fromage blanc, sherry...\$18

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



BALTIMORE STYLE FISH CAKE
warm tartar sauce...\$22

NEW ORLEANS STYLE BBQ WHITE SHRIMP
worcestershire, grilled sourdough...\$28

TRADITIONAL BOLOGNESE & FRESH TAGLIATELLE...\$32

-ENTREES-

NEW ENGLAND STYLE FISH CHOWDER
appalachian gold potato, fines herbs...\$36

SLOW BAKED BLACK BASS
wakefield cabbage, poached sunchoke nage...\$46

CHARCOAL GRILLED SWORDFISH STEAK
frites, broccolini, sauce béarnaise...\$48

STEAK DIANE*
pan roasted sirloin, lowcountry mushrooms...\$49

-SIDES-

ROASTED HEIRLOOM CARROTS
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

BASIL MAYONNAISE...\$9

JIMMY RED CORN

HOECAKES

SPICY HOGFISH...\$12

ONION TART "DUCASSE"

PÉRIGORD TRUFFLE...\$12

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.*