

*-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 SWORDFISH PÂTÉ\*  
trout roe, dill, buttermilk crackers...\$17

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

BEELINER SNAPPER PONZO  
avocado, cilantro, 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

CHIOGGIA BEETS + RADDICHO 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

GRILLED BEELINER SNAPPER  
wakefield cabbage, poached sunchoke nage...\$46

SWORDFISH SCHNITZEL  
frisée salad, potato confit, chervil...\$38

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

**-SIDES-**

ROASTED HEIRLOOM CARROTS  
greek yogurt, fennel pollen, dill...\$18

STEAMED BROCCOLINI  
bearnaise sauce...\$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 YELLOWEYE SNAPPER...\$12

### ONION TART "DUCASSE"

PÉRIGORD TRUFFLE...\$12

### GROUper BRANDADE FRITTERS

DILL TARTAR...\$10

### DRESSED OYSTER

BLOOD ORANGE, SOY MIGNONETTE...\$3 EA

### FOLLY ME

BEYOND TROPICAL GIN, GRAPEFRUIT, LIME,  
COCONUT, CINAMMON...\$8

### BEYOND OLD FASHION

BEYOND RYE, BLACK WALNUT...\$8

### THAT BUBBLY

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

DON Q RUM, LIME, CANE...\$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.*