

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea  
crown jewels,\* NC  
bird island blades,\* SC  
steamboat creeks,\* SC

DRESSED BIRD ISLAND BLADES,\* SC  
red lime mignonette, fresno 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\*  
celeriac remoulade, pink lady apple...\$26

SMOKED BIRD ISLAND 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



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, grilled sourdough...\$19

CHIOGGIA BEETS + RED VERONA RADDICHO  
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

RAGÙ ALLA 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...\$47

PAN FRIED AMERICAN RED SNAPPER  
frisée salad, potato confit, chervil...\$46

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

-SIDES-

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

SAUTÉED GREENS  
preserved lemon, bagna cauda, toasted breadcrumbs...\$17

# THE ORDINARY SOCIAL HOUR

FEATURING OUR FRIENDS AT BEYOND DISTILLERY

SMALL-BATCH CRAFT SPIRITS WITH A HEART FOR THE COMMUNITY. BEYOND DISTILLING IS A MISSION-DRIVEN DISTILLERY DEDICATED TO HIGH-QUALITY PRODUCTION AND INCLUSIVE EMPLOYMENT FOR NEURODIVERSE ADULTS.

JOIN US AT THE ORDINARY BAR FROM 5 PM TO 6:30 PM

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

### COTECHINO SAUSAGE

DIJON MUSTARD...\$7

### JIMMY RED CORN

### HOECAKES

SPICY YELLOWFIN TUNA...\$12

### ONION TART "DUCASSE"

PÉRIGORD TRUFFLE...\$12

### GROUPER BRANDADE

### FRITTERS

BASIL MAYONNAISE...\$10

### DRESSED OYSTER

SC CITRUS, SOY MIGNONETTE...\$3 EA

### FOLLY ME

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

### BEYOND FASHION

BEYOND RYE, BLACK WALNUT...\$8

### SOCIAL DAIQUIRI

DON Q RUM, LIME, CANE...\$9

### THAT ROSÉ

NAUGHTY BOY PET NAT...\$8/40

### CHEERS BEER

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

HAMMS...\$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.*