

-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, serrano chile...\$6 ea

CLAMMER DAVE'S LITTLENECK CLAMS,* SC...\$2 ea

PEEL & EAT TARVIN SHRIMP, SC (1/2 lb)...\$21

CHILLED TARVIN SHIMP
sauce marie rose, baked saltines...\$19

SEAFOOD TOWERS*
chef's 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

AMERICAN RED SNAPPER PONZU
avocado, cilantro, spring onion...\$24

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

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

GOLDEN 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

RAGÙ ALLA BOLOGNESE & FRESH TAGLIATELLE...\$32

-ENTREES-

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

GRILLED AMERICAN RED 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

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

PIMENTO, BASIL MAYONNAISE...\$10

DRESSED OYSTER

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

FOLLY ME

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

BEYOND FASHION

BEYOND RYE, BLACK WALNUT...\$8

SOCIAL MARTINI

GIN, VODKA, LILLET...\$10

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.*