

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea

single lady's,* SC
bird island blades,* SC
steamboat creeks,* SC

DRESSED BIRD ISLAND BLADES,* SC
fresh dug ginger mignonette, basil oil...\$5 ea

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

PEEL & EAT TARVIN SHRIMP, SC (1/2 lb)...\$22

STONE CRAB CLAWS, SC (1/2 lb)...\$33



SEAFOOD TOWERS*
chefs' selection of premium seafood & shellfish
\$80/ \$115/ \$165

YELLOWFIN TUNA TARTARE*
celeriac remoulade, granny smith apple...\$26

BEELINER SNAPPER CRUDO*
mandarin orange ponzu, sc strawberry, shiso...\$25

SMOKED BANDED RUDDERFISH PÂTÉ*
trout roe, dill, buttermilk crackers...\$17



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

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

STEAK TARTARE*
half sour pickles, fresh horseradish, grilled sourdough...\$20

BEETS + RADICCHIO
satsuma, fromage blanc, sherry...\$18

BUTTER LETTUCE SALAD
benne seed vinaigrette, crispy shallot, mimolette...\$19

BRAISED LAMB CAPPELLETTI
green garlic, perigord truffle, chicken jus...\$32

-ENTRÉES-

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

CHARCOAL GRILLED ROYAL RED SHRIMP
polenta, asparagus, shrimp head emulsion...\$38

BAMBOO STEAMED BLACK BASS
béarnaise, broccolini, blood orange...\$46

PORK MILANESE
rock shrimp, caper, cornichon, arugula...\$38

-SIDES-

FRESH BAKED HAWAIIAN ROLLS
sea salt, butter...\$8

ROASTED CARROTS
benne seed tahini, dill...\$18

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



THE ORDINARY SOCIAL HOUR



FEATURING OUR FRIENDS AT DIAGEO
JOIN US AT THE ORDINARY BAR FROM 5 PM TO 6:30 PM

- HORS D'OEUVRES -

MAINE LOBSTER SALAD

BIBB LETTUCE, PICKLED CELERY...\$14

TETE DE POISSON

PIQUILLO PEPPER AIOLI...\$10

JIMMY RED CORN

HOECAKES

SPICY TRIGGERFISH ...\$12

BAKED STUFFED

LIL' NECKS

OREGANO, PANCETTA...\$12

DRESSED OYSTER

RANGPUR LIME MIGNONETTE,
CILANTRO...\$3 EA

- SOCIAL DRINKS -

LADY BUG

TANQUERAY 10, PIMMS, GUAJILLO, APRICOT, FIG,
LIME, ALLSPICE...\$8

PEACH PIT

BULLEIT BOURBON, GÉNÉPY, PEACH, LEMON ..\$8

TROPIC OF CANCER

THATCHER HIBISCUS LIQUEUR,
WRAY AND NEPHEW RUM, GINGER, LIME...\$8

THAT ROSÉ

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

CHEERS BEER

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

