

## -RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea

seal coves,\* ME  
bird island blades,\* SC  
seashore cups,\* NC

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

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

SMOKED SWORDFISH 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

PETIT AIOLI  
cauliflower, asparagus, french breakfast radish...\$18

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

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

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

## -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 -

### ROCK SHRIMP SALAD

BIBB LETTUCE, PICKLED CELERY...\$14

### TETE DE POISSON

PIQUILLO PEPPER AIOLI...\$10

### JIMMY RED CORN

### HOECAKES

SPICY YELLOWEYE SNAPPER ...\$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

### 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.*

