

**-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...\$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

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

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

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

LITTLE GEM 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 velouté...\$38

BAMBOO STEAMED GAG GROUPE  
béarnaise, broccolini, blood orange...\$47

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

SAUTÉED SOFT SHELL CRABS  
rutabaga, cauliflower, warm green garlic vinaigrette...\$55

**-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 -

### TETE DE POISSON

PIQUILLO PEPPER AIOLI...\$10

### JIMMY RED CORN

#### HOECAKES

SPICY BLUEFIN TUNA...\$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

### ORDINARY DAQ #20

THAI TEA RUM, LICOR 43, LIME...\$9

### THAT ROSÉ

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

### CHEERS BEER

HAMMS...\$4  
CEEBO PILSNER (NA)...\$4  
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.*

