

## -RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea

crown jewels,\* NC  
bird island blades,\* SC  
steamboat creeks,\* SC

DRESSED CROWN JEWELS,\* NC  
fresh dug ginger mignonette, basil oil...\$6 ea

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

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



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

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

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

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

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

## -APPETIZERS-

CRISPY OYSTER SLIDER  
cabbage, fresno mayo, fresh baked hawaiian roll...\$9

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

CHIOGGIA BEETS + RADICCHIO  
sc citrus, fromage blanc, sherry...\$18

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



CHARCOAL GRILLED ROYAL RED SHRIMP  
polenta spin rossa, shrimp head emulsion...\$27

RAVIOLI DOPPIO  
murasaki sweet potato, ricotta, chicken jus...\$26

## -ENTREES-

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

SAUTEÉD AMERICAN RED SNAPPER  
wakefield cabbage, braised sunchoke nage...\$47

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

PORK MILANESE  
rock shrimp, caper, cornichon, arugula...\$46

## -SIDES-

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

ROASTED COVINGTON SWEET POTATOES  
greek yogurt, fennel pollen, dill...\$18

SAUTÉED GREENS  
preserved lemon, 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 -

### COTECHINO SAUSAGE

DIJON MUSTARD...\$7

### ROCK SHRIMP

BIBB LETTUCE, SAUCE BAGNAROTTE...\$12

### JIMMY RED CORN

### HOECAKES

SPICY FLOUNDER...\$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

### SOCIAL DAIQUIRI

HOUSE RUM BLEND, LIME, CANE...\$9

### 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.*

