

## -RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea  
single lady's,\* SC  
bird island blades,\* SC  
steamboat creeks,\* SC

DRESSED BIRD ISLAND BLADES,\* SC  
ambrose strawberry mignonette, cilantro...\$5 ea

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

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

## SEAFOOD TOWERS\*

TIER 1 - \$80  
12 oysters / 4 clams / ¼ lb peel & eat shrimp  
smoked amberjack pâté

TIER 2 - \$115  
18 oysters / 6 clams / ¼ lb peel & eat shrimp  
smoked amberjack pâté / wahoo ponzu

TIER 3 - \$165  
18 oysters / 6 dressed oysters / 10 clams  
½ lb peel & eat shrimp / smoked amberjack pâté  
wahoo ponzu / american red snapper crudo

## 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

WAHOO PONZU\*  
ambrose strawberry, shiso...\$26

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

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

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

SPRING VEGETABLE AIOLI  
asparagus, purple snow peas, caulilini...\$20

## -ENTRÉES-

NEW ENGLAND STYLE FISH CHOWDER  
appalachian gold potato, fines herbes...\$39

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

BAMBOO STEAMED AMERICAN RED SNAPPER  
blood orange béarnaise, broccolini...\$48

PORK MILANESE  
rock shrimp, caper, cornichon, arugula...\$44

SAUTÉED SOFT SHELL CRABS  
rutabaga, cauliflower, warm green garlic vinaigrette...\$58

## -SIDES-

SAUTÉED GREENS  
bagna cauda, toasted breadcrumbs...\$14

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

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



# THE ORDINARY SOCIAL HOUR



FEATURING OUR FRIENDS AT AMBROSE FAMILY FARMS  
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 WAHOO...\$12

### BAKED STUFFED

**LIL' NECKS**  
OREGANO, PANCETTA...\$12

### DRESSED OYSTER

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

## - SOCIAL DRINKS -

### HERE COMES TREBLE

BROCCOLI RABE WHITE STASH RUM,  
FACCIA BRUTTO CENTEBRE, SUZE, LIME ACID,  
PINEAPPLE CORDIAL...\$8

### WHAT'S UP DOC?

RAINBOW CARROTS, ESPOLON BLANCO TEQUILA,  
LIME, CHILI TINCTURE...\$8

### SOCIAL DAIQUIRI

RUM, LIME, CANE SUGAR...\$9

### THAT ROSÉ

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

### CHEERS BEER

CEEBO PILSNER (NA)...\$4  
ATHLETIC IPA (NA)...\$4  
ESTRELLA GALICIA...\$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.*

