



MAINE LOBSTER ROLL
housemade split-top bun w/frites
hot or cold...\$40

-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

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

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 / bluefin tuna ponzu

TIER 3 - \$165

18 oysters / 6 dressed oysters / 10 clams
½ lb peel & eat shrimp / smoked amberjack pâté
bluefin tuna ponzu / ½ lb stone crab claws

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

BLUEFIN TUNA PONZU*
ambrose strawberry, shiso...\$28

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

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

SALAD OF LOCAL LETTUCES
sherry vinaigrette, crispy shallot, mimolette...\$19

SPRING VEGETABLE AIOLI
asparagus, purple snow peas...\$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 GAG GROUPER
blood orange béarnaise, broccolini...\$48

PORK SCHNITZEL
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 BLUEFIN TUNA...\$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.*

