

-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 LITLLENECK 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 - \$80.00

12 Oysters / 4 Clams / ¼ lb Peel & Eat Shrimp
Smoked Swordfish Pâté

Tier 2 - \$115.00

18 Oysters / 6 Clams / ¼ lb Peel & Eat Shrimp
Smoked Swordfish Pâté / Yellowfin Tuna Crudo

Tier 3 - \$165.00

18 Oysters / 6 Dressed Oysters / 10 Clams
½ lb Peel & Eat Shrimp / Smoked Swordfish Pâté
Yellowfin Tuna Crudo / 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

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

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

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

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

EDISTO 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...\$44

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

-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
SOY MIGNONETTE,
BLOOD ORANGE...\$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
RUM, LIME, CANE...\$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.*

