

-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*

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 / yellowfin tuna crudo

TIER 3 - \$165

18 oysters / 6 dressed oysters / 10 clams
½ lb peel & eat shrimp / smoked amberjack 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

PINK PORGY CRUDO*
celeriac remoulade, granny smith apple...\$26

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

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

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

MONETTA FARMS ASPARAGUS AIOLI
purple snow peas, mint...\$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 TRIGGERFISH
blood orange béarnaise, chinese broccoli...\$47

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 YELLOWFIN 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.*

