

-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 / wahoo crudo

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

WAHOO CRUDO*
ponzu, ambrose strawberries...\$27

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

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

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

-VEGETABLES-

ZUCCHINI CARPACCIO
parmesan, mint, basil, pine nuts...\$18

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

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

-ENTRÉES-

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

BUTTER POACHED WHITE SHRIMP
polenta spin rosa, asparagus...\$38

CHARCOAL GRILLED MAHI MAHI
celery root, frites, sauce betterave...\$44

SLOW BAKED SCAMP GROUPEL
chicken jus, morel mushrooms, pomme puree...\$48

PORK SCHNITZEL
rock shrimp, caper, cornichon, sauerkraut...\$44



THE ORDINARY SOCIAL HOUR



FEATURING OUR FRIENDS AT OLIVER PLUFF & CO
JOIN US AT THE ORDINARY BAR FROM 5 PM TO 6:30 PM

- HORS D'OEUVRES -

BUTTERBEAN TOAST
YOUNG ZUCCHINI, PARMESAN...\$10

TETE DE POISSON
DILL TARTAR SAUCE...\$12

**JIMMY RED CORN
HOECAKES**
SPICY RUDDERFISH...\$12

COCKTAIL EGGS
PICKLED RAMPS, CHIVES...\$8

DRESSED OYSTER
SOY MIGNONETTE,
CITRUS...\$3 EA

- SOCIAL DRINKS -

STEEPED IN SEDITION
BARSOL PISCO, GIFFARD PINEAPPLE,
CHAREAU ALOE, WHISKEY REBELLION TEA,
LEMON ...\$8

BITTER BELLE
BEEFEATER GIN, SWEET VERMOUTH,
PASSIONFRUIT PEACH TEA CAMPARI...\$8

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

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

CHEERS BEER
CEEBO PILSNER (NA)...\$4
HAMM'S LAGER...\$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.*

