

## -RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea  
single lady's,\* SC  
seashore cups,\* NC  
bird island cups,\* NC

DRESSED BIRD ISLAND CUPS,\* NC  
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 / yellowfin tuna ponzu

TIER 3 - \$165

18 oysters / 6 dressed oysters / 10 clams  
½ lb peel & eat shrimp / smoked amberjack pâté  
yellowfin tuna ponzu / wahoo 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

YELLOWFIN TUNA PONZU\*  
ambrose strawberries...\$27

WAHOO CRUDO\*  
SC peach, ginger, pete sweets...\$26

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-

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

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

ROASTED CARROTS  
toasted benne tahini, dill...\$17

FRESH DUG POTATOES  
pickled ramps, taleggio fonduta, spring onion...\$18

## -ENTRÉES-

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

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

SLOW BAKED BEELINER SNAPPER  
sauce betterave, filet beans...\$47

GAG GROUPER A LA PLANCHA  
morel mushrooms, chicken jus, rutabaga...\$48

PORK SCHNITZEL  
rock shrimp, caper, cornichon, arugula...\$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

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

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

**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**  
BRAZILER - PINEAU D'AUNIS...\$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.*

