

## -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 yellowfin tuna pâté

TIER 2 - \$115  
18 oysters / 6 clams / ¼ lb peel & eat shrimp  
smoked yellowfin tuna pâté / banded rudderfish ponzu

TIER 3 - \$165  
18 oysters / 6 dressed oysters / 10 clams  
½ lb peel & eat shrimp / smoked yellowfin tuna pâté  
banded rudderfish 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

BANDED RUDDERFISH PONZU\*  
ambrose strawberries...\$26

SMOKED YELLOWFIN TUNA 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

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

SPRING VEGETABLE AIOLI  
purple asparagus, 8 minute egg...\$20

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

SAUTÉED CHINESE BROCCOLI  
bagna cauda, toasted breadcrumbs...\$16

## -ENTRÉES-

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

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

SLOW BAKED TRIGGERFISH  
sauce betterave, broccolini...\$47

SCAMP GROUPEUR A LA PLANCHA  
rutabaga, morel mushrooms, chicken jus...\$49

PORK SCHNITZEL  
rock shrimp, caper, cornichon, green garlic...\$44



# 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 -

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

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

**JIMMY RED CORN  
HOECAKES**  
SPICY ROCK SHRIMP...\$12

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

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

## - SOCIAL DRINKS -

**SOCIAL PALOMA**  
ESPOLON BLANCO TEQUILA,  
GRAPEFRUIT, LIM, SODA...\$8

**BLACK MANHATTAN**  
FOUR ROSES BOURBON, AVERNA AMARO  
BITTER...\$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.*

