

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea
single lady's,* SC
southern salts,* NC
steamboat creeks,* SC

DRESSED SOUTHERN SALTS,* NC
ambrose strawberry mignonette, cilantro...\$5 ea

CLAMMER DAVE'S LITTLENECK CLAMS,* SC...\$2 ea

PEEL & EAT TARVIN SHRIMP, SC (1/2 lb)...\$22

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 / hog snapper ponzu

-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

HOG SNAPPER
white nectarine, ponzu...\$27

YELLOWFIN TUNA CRUDO*
strawberry-ginger, sungold tomato...\$27

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

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

TÊTE DE POISSON
pickled tomatoes, basil mayo...\$20

FRESH BAKED HAWAIIAN ROLLS...\$8

-VEGETABLES-

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

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

CRISPY FRESH DUG POTATOES
pickled ramp, taleggio fonduta, spring onion...\$17

-ENTRÉES-

CHARCOAL GRILLED WAHOO STEAK
broccolini, sauce betterave, frites...\$46

NEW ENGLAND STYLE FISH CHOWDER
fresh dug potato, fines herbes...\$39

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

SCAMP GROUPER A LA PLANCHA
heirloom tomato vierge, castelvetrano...\$49

CORNMEAL FRIED FLOUNDER
creamed corn, leek, ají dulce...\$45

CAVIAR SERVICE*

jimmy red corn hoe cakes,
traditional accompaniments

regiis ova "royal," CA...\$70/30g
regiis ova "supreme," CA...\$95/30g



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

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

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

DRESSED OYSTER
SOY MIGNONETTE,
AJÍ DULCE...\$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

ROSÉ BUBS
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.*

