

## -RAW BAR & FANCY SEAFOOD-

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

DRESSED SEASHORE CUPS,\* NC  
ambrose strawberry mignonette, cilantro...\$5 ea

CLAMMER DAVE'S LITLENECK 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 / beeliner snapper ponzu

### TIER 3 - \$165

18 oysters / 6 dressed oysters / 10 clams  
½ lb peel & eat shrimp / smoked amberjack pâté  
beeliner snapper ponzu / cobia 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

BEELINER SNAPPER PONZU\*  
ambrose strawberries...\$27

COBIA CRUDO\*  
SC peach, ginger, pete sweets...\$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-

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

ZUCCHINI CARPACCIO  
parmesan, mint, basil, pecans...\$18

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

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

## -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...\$46

GAG GROUPER A LA PLANCHA  
morel mushrooms, chicken jus, rutabaga...\$49

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

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

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

**GROUPEL CROQUETTE**  
DILL TARTAR...\$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

**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.*

