

The Ordinary

SUMMER '26

-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

STONE CRAB CLAWS, SC (1/2 lb)...\$33

YELLOWFIN TUNA*
athena cantaloupe-ginger, cherry tomato...\$27

COBIA CRUDO*
corn vinaigrette, sweet onion...\$25

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 / cobia crudo

TIER 3 - \$165

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

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

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

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

TÊTE DE POISSON
pickled tomatoes, basil mayo...\$19

FRESH BAKED HAWAIIAN ROLLS...\$8

-VEGETABLES-

TOMATO & TONNATO
toasted brioche, capers...\$18

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

-ENTRÉES-

MAINE LOBSTER ROLL
housemade split-top bun, frites...\$40

OKRA + TOMATO FISH STEW
ginger sofrito, carolina gold rice middlins, benne...\$36

RAGU OF BOLOGNESE + TAGLIATELLE
pancetta, parmesan, mint...\$32

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

CORNMEAL FRIED BLACKFIN SNAPPER
creamed corn, leek, sweet peppers...\$46

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



THE ORDINARY SOCIAL HOUR

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

- SOCIAL DRINKS -

STEEPED IN SEDITION

BARSOLO 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

PLEASE ASK FOR OUR DAILY SOCIAL HORS D'OEUVRES

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.*

