

## -RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea  
great whites,\* MA  
seashore cups,\* NC  
steamboat creeks,\* SC

DRESSED SEASHORE CUPS,\* NC  
tomato + ramp mignonette, trout roe, basil...\$6 ea

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

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

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

BLUEFIN TUNA\*  
athena cantaloupe-ginger...\$27

COBIA CRUDO\*  
sweet corn vinaigrette, ají dulce...\$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 / bluefin tuna

TIER 3 - \$165

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

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-

SUMMER VEGETABLE SALAD  
field pea vinaigrette, zucchini pesto, burrata...\$21

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

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

FRESH DUG POTATOES  
pickled ají dulce, taleggio fonduta...\$17

## -ENTRÉES-

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

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

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

CORNMEAL FRIED GOLDEN TILEFISH  
creamed corn, leek, sweet peppers...\$47

WRECKFISH A LA PLANCHA  
heirloom tomato vierge, castelvetroano...\$49