

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea
dixon points,* NB
seashore cups,* NC
steamboat creeks,* SC

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

BEELINER SNAPPER*
sweet corn vinaigrette, ají dulce...\$27

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

TIER 3 - \$165

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

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, half sour pickles...\$20

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

FRESH BAKED HAWAIIAN ROLLS...\$8

-VEGETABLES-

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

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

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

-ENTRÉES-

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

OKRA + TOMATO FISH STEW
andouille, white shrimp, CGR middlins...\$35

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

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

CORNMEAL FRIED MUTTON SNAPPER
creamed corn, leek, sweet peppers...\$47

GAG GROUPE A LA PLANCHA
heirloom tomato vierge, castelvetro...\$49