

## -RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea  
seashore cups,\* NC  
steamboat creeks,\* SC  
topsail sounds,\* NC

DRESSED STEAMBOAT CREEKS,\* SC  
tomato + ramp mignonette, trout roe, basil...\$6 ea

CLAMMER DAVE'S LITTLENECK CLAMS,\* SC...\$3 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 claws

## CAVIAR SERVICE\*

jimmy red corn hoe cakes,  
traditional accompaniments  
regiis ova "royal," CA...\$70/30g

## -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

CHARCOAL GRILLED ROYAL REDS  
burnt eggplant, chili crisp, jimmy nardello...\$23

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 peppers, taleggio fonduta...\$17

## -ENTRÉES-

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

STONE CRAB RAVIOLI  
shrimp head velouté, chanterelle...\$38

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

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

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