

**-RAW BAR & FANCY SEAFOOD-**

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

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

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

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

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

**-ENTRÉES-**

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 BEELINER 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 -

### MAIZED + CONFUSED

ASTRAL TEQUILA, CORN, COCONUT,  
JALAPEÑO, CONDENSED MILK, PINEAPPLE,  
LIME ...\$9

### 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.*

