

**-RAW BAR & FANCY SEAFOOD-**

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

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

COBIA CRUDO\*  
sweet corn vinaigrette, habanada pepper...\$25

**SEAFOOD TOWERS\***

TIER 1 - \$80  
12 oysters / 4 clams / ¼ lb peel & eat shrimp  
swordfish pâté

TIER 2 - \$115  
18 oysters / 6 clams / ¼ lb peel & eat shrimp  
swordfish pâté/cobia crudo

TIER 3 - \$165  
18 oysters / 6 dressed oysters / 10 clams  
½ lb peel & eat shrimp / swordfish pâté  
cobia crudo/ smoked oysters

**CAVIAR SERVICE\***

jimmy red corn hoe cakes,  
traditional accompaniments

regiis ova "supreme", CA...\$95/30g

**-APPETIZERS-**

CRISPY OYSTER SLIDER  
napa cabbage, jalapeño, cilantro, hawaiian roll...\$9

SMOKED BIRD ISLAND OYSTERS\*  
old bay saltines, fresno hot sauce, crème fraîche...\$25

SMOKED SWORDFISH PÂTÉ\*  
trout roe, dill, buttermilk-benne crackers...\$18

BRASSTOWN BEEF STEAK TARTARE\*  
fresh dug potato crisps, horseradish, pickled pete sweets...\$20

FRESH BAKED HAWAIIAN ROLLS  
sea salt, butter...\$8

**-VEGETABLES-**

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

FRESH DUG POTATOES  
taleggio fonduta...\$17

**-ENTRÉES-**

GRILLED COBIA  
peperonata, chanterelles, chermoula...\$45

BEER BATTERED GAG GROUPER  
creamy corn, leeks, sweet peppers...\$48

LOWCOUNTRY FISH STEW  
andouille, CGR middlins, benne...\$35

FRESH TAGLIATELLE+ WHITE BOLOGNESE  
pancetta, parmesan, mint...\$32

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