

-RAW BAR & FANCY SEAFOOD-

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

DRESSED SEASHORE CUPS, *NC
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

AMERICAN RED SNAPPER CRUDO*
sweet corn vinaigrette, habanada pepper...\$25

SEAFOOD TOWERS*

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

TIER 2 - \$115
18 oysters / 6 clams / ¼ lb peel & eat shrimp
smoked cobia pâté / american red snapper

TIER 3 - \$165
18 oysters / 6 dressed oysters / 10 clams
½ lb peel & eat shrimp / smoked cobia pâté
american red snapper / stone crab claws

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
napa cabbage, jalapeño, cilantro, hawaiian roll...\$9

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

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

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

WHITE SHRIMP A LA PLANCHA
roasted eggplant, jimmy nardello, chili crisp...\$21

BAKED STUFFED LITTLENECKS*
pancetta soffrito, oregano...\$18

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

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

-ENTRÉES-

ROASTED GAG GROUPE
peperonata, chanterelles, chermoula...\$49

BEER BATTERED BARRELFISH
creamy corn, leeks, sweet peppers...\$47

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

JUMBO LUMP BLUE CRAB RAVIOLI
chanterelle, parmesan...\$32

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