

## -RAW BAR & FANCY SEAFOOD-

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

DRESSED SINGLE LADY'S, \*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

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

## SEAFOOD TOWERS\*

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

TIER 2 - \$115  
18 oysters / 6 clams / 1/4 lb peel & eat shrimp  
smoked cobia pâté / yellowfin tuna

TIER 3 - \$165  
18 oysters / 6 dressed oysters / 10 clams  
1/2 lb peel & eat shrimp / smoked cobia pâté  
yellowfin tuna / 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

GROUPE CROQUETTE  
sauce arrabiata, basil...\$19

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 AMERICAN RED SNAPPER  
creamy corn, leeks, sweet peppers...\$47

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

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

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