

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea
seashore cups,* NC
southern salts,* NC
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

AMERICAN RED SNAPPER*
sweet corn vinaigrette, habanada pepper...\$27

SEAFOOD TOWERS*

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

TIER 2 - \$115
18 oysters / 6 clams / ¼ lb peel & eat shrimp
smoked swordfish pâté / yellowfin tuna

TIER 3 - \$165
18 oysters / 6 dressed oysters / 10 clams
½ lb peel & eat shrimp / smoked swordfish 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 SWORDFISH PÂTÉ*
trout roe, dill, buttermilk-benne crackers...\$18

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

ROYAL RED SHRIMP A LA PLANCHA
burnt eggplant, ají dulce chili crisp...\$22

PAN FRIED TÊTE DE POISSON
peperonata, basil...\$19

FRESH BAKED HAWAIIAN ROLLS...\$8

-VEGETABLES-

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

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

BLISTERED JIMMY NARDELLO PEPPERS
taleggio fonduta...\$17

-ENTRÉES-

SLOW BAKED GAG GROUPE
heirloom tomato vierge, castelvetro...\$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