

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea
perky sea cups, *SC
crown jewels, *NC
southern salts, *SC

DRESSED PERKY SEA CUPS, *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

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

SEAFOOD TOWERS*

TIER 1 - \$85
12 oysters / 4 clams / ¼ lb peel & eat shrimp
smoked amberjack pâté

TIER 2 - \$150
18 oysters / 6 clams / ¼ lb peel & eat shrimp
smoked amberjack pâté / mutton snapper crudo

TIER 3 - \$225
18 oysters / 6 dressed oysters / 10 clams
½ lb peel & eat shrimp / smoked amberjack pâté
mutton snapper crudo / 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 AMBERJACK PÂTÉ*
trout roe, dill, buttermilk-benne crackers...\$18

BRASSTOWN BEEF STEAK TARTARE*
fresh dug potato crisps, horseradish, half sour pickles...\$20

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

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

-VEGETABLES-

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

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

ROASTED FINGERLING SWEET POTATOES
greek yogurt, tahini, fennel pollen...\$19

-ENTRÉES-

MUSTARD CRUSTED FLOUNDER
peperonata, basil...\$46

SLOW BAKED GAG GROUPE
butternut squash velouté, matsutake mushroom ...\$49

LOWCOUNTRY FISH + OKRA GUMBO
andouille, CGR middlins, benne...\$35

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

CRISPY PORK SCHNITZEL
rock shrimp, pickled peppers, radicchio...\$44