

-RAW BAR & FANCY SEAFOOD-

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

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

BLUEFIN TUNA CRUDO*
sweet corn vinaigrette, habanada pepper...\$27

SEAFOOD TOWERS*

TIER 1 - \$85

12 oysters / 4 clams / 1/4 lb peel & eat shrimp
smoked amberjack pâté

TIER 2 - \$150

18 oysters / 6 clams / 1/4 lb peel & eat shrimp
smoked amberjack pâté / bluefin tuna crudo

TIER 3 - \$225

18 oysters / 6 dressed oysters / 10 clams
1/2 lb peel & eat shrimp / smoked amberjack pâté
bluefin tuna crudo / stone crab claws

CAVIAR SERVICE*

jimmy red corn hoe cakes,
traditional accompaniments
regis ova "royal," CA...\$70/30g

-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 BURGUNDY SWEET POTATOES
greek yogurt, tahini, fennel pollen...\$19

-ENTRÉES-

MUSTARD CRUSTED BEELINER SNAPPER
peperonata, basil...\$48

CHARCOAL GRILLED POMPANO
butternut squash velouté, matsutake...\$46

NEW ENGLAND STYLE FISH CHOWDER
appalachian gold potato, crouton, dill...\$38

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

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