

raw bar

oysters.....\$4 ea
perky sea cups, SC*
bird island blades, SC*
lady jays, NC*

peel & eat tarvin shrimp, SC
(1/2 lb).....\$22

clammer dave's
littleneck clams, SC*\$3 ea

dressed bird island blades SC*
ají dulce mignonette,
trout roe.....\$6 ea

fancy seafood

caviar service
jimmy red corn hoe cakes,
traditional accompaniments
regis ova "royal," CA.....\$70/30g
regis ova "supreme," CA.....\$95/30g

seafood towers
a premium selection of
chilled seafood & shellfish

tier 1.....\$85
tier 2.....\$150
tier 3.....\$225

appetizers + salads + vegetables

fresh baked hawaiian rolls sea salt, soft butter.....\$8

crispy oyster slider napa cabbage, jalapeño, cilantro, hawaiian roll.....\$9

smoked swordfish pâté* trout roe, dill, buttermilk-benne crackers.....\$18

smoked bird island oysters* old bay saltines, fresno hot sauce, crème fraîche.....\$25

yellowfin tuna crudo* sweet corn vinaigrette, habanada pepper.....\$26

tomato + tonnato toasted brioche, capers.....\$18

chicory salad benne seed vinaigrette, french breakfast radish, dill.....\$20

brasstown beef steak tartare* fresh dug potato crisps, horseradish, half sour pickles.....\$20

beer battered snapper tartar sauce.....\$26

roasted burgundy sweet potatoes greek yogurt, tahini, fennel pollen.....\$19

entrees

yellowedge grouper a la plancha peperonata, chimichurri.....\$49

slow baked beeliner snapper butternut squash velouté, matsutake.....\$47

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