

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

stone crab claws, FL
(1/2 lb).....\$33

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

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

flounder crudo* regis ova "supreme" caviar, fresh horseradish.....\$29

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

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

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

beer battered snapper bread + butter pickle tartar sauce.....\$26

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

entrees

maine lobster roll split-top bun, frites.....\$40

slow baked beeliner snapper sauce beurre rouge, italian flat bean.....\$49

mustard crusted flounder block party squash polenta, matsutake, chicken jus.....\$47

new england style fish chowder appalachian gold potato, crouton.....\$38

fresh tagliatelle + white bolognese pancetta, parmesan, mint.....\$32

crispy pork schnitzel rock shrimp, pickled pepper, arugula.....\$44