

raw bar

oysters.....\$4 ea
topsail jewels, NC*
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*
aji 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

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

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

bluefin tuna crudo* sweet corn vinaigrette, habanada pepper.....\$27

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

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

late summer salad zucchini pesto, field pea vinaigrette, burrata.....\$21

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

beer battered snapper tartar sauce.....\$23

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

entrees

gag 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