The Ordinary

executive chef tori schumacher
chef de cuisine zach crosby

raw bar

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

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

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

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

clammer dave's
littleneck clams, SC*.....$3 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

beeliner snapper crudo* regis ova "classic" caviar, fresh horseradish.....$29

poached white shrimp + chicory salad benne seed vinaigrette, hakurei turnip, dill.....$24

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

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

grilled lamb skewer chermoula, peperonata.....$22

entrees

slow baked black bass sauce beurre rouge, broccolini.....$48

cape bay scallops dutch fork pumpkin 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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
The Ordinary applies a universal 3% fee to offset payment processing & technology costs.