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
spanish mackerel crudo* regis ova "classic" caviar, fresh horseradish.....$29
yelloweye snapper* calamansi ponzu, mandarin orange, micro cilantro.....$25
chicory salad benne seed vinaigrette, hakurei turnip, dill.....$20
brasstown beef steak tartare* fresh dug potato crisps, half sour pickles.....$20
beer battered baby corn garlic aioli, chili crisp.....$21
roasted burgundy sweet potatoes greek yogurt, tahini, fennel pollen.....$19
grilled lamb skewer chimichurri, habanada.....$23

entrees

grilled triggerfish sauce beurre rouge, broccolini.....$49
cape bay scallops 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

**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.