

## the raw bar

Chebooktooks, NB.....	\$3.50 ea
Capers Blades, SC.....	\$3.50 ea
Steamboat Creeks, SC.....	\$3.50 ea
Dressed Capers Blades.....	\$5 ea
Clammer Dave's Lil' Necks.....	\$1.75 ea
P&E Tarvin Shrimp (½ lb).....	\$20
American Hackleback Caviar Service.....	\$45

## cold

Pickled Lil' Neck Clams, lemongrass, coconut, lime.....	\$16
Smoked Fish Pâté, radish, benne-buttermilk crackers.....	\$16
Storey Farms Oeufs Tonnato, caper, celery, tuna sauce.....	\$11
Yellowfin Tuna, red lime ponzu, strawberry, aji dulce.....	\$21
Smoked SC Oysters, old bay saltines, fresno hot sauce, crème fraîche.....	\$22
Yellowfin Tuna + Carolina Gold Rice, ginger, katsuobushi, fresh horseradish.....	\$21
Wagyu Steak Tartare, half sour pickle, celery root, pommes maxim.....	\$21
Escarole + Little Gem Salad, walnut vinaigrette, Asian pear, parmesan.....	\$16

## hot

Crispy Oyster Slider, nuoc cham, fresno mayo, fresh baked hawaiian roll.....	\$7
Baked Oysters, savoy spinach, holy city ham, gruyère.....	\$24
New England Style Fish Chowder, clam nage, sourdough crouton, dill.....	\$17
Tête de Poisson, celery root remoulade, piquillo aioli.....	\$20
Dave's Clams + Spaghetti, sweet onion, broccolini, fennel.....	\$25
Commeal Fried Tarvin White Shrimp, dill pickle tartar sauce.....	\$24
Okra Gumbo, blue crab, Tarvin shrimp, Carolina Gold middlins.....	\$30
Jumbo Lump Blue Crab Rice, ginger sofrito, sunchoke, steamed egg.....	\$33
Sautéed SC Softshell Crabs, carrot coulis, spring vegetables, curry emulsion.....	\$48
Baked Triggerfish, fennel + fresno chili butter, golden beets, citrus, pine nuts.....	\$39
Grilled Swordfish, sweet onion soubise, black olive, persillade.....	\$40

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## fancy seafood towers

a variety of raw + cooked seafood & garnishes.

<b>Single</b> 12 Oysters / 4 Clams / ¼ lb P&E / Ponzu.....	\$75
<b>Double</b> 18 Oysters / 6 Clams / ¼ lb P&E / Ponzu / Smoked Fish Pâté.....	\$100
<b>Triple</b> 24 Oysters / 10 Clams / ½ lb P&E / Ponzu / Smoked Fish Pâté / Pickled Clams.....	\$150

red wine mignonette, lemongrass cocktail sauce, bagnarotte, fresh prepared horseradish, ordinary fresno hot sauce

## dessert

Chocolate-Hazelnut Budino caramel, bulls bay sea salt.....	\$12
Carolina Gold Rice Pudding SC strawberries, vanilla.....	\$11

Executive Chef Tori Schumacher

## cocktails

### the ordinaries

Barbados Slim <i>miller high life pony, mt. gay, velvet falernum, clarified lime</i> .....	\$8
Ron Con Cola - Frozen <i>blend of rums, MUZ vermouth, ginger, cola, lime</i> .....	\$9
Ordinary Daiquiri #1 <i>appleton signature, rye, strawberry, lime</i> .....	\$12
My Friend Bert <i>brown butter mezcal, pineapple rum, oloroso sherry, lime</i> .....	\$14
Champagne Colada <i>white rum blend, coconut, pineapple, lime, champagne</i> .....	\$18
Pineapple Fountain <i>bourbon, pineapple campari, sweet vermouth, white shoyu</i> .....	\$15
Lifeboat Party <i>vaval haitian rhum, coconut vermouth, salers aperitif</i> .....	\$14
Martini Service <i>grey goose or old raj gin, ocean vermouth, all the garnishes</i> .....	\$18

### non-alcoholic

Sorrel, hibiscus, lime, allspice, clove, ginger.....	\$8
Athletic Brewing Co., Upside Dawn "Golden Ale".....	\$6
Ting, Jamaican Grapefruit Soda.....	\$5
Mountain Valley: still or sparkling (750mL).....	\$7
Rishi: summer lemon iced tea.....	\$3
Fresh Squeezed: lemonade, grapefruit, orange, etc.....	\$5
Mexican Coke.....	\$5
Diet Coke, Sprite.....	\$3.50
Fevertree: ginger ale, ginger beer, tonic water.....	\$3.50

### the classics

Daiquiri <i>white rum, sugar, lime</i> .....	\$12
Painkiller <i>pusser's rum, pineapple, coconut, curaçao (clarified)</i> .....	\$15
Papa Doble <i>white rum, grapefruit, maraschino, fresh lime</i> .....	\$14
Planter's Punch <i>dark rum, orange, pineapple, lime, grenadine, bitters</i> .....	\$13
Dark & Stormy <i>dark rum, ginger, lime, soda</i> .....	\$12
Mojito <i>white rum, lime, lime syrup, mint</i> .....	\$13
Corn N' Oil <i>demerara rum, falernum, clarified lime, bitters</i> .....	\$14
El Presidente <i>dark rum blend, vermouth, curaçao, grenadine</i> .....	\$16
Scotch y Coco <i>blended scotch, coconut water, lime leaf (carbonated)</i> .....	\$11
Ti Punch <i>agricole rhum, lime zest, sugar</i> .....	\$11
Old Fashioned <i>dark rum OR whiskey, sugar, bitters</i> .....	\$13

### beer

#### draft

Sour, EOBC, "Strawberry-Rhubarb", Charleston, SC.....	\$10
Pilsner, Munkle Brewing Co., "Pils", Charleston, SC.....	\$9
Witbier, Westbrook Brewing, "White Thai", Mt. Pleasant, SC.....	\$8
IPA, Coast Brewing Co, "HopArt", North Charleston, SC.....	\$10
Oyster Stout, Freehouse, "More The Merroir", Charleston, SC.....	\$10

#### bottle

Lager, Miller, "High Life" Pony, Milwaukee, WI.....	\$4
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