the raw bar

Single Ladies, SC ..... $3.25 ea
Sea Clouds, SC ..... $3.25 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
Pickled Lil' Neck Clams $16
P&E Tarvin Shrimp (½ lb) $18
American Hackleback Caviar Service $45
Regiis Ova "Supreme" Caviar Service $85

fancy seafood towers

a variety of raw + cooked seafood & garnishes.

Single 12 Oysters / 4 Clams / ¼ lb P&E / Beeliner Snapper Ponzu $75
Double 18 Oysters / 6 Clams / ¼ lb P&E / Beeliner Snapper Ponzu / Smoked Fish Pâté $100
Triple 24 Oysters / 10 Clams / ½ lb P&E / Beeliner Snapper Ponzu / Smoked Fish Pâté / Tuna Dashi $150

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

cold

Smoked Amberjack Pâté, *radish, benne-buttermilk crackers* $14
Storey Farms Oeufs Tonnato, *caper, celery, tuna sauce* $11
Yellowfin Tuna + Heirloom Tomato, *hakurei turnip, peas, dashi* $26
Beeliner Snapper, *red lime ponzu, asian pear, aji dulce* $19
Smoked SC Oysters, *old bay saltines, fresno hot sauce, crème fraîche* $18
Flounder + Carolina Gold Rice, *ginger, katsuobushi, fresh horseradish* $22
Brasstown Steak Tartare, *half sour pickle, celery root, pommes maxim* $20
Zucchini Carpaccio, *grana padano, arugula, pine nut, mint* $13
Fall Green Salad, *walnut dressing, pumpkin seeds, parmesan* $16

hot

Crispy Oyster Slider, *nuoc cham, fresno mayo, fresh baked hawaiian roll* $6
New England Style Fish + Clam Chowder, *bacon, dill* $16
Smoked Tête de Poisson, *pickled tomatoes, tartar sauce* $20
New Orleans Style BBQ White Shrimp, *KY worcestershire, tiller sourdough* $22
Jumbo Lump Blue Crab Rice, *ginger sofrito, dutch fork pumpkin, farm egg* $29
Dave's Clams + Spaghetti, *smoked tomato, turnip tops, fennel* $25
Bradford Okra Gumbo, *blue crab, Tarvin shrimp, Carolina Gold middlins* $30
Grilled Swordfish, *sweet + sour eggplant, salsa verde* $38
Pan Roasted Wreckfish, *jimmy red grits, dutch fork pumpkin, sauce betterave* $40

dessert

Chocolate-Hazelnut Budino
caramel, bulls bay sea salt $9

Carolina Gold Rice Pudding
citrus, vanilla $9

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

Executive Chef Tori Schumacher

cocktails

the classics

Corn N' Oil
hamilton 86, velvet falernum, clarified lime, bitters.....$14

Papa Doble
real mccoy 3yr, grapefruit cordial, maraschino, fresh lime.....$14

Mai Tai
blend of rums, fresh lime, dry curaçao, pecan orgeat.....$16

Painkiller
pusser's navy rum, pineapple, coconut, dry curaçao (clarified).....$15

Martini Service
grey goose or old raj gin, ocean vermouth, all the garnishes.....$18

the ordinaries

A Drake Song
agricole rhum, chinola passionfruit, fresh lime.....$14

Ron Con Cola - On Tap
blend of rums, partida creus "muz", cola, lime.....$12

Big City, Little Island
neisson elevé sous bois, punt e mes, angostura bitters.....$16

Red Feathers
coconut rum, fresh lime, coconut orgeat, absinthe.....$14

Lifeboat Party
clairin, coco dolin, salers.....$15

...after dinner

Ordinary Joe (hot)
blend of rums, coffee, cane syrup, whipped cream.....$13

Calmer Than You Are
rum, crème de cacao, espresso, averna amaro.....$13

Happy To See Me
crème de banana, oloroso sherry, vermouth.....$15

beer & cider

draft

Watermelon Saison, Whiner Beer Co., "Bubble Tub", Chicago, IL.....$10
Kolsch, Coast Brewing Co., "32°/50°", North Charleston, SC.....$9
Belgian Wit, Allagash Brewing Co., Portland, ME.....$8
American IPA, Pisgah Brewing Co.,"Greybeard", Asheville, NC.....$9
Brown Ale, Pisgah Brewing, "Turtleback", Asheville, NC.....$9

bottles and cans

Dry Cider, Artifact, "Wild Thing", Florence, MA.....$12
N/A Beer, Einbecker Brauherren, Einbeck, DE.....$8

amari

Montenegro.....$11
Averna.....$9
Braulio.....$11
Fernet Branca.....$8
Zucca Rabarbaro.....$9
Cynar.....$8

rums

Plantation, Fiji "Peated".....$22
Foursquare, 2009.....$28
Plantation, Jamaica 2007.....$19
Worthy Park, Reserve.....$17
Clément, X.O.....$16
Diplomatico, RX.....$12
Hamilton, St. Lucia 10yr.....$16

non-alcoholic

mocktails

Probation Before Judgement
orgeat, grapefruit, grenadine, lemon.....$8

Ginger Beard
ginger beer, orange, lemon, honey.....$7

The Woodsman
seedlip spice #94, lemon, mint.....$7

soft drinks

fevertree: ginger ale, ginger beer, tonic water.....$3.50
coca-cola, diet coke, sprite.....$3.50
mountain valley water: still or sparkling (750mL).....$7
rishi summer lemon iced tea.....$3
fresh squeezed: lemonade, grapefruit, etc.....$5