

## PARA PICAR "To Nibble"

HALF SHELL OYSTERS*	Chef's Selection of Oysters, Seasonal Mignonette	MP
FRIED OYSTERS*	Thai Chili Aioli, Ramp & Lemon Powder	MP
GRILLED OYSTERS*	Corn Butter, Fresnos, Tarragon	MP
WAGYU TARTARE*	Quail Yolk, Chef's Garden Pickles, Potato Crisps	20
HEIRLOOM TOMATO	Cucumber Gelée, Verjus, Garden Flowers, Seabeans	15
COD HUSHPUPIES	Lemon Aioli, Frisée, Herb Nest	16
DAYBOAT CRUDO	Strawberries, Buttermilk, Togarashi, Radishes	21
CHILLED CORN BISQUE	Sweet Corn, Lobster Croquette, Tomato Foam	17
STICKY CAROLINA RICE DUMPLINGS	Pork Belly, Steamed in Banana Leaves, Mango, Ponzu, Boiled Peanuts	18
CAROLINA FIELD PEAS	Snap Peas, Fava Beans, Boiled Peanuts, House Feta, Pea & Mint Purée	15
BEER BRAISED OCTOPUS	Pickled Ramps, Watercress Purée	26
RILLETTE OF THE MOMENT	Cornichons, House Made Crackers, Oystercatcher Whiskey Mustard	19
TRUFFLE PANISSE	Asparagus, Morel Mushrooms, Paddlefish Caviar, Sherry Butter	19
HOUSEMADE RAMEN	Pork Belly, Quail Egg, Wild Mushrooms, Shinachiku, Ginger, Crab & Cabbage Fold	21



## RACIÓN "Dish to Share"

SEARED HERBAL HALIBUT	Fennel Purée, Trout Roe, Tarragon Beurre Blanc, Zucchini	40
PERUVIAN CHICKEN	Sweet Corn & Tomatillo Succotash, Jalapeño & Lime Emulsion	33
MEZZE!	Chef's Selected Sampling of Menu Items, Daily Inspirations, & Creations	52
TORRE DE MARISCO	Oysters, King Crab Legs, Dayboat Crudo, Chilled Jumbo Shrimp Poached Lobster Tail, Lemon Caper Aioli	MP
FROM THE BUTCHER'S BOARD	Chef's Cut, Prepared for Two Leek Purée, Yellow Summer Onions, Charred Stone Fruit	MP
INSPIRED	Today's Chef's Feature Preparation	MP



## DULCE "Sweets"

MELON	Semifreddo, Gazpacho, Mint Oil, Compressed Melon	12
CHERRY	Chocolate, Cherry Compote, Coffee Gel, Tuile	12
MANGO	Matcha, Mango Crèmeux, Shiso, Coconut	12

bar open daily from 4pm-11pm kitchen open daily from 5pm-10pm

Thalita Costa Smith – Chef de Cuisine Tabitha Tavenner – General Manager Samantha Schmidt - Pastry Chef

\*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.

Please advise your server if interested.