

COMMON PRELUDE

**First Come, First Serve*

An Afternoon Offering From 3PM to 6PM Exclusively In Our Social Area

*RAW HAPPY OYSTERS

***The House Oyster** - Kellum Oysters, Eastern Oyster
A plump, delicate, tender, & slightly salty staple from James River, VA. / \$75 each

***The Local Oyster** - Tybee Oyster Company, **Salt Bombs**
Full ocean salinity & a good amount of umami ... grassy & anise notes with a light, earthy finish. Grown at the mouth of the Bull River within sight of the Atlantic Ocean. They are polished and shaped by the brisk current and high energy waves rolling-in off Wassaw Sound. / 2 each

***The Seasonal Oysters** - Daily selections from our Raw Bar Capitan David. These can change daily. / mkt.

SHARE PLATES

*Bonito's Deconstructed Fish Sandwich

Conserves Ortiz "Bonito del Norte" white tuna in olive oil (3.95oz), house made Trombone Bakery sliced sourdough bread, fried caper pesto aioli, pimento cheese, house made whipped butter, charred lemon, & house pickled giardiniera, deconstructed on a wooden board. / 22

***Pesto Crab Caprese** - Basil pesto crab salad, Mozzarella, tomato, balsamic reduction glaze, & house made Trombone Bakery toasted sourdough. / 19

Pickled Poutine Frites - Pickle brined frites, mushroom gravy, bacon bits, & pickled red onions. / 15

Gouda Grit Puppies - Stone ground Gouda cheese grit balls, fried & served with Gouda cheese sauce, bacon bits, & fresh chives. A perfect Southern bite. / 16

Pickled Farmers Market Jar - Pickled assortment of local vegetables with house toasted sourdough. / 9

***Whipped Fish Dip** - Cold whipped seasonal fish dip with cajun aioli & house-made toasted sourdough. / 15

*Lobster & Shrimp Pretzel Bread

Lobster & shrimp salad on a house made Trombone Bakery pretzel bread bun. / 14

*DRESSED OYSTERS (4 per order)

*Caprese Oyster

Cold smoked oysters chilled & topped with cherry tomato, Mozzarella, basil pesto, & balsamic glaze. / 18

*Wakame Oyster

Cold smoked oysters chilled & topped with Wakame, toasted sesame, & yuzu - soy glaze. / 19

*Mezcal & Pepper Oyster

Cold smoked oysters chilled & topped with Mezcal, ghost pepper, & chopped cilantro. / 18

*Chefs Prepared Oyster

Cold smoked oysters chilled & topped with a prepared offering from Raw Bar Captain David. / mkt.



*PRELUDE TOWER

The perfect centerpiece for your prelude experience. A towering, multi-tiered platter of the ocean's finest chilled & presented. A communal experience featuring an abundant, seasonally curated selection of freshly shucked oysters, green lip mussels, southern style crawfish, & seasonal selections, served with our sangria mignonette, Bhuna cocktail sauce, buttered crackers, & fresh lemon wedges. It's the show-stopping prelude that sets the tone for your entire dining experience. / 75



CHILLED ALA CARTE & TOWER ADDITIONS

Served over pebble ice

***American Red Crab** (8 pcs). / 20
Drawn butter & charred lemon

***Green Lip Mussels** (8pcs). / 15
Black garlic pesto & smoked Maldon salt

***Crawfish** (12pcs). / 20
House creole seasoning & drawn butter

***Scallop Ceviche** (3pcs). / 24
Shallots, garlic, poblano, cilantro, OJ, citrus juice

***Cold Water Lobster Tails** (2pcs). / 50
Court bouillon poached, drawn butter, & a creole dust.



TINNED TAPAS

Served simply with a bright, Maldon salted lemon wedge, & buttered saltines for a perfect balance of rich, savory, & sharp.

***Pulpo Octopus** (4oz) - Spanish Galicia wild octopus, Spanish olive oil & topped with yuzu vinaigrette. / 24

***White Tuna** (3.95oz) - Conserves Ortiz "Bonito del Norte" white tuna in olive oil & topped with house made fried caper pesto aioli. / 18

***Sardines** (4.25oz) - Skinless & boneless in extra virgin olive oil & topped with house made sweet mustard. / 14

***Mackerel** (4oz) - Moroccan Atlantic wild mackerel in organic extra olive oil & topped with hondashi aioli. / 24

***Anchovies** (1.73oz) - Hand-Packed Cantabrian Anchovy fillets in Spanish Extra Olive Oil & topped with house Caesar-ish dressing. / 14

Vegan Tinned Fish Alternatives (rotating) (v)

Rotating offering of vegan tinned fish alternatives, with salted lemon & house-made lemon vinaigrette. / mkt

v. vegetarian friendly - 21.4% Gratuity for parties of 6 or more

THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH, AND EGGS MAY CONTAIN HARMFUL BACTERIA AND MAY CAUSE SERIOUS ILLNESS OR DEATH

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An Afternoon Raw Bar & Aperitif Hour Daily, 3:00 PM – 6:00 PM

ZERO PROOF

N/A-Tini - Wilderton N/A Gin, N/A Elderflower Liqueur, House White Tea Concentrate, & Fresh Lemon Juice. / 12

Invasion Of The Bunny Snatchers - ISH Tequila Alternative, giffard n/a ginger, acid adjusted carrot juice, pineapple juice, agave, saline. / 12

Flightless Bird - ISH Rum-ish, N/A Aperitivo, demerara, pineapple, lime. / 12

Soft Spoken Words - Ritual alternative gin, herbal simple syrup, fresh lime, luxardo cherry juice, rose water. / 12

FULL PROOFED

Strawberry Fields Forever

Bourbon, strawberry amaro, red vermouth, & lemon. / 13

Radio Radio

Gin, lemon, sugar, peach, & brine. / 13

Diamond

Vodka, Italicus, elderflower, & rose water. / 13

Pity Party

Rum, pineapple, coconut, & fino sherry, lime, / 13

SIPPABLE SPRITZ

Red - sweet red, soda, bubbles, orange. / 12

White - sweet blanc, soda, bubbles, lemon. / 12

Dry - dry white, soda, bubbles, olive. / 12

Limon - Limoncello, soda, bubbles, mint. / 12

BEER

Miller High Life Pony / 3, - seven ounces of pallet cleansing goodness

Miller Light / 6, Budweiser / 6, Peach State Light Lager / 7,

Michelob Ultra / 6, Michelob Ultra Zero / 6, Lagunitas IPA / 9

Deschutes King Crispy Pilsner / 8, Bells Two Hearted Ale / 9

Scofflaw Juice Quest / 9, Blake's American Apple Cider / 8

Dogfish Sea-Quench Sour / 9, Wicked Weed Pernicious IPA / 9

Back Forty Truck Stop Honey Brown / 9,

Wicked Weed Pernicious IPA / 9

This list changes, so ask us about what we aren't showing you

MARTINI'S

The Gibbler

Gin, roasted onion vermouth, onion brine. / 14

Vesper? I hardly know her!

Vodka, gin, Italicus, Cocchi Americano. / 14

Dirty

"Bloody mary" infused vodka, basil eau de vie, olive brine, saline. / 14

Girl Dinner

"Caesar" infused vodka, anchovy fat washed vodka, caper brine, crouton. / 14

Espresso Martini

Vodka, coffee liqueur, vanilla, house made cold brew, & cold foam. / 15

MID DAY WINE SUGGESTIONS

Daily glass offering. Only available during Prelude.

One white & one red option, subject to availability / 8

*Below are some of our **Half bottles**, which are great for sharing something special during a little mid day break.*

Sparkling & Champagne Half Bottles

Nicolas Feuillatte, Réserve Exclusive, Champagne, Brut / 60

Charles Heidsieck, Blanc de Blanc, Champagne, Brut / 150

United States White Half Bottles

Rombauer Vineyards, Chardonnay, Carneros 2022 / 44

Emeritus, "Hallberg Blanc" White Pinot Noir, Russian River Valley 2021 / 52

French White Half Bottles

Domaine Curot, Sancerre - 2024 / 47

Domaine J.A. Ferret Pouilly-Fuisse - 2023 / 80

United States Red Half Bottles

The Prisoner, Red Blend, California - 2022 / 51

Heitz Cellars, Cabernet Sauvignon, Napa Valley - 2017 / 82

French Red Half Bottles

Clos du Mont-Olivet, "Cuveé Unique," Châteauneuf-du-Pape - 2022 / 78

Domaine Tollot-Beaut, Chorey-les-Beaune, Burgundy - 2022 / 80

Chateau Cantenac-Brown, Margaux 3ème Cru Classé - 2017 / 90

Château Haut-Brion, Pessac-Léognan, Premier Grand Cru Classé - 375mL - 2010 / 1,676

Italian Red Half Bottles

Altesino, Brunello di Montalcino - 2020 / 75

Ronchi, Barbaresco - 2021 / 55

Spanish Red Half Bottles

Emilio Moro, Tempranillo, Ribera del Duero - 2021 / 44

Sweet

Vietti, Moscato d'Asti - 2024 / 25



MAY THIS BE AN EPIC
PRELUDE
TO WHEREVER THE NIGHT LEADS

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