

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 toasted sourdough. / 19
- *Pickled Shrimp** - Chilled pickled white shrimp, shaved carrots, cucumbers, glass noodles, & Miso aioli. / 18
- *Pickled Crab Frites** - House pickle brined frites, crab ravigote, bacon bits, pickled red onions, & Hondashi aioli. / 15

Gouda Grit Puppies - Gouda cheese grit balls, fried & served in honey poblano jam, bacon bits, & fresh chives. / 16

Pickled Farmers Market Jar - Pickled assortment of local vegetables with house-made 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 pretzel bread bun. / 15

Common Pâté - Whipped savory chicken liver, sweet port wine reduction, whole grain mustard, & house-made toasted sourdough. / 14

*DRESSED OYSTERS (4 per order)

- *Caprese Oyster** - Kellum East coast oysters chilled & topped with cherry tomato, Mozzarella, basil pesto, & balsamic glaze. / 18
- *Wakame Oyster** - Kellum East coast oysters chilled & topped with Wakame, toasted sesame, & yuzu-soy glaze. / 19
- *Mezcal & Pepper Oyster** - Kellum East coast oysters chilled & topped with Mezcal, ghost pepper, & cilantro. / 18
- *Chef's Prepared Oyster** - Kellum East coast oysters chilled & topped with a prepared offering from Raw Bar Captain David. / mkt.

*PRELUDE TOWERS

A communal experience featuring an abundant, seasonally curated selection of elegant seafood from our raw bar. All towers are served served with our sangria mignonette, Bhuna cocktail sauce, buttered crackers, & fresh lemon wedges.



- *Prelude Tower**
Shucked oysters, green lip mussels, southern style crawfish, & crab claw cocktail. / 85
Add Court Bouillon Lobster Tails. / 45

- *Grand Prelude Tower**
Shucked oysters, green lip mussels, southern style crawfish, crab claw cocktail, American red crab, green lip mussels, pickled shrimp, crab ravigote, & scallop ceviche. / 150
Add Court Bouillon Lobster Tails. / 45

CHILLED À LA 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). / 15
House creole seasoning & drawn butter
- *Crab Claw Cocktail.** / 15
Creole dusted cocktail claws, herb lemon vinaigrette, & Bhuna cocktail sauce
- *Scallop Ceviche** (3pcs). / 24
Shallots, garlic, poblano, cilantro, citrus juice
- *Court Bouillon 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 fresh citrus soy. / 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) - Cantabrian Anchovy fillets in Spanish extra olive oil & topped with Caesar-ish dressing. / 14
- *Smoked Oysters** (3oz) - South Korean Oak smoked oysters in Turkish olive oil & red chili pepper. / 15

Vegan Tinned Fish Alternatives (rotating) (v)
Rotating offering of vegan tinned fish alternatives. / 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

ZERO PROOF

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

All For Amaro, Amaro For All - Orpheum house N/A amaro, lime juice, ginger beer, & nutmeg. / 12

Designated Driver - ISH spiced rum alternative, giffard n/a pineapple, orgeat, & lime. / 13

Golden Hour - Ritual alternative gin, giffard n/a aperitivo, turmeric brine, & orange. / 13

FULL PROOFED

G & T - Ask your bartender what the featured gin of the day is! / 10

Vesper? I hardly Know Her! - Vodka, gin, italicus, cocchi americano. / 13

El Presidente - White rum, dry curaçao, blanc vermouth, housemade grenadine, & orange. / 14

Espresso Martini - Vodka, coffee liqueur, vanilla, housemade cold brew, cold foam. / 16

Girl Dinner - "Caesar" infused vodka, anchovy fat washed vodka, & house cornbread crouton. / 15

BEER

Miller High Life Pony / 3, - *seven ounces of palate 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,
Blake's American Apple Cider / 8
Dogfish Sea-Quench Sour / 9, Wicked Weed Pernicious IPA / 9
Back Forty Truck Stop Honey Brown / 9

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



SESSIONABLE

Americano - Aperitivo, sweet vermouth, house soda, & lemon. / 14

Limoncello Spritz
Limoncello, soda, bubbles, mint. / 12

Veneto - lavender honey liqueur, grapefruit ginger soda, smoked sea salt / 13

White Noise - Cocchi americano, elderflower, & house soda / 14

Aperitivo Spritz - Dola Dira, soda, bubbles, & orange. / 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