COMMON PRELUDE

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

*FINE TINNED FISH

Served simply with a bright maldon salted lemon wedge, house buttered saltines, grain mustard, & house pickled giardiniera.
Add our ***house-made bread service*** to elevate your conservas experience | 12

Fish Wife

*Mussels with Sweet Pepper & Garlic (4.2oz) | 16

*Sardines with Preserved Lemon (4.2oz) | 15

*Smoked Salmon with Sweet & Spicy Zhong (3.2oz) | 25

*Cantabrian Anchovies in EVOO (1.73oz) | 15

*Albacore Tuna in EVOO (3.2oz) | 15

*Albacore Tuna in Spicy EVOO (3.2oz) | 15

*Albacore Tuna with Soy Ginger (3.2oz) | 15

*Albacore Tuna with Spanish Lemon (3.2oz) | 15

Miss Can

*Stuffed Squids "Portuguese Style" (4.2oz) | 21

*Bay Scallops in Spicy EVOO (3.8oz) | 25

*Mackerel Fillets with Curry & Chili Pepper (4.2oz) | 17

Lata

*Açôr Tuna Belly in EVOO (4.2oz) | 26

Agromar

*Paté De Pulpo "Octopus Paté" (3.52oz) | 17

*Paté De Bogavante "Lobster Paté" (3.52oz) | 19

*Paté De Centollo "Spider Crab Paté" (3.52oz) | 18

Ortiz

*"El Velero" White Tuna in EVOO (3.95oz) | 18

Crown Prince

*Smoked Oyster with Red Chili Pepper (3oz) | 18

Siesta Co. *(Botanical Conservas)*

Seaweed Salad in Vinaigrette *(vegan)* (4.2oz) | 16

Spaghetti Seaweed Salad in Young Garlic *(vegan)* (3.7oz) | 16

Row 7 *(Botanical Conservas)*

Sweet Prince Tomato *(vegan)* (4.2oz) | 16

Badger Flame Beets *(vegan)* (4.2oz) | 16

CONSERVAS FLIGHTS

***IBERIAN TOUR** | 54*
*Açôr Tuna Belly in EVOO, *Stuffed Squid "Portuguese Style", *"El Velero" White Tuna In EVOO

***TAPAS & PÂTÉ BOARD** | 47*
*Paté de Bogavante (Lobster Pâté), *Paté de Pulpo (Octopus Pâté), *Cantabrian Anchovies In EVOO

***SHORELINE** (Botanical Conservas) | 37*
*Badger Flame Beets, *Sweet Prince Tomato, *Spaghetti Seaweed Salad in Young Garlic

SHARED PLATES

Bread Service - House-Made Sliced Sourdough, Fried Caper Pesto Aioli, House Whipped Herb Butter, Seasonal Bakers Jam, & House Olive Tapenade. | 12

*Pesto Crab Caprese - Basil Pesto Crab Salad, Mozzarella, Tomato, Balsamic Reduction Glaze, & House-Made Sourdough. | 19

*Seafood Chowder - Seasonal Seafood, Southern Potatoes, Winter Root Vegetables, In A Light Cream Broth, Finished With Bay Oil, Chives & House-Made Sourdough. | 16

Baked Brie - La Bonne Vie Soft Ripened Brie, Seasonal Bakers Jam, & House Buttered Saltines. | 17

Pickled Farmers Jar - Pickled Assortment Of Local Vegetables With House-Made Sourdough. | 9

*Fish Dip - Cold Whipped Seasonal Fish Dip With Cajun Aioli & House-Made Sourdough. | 15

*Lobster & Shrimp Pretzel - Lobster-Shrimp Salad On A House-Made Pretzel Bread Bun. | 15

*Turmeric Pickled Shrimp or Crab Claw Cocktail - Herb Lemon Vinaigrette, & Bhuna Cocktail Sauce. | 16

Olive Mezze - Mixed Olives, Caper Berries, Red Peppers, Garlic, Genoa Salami, EVOO, Sunflower Oil, Mozzarella Pearls, Pickled Red Onions, & House Buttered Saltines. | 19

*RAW 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. | 2 each

*The Seasonal Oysters - Daily Selections From Our Raw Bar Captain David. These Can Change Daily. | mkt.

*DRESSED OYSTERS

Kellum East Coast Oysters (4 per order)

*Caprese - Tomato, Mozzarella, Basil Pesto, & Balsamic. | 18

*Wakame - Wakame, Toasted Sesame, & Orange-Soy Glaze. | 19

*Mezcal & Pepper - Mezcal, Ghost Pepper, & Cilantro. | 18

*Chef's Prepared - From Raw Bar Captain David. | mkt.

*SEAFOOD TOWERS

Charred lemons, house-buttered saltines, sangria mignonette, Bhuna cocktail sauce, & hot sauce.

*Classic Prelude Tower
Oysters, Green Lip Mussels, Southern Style Crawfish, American Red Crab, & Crab Claw Cocktail. | 85

MAKE IT A GRAND TOWER - Add Pickled Shrimp, Whipped Fish Dip, Scallop Ceviche & Court Bouillon Lobster Tails. | add 75

CHILLED À LA CARTE *(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

*Scallop Ceviche (3pcs). | 24
Shallots, Garlic, Poblano, Cilantro, Citrus Juice

*Court Bouillon Halved Lobster Tails (2pcs). | 50
Drawn Butter, & A Creole Dust.

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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ZERO PROOF

The Rind Up - Pineapple Chilled "Tea", Ginger, Cinnamon, & Agave. | 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

SESSIONABLE

Charlie Chaplin - Sloe Gin, Apricot, & Lime | 14

Italicus Spritz - Italicus Rosolio Di Bergamotto, Lemon, Sparkling Wine, Club Soda, & Olive. | 14

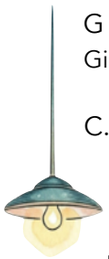


Love Language - Cocchi Americano, Blanc Vermouth, Frais Des Bois, & Italicus. | 14

Put it in Reverse - Sweet Vermouth, Rye, Bitters, & Cherry | 14

Aperitivo Spritz - Sarti Aperitivo, Soda, Bubbles, & Orange. | 14

FULL PROOFED



G & T - Ask Your Bartender What The Featured Gin Of The Day Is! | 10

C.O.T.D - Cocktail Of The Day! Ask Your Bartender What The Featured Cocktail Is! | 10

Vesper? I Hardly Know Her! - Vodka, Gin, Italicus, Cocchi Americano. | 15



Espresso Martini - Vodka, Coffee Liqueur, Vanilla, Home-made Cold Brew, Cold Foam. | 16

Girl Dinner - "Caesar" Infused Vodka, Anchovy Fat Washed Vodka, & Garlic Stuffed Olive. | 15

BEER

Miller High Life Pony | 3,
- *seven ounces of palate cleansing goodness.*

Miller Lite | 6, Budweiser | 6,
Peach State Light Lager | 7,
Michelob Ultra | 6, Michelob Ultra Zero | 6,
Lagunitas IPA | 9, Deschutes King Crispy Pilsner | 8,
Deschutes Fresh Squeezed IPA | 9,
Golden Road Mango Cart Wheat Ale | 9
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

MID DAY WINE SUGGESTIONS

Daily glass offering. Only available during Prelude.
One white & one red option, subject to availability | 8

Sparkling & Champagne By The Glass

Gérard Bertrand, "Héritage An 825", Crémant De Limoux, Brut, France 16 | 60

Nicolas Feuillatte, "Cuvée Gastronomie Réserve", Champagne, Brut, France 25 | 96

Avissi, Prosecco Brut, Veneto, Italy 13 | 50

Sparr, Cremant d'Alsace Rosé, France 15 | 56



CHAMPAGNE & COMPLIMENTARY FRITES

A bottle of Champagne & our **Truffle & Parmesan Frites** are a match made in heaven. Enjoy our house frites compliments of *Executive Chef Sean Freeman* with every bottle of sparkling during our Prelude service.

Just our way of saying we like your mid day style!

Champagne *Half Bottles 375mL*

Bernard Lonclas, Blanc de Blanc, Champagne, Brut. | 70

Pierre Gerbais, "Grain de Celles", Champagne, Extra Brut. | 72

Pascal Ponson, "Charme Noir", 1er Cru, Extra Brut. | 88

Charles Heidsieck, Blanc de Blanc, Champagne, Brut. | 150

House Favorite Bubbles *Bottles 750mL*

Collet, "Art Deco," 1er Cru, Brut. MV | 107

Bravium, Blanc de Noir, Anderson Valley, Brut. MV | 115

El Bajio, Brut, Querétaro, Mexico. MV | 70

Berlucchi, "61" Brut, Franciacorta, Italy. MV | 80

Philippe Gonet, "TER Noir," Brut. MV | 192

Charles Heidsieck, Blanc de Blancs, Brut. MV | 210

Billecart-Salmon, Champagne, Brut Rosé. MV | 182

Krug, "Grand Cuvée 172éme Edition", Brut. MV | 360

Pehu - Simonet, "Face Nord Rosé" Grand Cru, Brut. MV | 165

There are SO MANY MORE selections in the blue book.

MAY THIS BE AN EPIC

PRELUDE

TO WHEREVER THE NIGHT LEADS

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