

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 & shaped by the brisk current & 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.



Common Restaurant is committed to sustainability & protecting our coast. That is why we proudly partner with **Shell to Shore** by sending all of our spent oyster shells to be recycled. These shells are used to build vital living shorelines & oyster reefs across the Georgia coast, helping to mitigate erosion, combat storm surges, & preserve our coastal communities for generations to come.

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
- 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

*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, whipped fish dip, & 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.
- *Giant Calamari** (4.05oz) - Giant calamari in white beans, paprika, Spanish olive oil & 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

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

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, housemade cold brew, cold foam. / 16

Girl Dinner - "Caesar" infused vodka, anchovy fat washed vodka, & house focaccia 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

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 - Dola Dira, soda, bubbles, & orange. / 14



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 & FRITES

Elevate your bottle. Every bottle of Champagne is perfectly paired with our **Truffle & Parmesan Frites**, compliments of the chef during our Prelude service.

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



Sparkling & 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", 1^{er} Cru, Extra Brut. / 88

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

House Favorite Bubbles Bottles 750mL

Collet, "Art Deco," 1^{er} 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 172ème 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