

*RAW OYSTERS

- * \$75 CENT HOUSE OYSTER
W. E. Kellums, James River, VA
Plump, delicate, tender, slightly salty. / .75 each
- *LOCAL OYSTER
Tybee Oyster Company, Salt Bombs
Clean & brine forward. / 2 each
- *SEASONAL OYSTERS
{Up to 3 to choose from, changes daily} / mkt.

PRELUDE CLASSICS

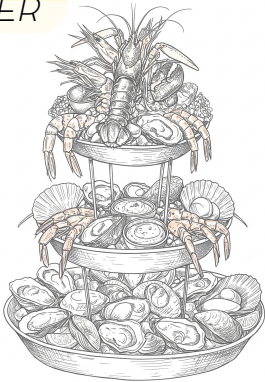
- Bonito’s Deconstructed Fish Sandwich
Conserves Ortiz “Bonito del Norte” white tuna in olive oil (3.95oz), house made sliced sough dough bread, fried caper pesto aioli, pimento cheese, house made whipped butter, charred lemon, & house pickled giardiniera, deconstructed on a wooden board. / 22
- *Pesto Crab Caprese
Basil pesto crab salad, Mozzarella, tomato, balsamic reduction glaze, & house made toasted sour dough. / 17
- Pickled Poutine Fries
Pickled fries, mushroom gravy, bacon bits, & pickled red onions. / 15
- *Smoked Oyster Rock
Smoked oysters, creamed collards, pork belly, Munster cheese, & Sherry Val drizzle. / 17
- Lobster & Shrimp Pretzel Bread
Lobster & shrimp salad on house made Trombone pretzel bread. / 12
- Gouda Grit Puppies
Stone ground Gouda cheese grit balls breaded & fried, Gouda cheese sauce, bacon bits, fresh chives. / 16
- Pickled Farmers Market Jar
Pickled assortment of local seasonal vegetables with house made toasted sour dough. / 9
- *Whipped Fish Dip
Cold bar selection of whipped seasonal fish with cajun aioli, & house made toasted sour dough. / 15

*DRESSED OYSTERS *(prepared with W.E. Kellum oysters)*

- *Caprese Oyster
Cherry tomato, Mozzarella, basil pesto, & balsamic glaze. / 5
- *Wakame Oyster
Wakame, toasted sesame, & yuzu - soy glaze. / 5
- *Mezcal & Pepper Oyster
Mezcal, ghost pepper, & chopped cilantro. / 5
- *Chefs Prepared Oyster
A prepared oyster offering from Raw Bar Chef David. / mkt.

*CHILLED SEAFOOD TOWER

Exclusively offered at the bar top is a large tiered platter of assorted chilled seafood from our raw bar team that changes seasonally, served with house made garnishes, sides, & elegant sauces all over pebbled ice on a stainless steel tower. / mkt.



CHILLED ALA CARTE MENU

- All chilled ala carte items are served over pebble ice
- *American Red Crab. / 20 (8 pcs)
Drawn butter & charred lemon
 - *Green Lip Mussels, / 15 (8pcs)
Black garlic pesto & smoked Maldon salt
 - *Crawfish. / 20 (12pcs)
House creole seasoning & drawn butter
 - *Scallop Ceviche. / 20 (3pcs)
Shallots, garlic, poblano, cilantro, OJ, citrus juice
 - *Cold Water Lobster Tails. / 50 (2pcs)
Court bouillon poached, drawn butter, & creole dust

CONSERVAS

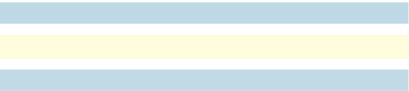
- All conserves is served with a maldon salted lemon wedge & crackers
- *White Tuna (3.95oz)
Conserves Ortiz “Bonito del Norte” white tuna in olive oil & topped with house made fried caper pesto aioli. / 18
 - *Pulpo Octopus (4oz)
Spanish Galicia wild octopus, Spanish olive oil & topped with a house made yuzu vinaigrette. / 24
 - *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 house made hondashi aioli. / 24

MAY THIS BE AN EPIC

TO WHEREVER THE NIGHT LEADS

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

- Flightless Bird
Ish RumISH, N/A aperitivo, demerara, pineapple, lime. / 12
- N/A-Tini
Wilderton N/A gin, N/A elderflower liqueur, white tea concentrate. / 12
- The Visitor
House made cold brew, allspice, bitters, & cola. / 12
- Aperitivo Frizzante
N/A aperitivo, sour marasca cherry simple, purified soda, & cream, over crushed ice. / 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 for discerning gentle-person.
- Deschutes King Crispy Pilsner \$7, Lagunitas IPA \$7
- Peach State Light Lager \$7, Bells Two Hearted Ale \$7
- Scofflaw Juice Quest \$7, Dogfish Sea-Quench Sour \$7,
- Miller Light \$5, Back Forty Truck Stop Honey Brown \$7,
- Sun Boy Pineapple Seltzer \$7, Budweiser \$5,
- Blake’s American Apple Cider \$7, Michelob Ultra \$5,
- This list changes, so ask 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 glass / bottle

SPARKLING & CHAMPAGNE

- Gérard Bertrand, "Héritage An 825," Crémant de Limoux, Brut, France, 2021 - 16 / 60
- Nicolas Feuillatte, "Cuvée Gastronomie Réserve," Champagne, Brut, France, MV - 28 / 105
- Villa Sandi, "Il Fresco," Prosecco, Brut, Veneto, Italy, MV 14 / 52
- Lunatto Lambrusco dell'Emilia, Emilia-Romagna, Italy, MV 11 / 40
- Sparr, Cremant d'Alsace Rosé, MV - 15 / 56

WHITE

- Domaine Passy le Clou, Petit Chablis, France - 2022 21 / 78
- Calvet, "Les Marchands", Sauvignon Blanc, Mentou-Salon, France, 2021 - 17 / 64
- Villa Sandi, Pinot Grigio, Veneto, Italy, 2023 - 13 / 50

- Domaine Vincent Carême, "Spring," Vouvray Sec, France, 2021 - 14 / 52

- Terras Gauda, "Abadia di San Campio," Albariño, Rías Baixas, Spain, 2022 - 15 / 56

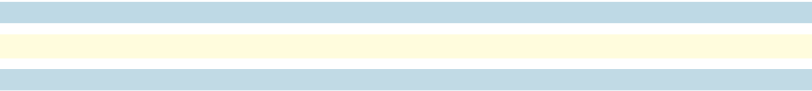
- Innocent Bystander, Sauvignon Blanc, Marlborough, New Zealand, 2024 - 13 / 50

- Frisk, "Prickly," Riesling, Victoria, Australia, 2024 - 13 / 50
- Neyers, "304" Chardonnay, Sonoma County, California, 2022 - 17 / 64

- Miner Family Wines, Viognier, Napa Valley, California, 2021 - 14 / 52

ROSÉ

- Christophe Avi, "Agenais Rosé", Bordeaux, France , 2024 13 / 50



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