

BRUNCH

EAST CAPE* 4

Prince Edward Island, CAN
bright, vegetal, medium salinity

HOUSE BEKAH'S BAY* 2.5

Morehead City, NC
medium, salty, creamy

STEAMBOAT CREEK* 4

Edisto River, SC
assertive salinity, mild brine

MOOKIE BLUE* 4

Damariscotta River, ME
high salinity, mild sweetness

CAVIAR OYSTER* 7

Bekah Bay, NC
creme fraiche, chives, egg yolk

LOWCOUNTRY CUP* 3.5

ACE Basin, SC
briny beginning, sweet finish

ISLAND CREEK* 4.50

Duxbury, MA
briny, vegetal, mineral finish

TIPSY OYSTER* 6

Bekah Bay, NC
firefly vodka, Charleston bloody mary

SINGLE LADIES* 3.5

Seabrook, SC
medium brine, clean finish

We choose not to slice the adductor muscle on our oysters. Slide the cocktail fork under the muscle to release it from the shell. If you want it cut, please ask your server.

TARTARE

BEEF* 15

grilled cheese, caviar, egg yolk
dijon mustard, fried capers

TUNA NICOISE* 16

potato, haricot vert, nicoise
olive, egg yolk, rouille

POTATO CAVIAR* 19

egg yolk, roe, caviar creme
fraiche, fried capers

COCKTAIL

1/2 LB SHRIMP* 29

*cocktail sauce, aioli**
lemon, hot sauce, crackers

1/2 LB CRAB LEG* 25

*cocktail sauce, aioli**
lemon, hot sauce, crackers

PETITE

CAMEMBERT 18

1/2 dozen house oysters
garlic, white wine, shallots

PROVENCAL BUTTER 18

1/2 dozen house oysters
parsley, garlic bread crumb

NAPOLEON 18

1/2 dozen house oysters
bacon, gruyere, parmesan
spinach, shallot, breadcrumb

MUSSELS PROVENCAL 16

shallots, parsley + garlic cream
baguette

FRIED SHRIMP* 19

*pickled red onion, saffron aioli**

FRIED CALAMARI* 16

*harissa honey, saffron aioli**

BAKED SCALLOPS 18

harissa butter, citrus, baguette

ONION SOUP 12

gruyere, crouton

SALADE VERTE 14

tomato, radish, goat cheese
pickled peppers, dijon vinaigrette
add bacon +5 / shrimp +15

SALAD LYONNAISE 16

soft poached egg, lardon
crumble pickled onion, parmesan
tarragon vinaigrette
add bacon +5 / shrimp +15

GRAND

FRUIT DE MER 18

bay scallops + shrimp, potato
hash peppers, hollandaise
poached eggs

FRENCH TOAST 12

maple syrup, pressed
strawberries, sweet crème
fraiche

MONTE CRISTO 18

ham, gruyere, dijon
fries, harissa honey

BENEDICT* 16

two poached eggs, ham
potato hash, hollandaise

SCRAMBLE 16

two eggs scrambled, fromage frais
potato hash, tomato, avocado

FIRE ROASTED FISH MP

tomato provencal, beurre rouge

LOBSTER ROLL 36

fries, fondue

STEAK + EGGS 28

potato hash two sunny eggs

NICO CHEESEBURGER 16

pickled red onion, remoulade
tomato, fries

CROQUE MADAME 18

ham + gruyere cheese dijon,
sunny eggs, fries

LES SIDES

SUGAR SNAPS 9

BAGUETTE + BUTTER 7

BACON 5

FRITES + FONDUE 7

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BOISSON

BUBBLES

THIÉNOT 28/140

Champagne • FR NV

BOUVET ROSÉ

13/50

Sparkling • FR NV

BISSEY CRÉMANT 15/60

Burgundy • FR NV

BLANC + ROSE

SAUVIGNON BLANC 14/55

Biscaye Bay • Loire • FR '20

ROTATING SANCERRE MP

It's fun and French

PINOT GRIGIO 15/60

Zingara • Veneto • IT '21

MUSCADET 14/55

Oysterman • Loire • FR '20

PETIT CHABLIS 18/72

Domaine Gueguen • Burgundy • FR '22

ORANGE FUMÉES BLANCES

13/50

Francois Lurton • FR '22

ROUGE

PINOT NOIR 15/60

King & Cannon • Willamette, OR '21

MALBEC+GAMAY 14/55

Tardieux Gal • Loire • FR '20

CABERNET FRANC 17/70

Domaine de la Noblaie Chinon • FR '20

BORDEAUX 18/72

Chateau Croix-Mouton • FR '18

CABERNET SAUVIGNON 13/50

Upwell • Sonoma • CA '21

MERLOT BLEND 16/65

Sean Minor • North Coast • CA '21

COCKTAIL

201 GIMLET 12

cucumber-infused vodka lime
basil syrup

FIRE IN THE SKY 14

mezcal, passionfruit juice
serrano chili, lime, tajin

TROPIC REVIVAL 14

cognac, white rum, allspice
pineapple, oj, bitters

PEAS IN A POD 15

blanco tequila, sweet pea
apple, lemon

CHAMPAGNE COCKTAIL 13

pear, sparkling wine
Demerara sugar

BUSINESS CLASS 125

bottle Haton champagne
fresh oj, grapefruit, pear, peach

MIMOSA 12

fresh OJ, sparkling wine

MAKE ME BLUSH 14

red wine, bourbon,
pavan, honey, rosemary,
lemon

LITTLE MISS FIGGY 13

gin, elderflower
lemon, fig preserve

NICO BLOODY 12

charleston bloody, vodka
add oyster 2.5

BITTER-SWEET 14

bourbon, campari, amaro
sweet vermouth, lemon
strawberry

NICO SANGRIA 12

wine, seasonal fruit, brandy

BIERE

PERONI 7

light+ crisp

REVELRY 8.5

rotating local Revelry

MUNKLE PILSNER 8

Bavarian style pilsner

TROPICALIA 16 OZ 10

Creature Comfort, IPA, passion fruit, citrus

PLUFF MUD PORTER 8

HCB, chocolate, silky finish

WESTBROOK ONE CLAW 7.5

grapefruit, rye, floral hops

DELIRIUM TREMENS 16 OZ 17

slightly malty, long-lasting finish

Parties of 6 or more are subject to one check and 20% gratuity.