

# BRUNCH

## EAST CAPE\* 4

*Prince Edward Island, CAN*  
bright, vegetal, medium salinity

## MOOKIE BLUE\* 4

*Damariscotta River, ME*  
high salinity, mild sweetness

## ISLAND CREEK\* 4.50

*Duxbury, MA*  
briny, vegetal, mineral finish

## HOUSE BEKAH'S BAY\* 2.5

*Morehead City, NC*  
medium, salty, creamy

## CAVIAR OYSTER\* 7

*Bekah Bay, NC*  
creme fraiche, chives, egg yolk

## TIPSY OYSTER\* 6

*Bekah Bay, NC*  
firefly vodka, Charleston bloody mary

## STEAMBOAT CREEK\* 4

*Edisto River, SC*  
assertive salinity, mild brine

## LOWCOUNTRY CUP\* 3.5

*ACE Basin, SC*  
briny beginning, sweet finish

## 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

## LE PETIT PLATEAUX\* 65

(recommended for 2)

6 Lowcountry Cup (SC)

6 Island Creek (MA)

6 shrimp cocktail (SC)

tuna tartare

## PLATEAUX ROYAL\* 190

(recommended for 4-6)

6 Lowcountry Cup (SC)

6 Island Creek (MA)

6 caviar oyster (NC)

12 shrimp cocktail (SC)

tuna tartare + crab legs

whole lobster 1.5#

## 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

## P E T I T E

### 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

### SALADE VERTE 14

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

### SALADE LYONNAISE 16

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

## G R A N D

### FRUIT DE MER 18

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

### FRENCH TOAST 14

maple syrup, pressed  
strawberries, sweet crême  
fraîche

### PANCAKE 12

wood fired, lemon sugar  
strawberries, sweet cream  
maple syrup

### BENEDICT\* 16

two poached eggs, ham  
potato hash, hollandaise

### CRAB BENEDICT 18

two poached eggs, spinach  
crab, hollandaise

### SCRAMBLE 16

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

### CROQUE MADAME 18

ham + gruyere cheese dijon,  
sunny eggs, fries

### NICO CHEESEBURGER 16

pickled red onion, remoulade  
tomato, fries

### FIRE ROASTED FISH MP

tomato provencal, beurre rouge

### LOBSTER ROLL 36

fries, fondue

## LES SIDES

BACON 5

SUGAR SNAPS 9

BAGUETTE + BUTTER 7

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

### MAKE ME BLUSH 14

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

### MIMOSA 12

fresh OJ, sparkling wine

### 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.