



## FOR THE TABLE

BEXLEY'S BREAD. . . . .	.8
house-made milk bread, sorghum butter, crunchy sea-salt	
TUNA TARTARE. . . . .	.8
crispy rice, kimchi, chili crunch**	
BEXLEY SURFBOARD. . . . .	.26
seasonal things, house-made stuff, ask your server**	
SURF & TURF. . . . .	.18
roasted bone marrow, fried oysters, butterbean chow chow	
SCALLOPS ON THE 1/2 SHELL . . . . .	.16
bexley "casino butter", sake, chili-garlic	

## RAW BAR

BEEF TARTARE. . . . .	.18
grilled "kim-cheeze", seaweed, caviar, uni vinaigrette**	
GUACAMOLE & MARINATED SHRIMP. . . . .	.14
warm chips, citrus, cilantro	
WARM RICE BOWL. . . . .	.16
warm rice, house stuff, seasonal things, OG sauce, peanuts*	
ADD shrimp \$6, tuna crudo \$8**, lobster salad \$18	
EAST COAST BLUE CRAB CLAWS. . . . .	.16
OG sauce, togarashi, hot sauce	
HOUSE ROASTED OYSTERS. . . . .	.18
collard kimchi, butter, salted lime, benne (4 oysters)	
YELLOW FIN TUNA CRUDO. . . . .	.16
strawberry-vinegar, crunch garlic, buttermilk**	
DAILY OYSTERS. . . . .	.1/\$3 6/\$18 12/\$36
see special board or ask your server**	

## SMALL PLATES

CRAB CLAW & ROCK SHRIMP. . . . .	.18
ramp chili garlic, sticky rice, lime	
BIBB LETTUCE & STRAWBERRY SALAD. . . . .	.12
sesame fried goat cheese, hickory bluff strawberries, buttermilk dressing:Shrimp \$9, Oysters \$10	
SC FRIED QUAIL. . . . .	.20
yuzu-koshu buttermilk, szechuan hot honey, green strawberry spicy pineapple	
ASPARGUS & BURRATTA . . . . .	.14
pickled ramps, house pancetta, shaved spring onion, strawberry-sesame jam	
CHARRED OCTOPUS. . . . .	.18
mole, avocado, pupusas de chorizo, squid ink puff	
MUSSELS. . . . .	.16
lemongrass, lime, coconut milk red curry	
PORK BELLY + SQUID. . . . .	.16
crab fat caramel, peanuts, benne, lime	
SHE CRAB SOUP. . . . .	.10

## LARGE PLATES

SHRIMP + GRITS. . . . .	.29
soft poached egg, roasted tomato, smokey bacon, shrimp gravy	
HERITAGE PORK CHOP . . . . .	.34
yaki glazed pork belly, sour apple, mole, sweet potato**	
HANGER STEAK. . . . .	.35
truffle potato pavé, broccoli, bordelaise, black garlic**	
F.O.D. . . . .	.34
sticky rice, rock shrimp, peas, ramps, parm.	
SCALLOPS. . . . .	.36
green garlic & shellfish "chowda", new potato, bacon, furikake	
COUNTRY HAM WRAPPED CHICKEN. . . . .	.28
turnip, bitter greens, miso, brown butter, golden raisin	

## HAND HELD

served on House-made roll

CRISPY SHRIMP ROLL. . . . .	.18
bahn mi vegetables, cucumber, OG sauce	
FRIED OYSTER ROLL. . . . .	.21
OG sauce, bahn mi vegetables	
LOBSTER ROLL. . . . .	.34
fried shallot, furikake, peanut-chili crunch	

## SIDES

KIMCHI GRITS. . . . .	.8
peanut chili crunch	
BRUSSELS SPROUTS. . . . .	.8
crispy brussels sprouts, bonito flake,sesame	

## DESSERT

KEY LIME PIE SEMIFREDDO. . . . .	.9
graham crumble, raspberry, lime curd	
add a wine pairing of 2oz Sauternes for \$6	
CHOCOLATE PUDDING. . . . .	.9
salted caramel, cocoa nib crumble, toasted marshmallow	
add a wine pairing of 2oz Port Style for \$6	
SEASONAL DESSERT. . . . .	.9
ask your server for details.	

\*\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORUNE ILLNESS\*\*