

CHILLED SEAFOOD

*OYSTERS ON THE HALF SHELL	Classic Cocktail Sauce • Horseradish • Champagne Mignonette	5.50 (ea.)
SHRIMP COCKTAIL	Classic Cocktail Sauce • Lemon • Horseradish • Avocado Cream	22
*HAMACHI CRUDO	Roasted Heirloom Tomato Consomme • Chili • Micro Thai Basil • Radishes	28
TUNA SALMON MOSAIC	Buttermilk Dashi • Black Rice Cracker • Fennel Cucumber Salad	34
*AMERICAN HACKLEBACK CAVIAR	Small Eggs • Delicate & Buttery Flavor • Jet Black Color	78
*AMERICAN OSETRA CAVIAR	Medium Eggs • Complex & Earthy Flavor • Amber to Chocolate Brown Color	160
*SEAFOOD TOWER	Oysters • Tuna Poke • Caviar Deviled Eggs • Shrimp • Lobster Tail • King Crab Salad	250

FIRST PLATES

*CAESAR SALAD	Heart of Romaine • Smoked Trout Roe • Hibiscus Pickle Shallots • Herb Powder • Parmesan • Brioche	22
ICEBERG "WEDGE"	Benton's Bacon • Charred Tomatoes • Maytag Blue Cheese • Buttermilk Dressing	22
GREEN PEA SALAD	Housemade Milk Curd • Pickled Cucumbers • Green Peas • Radishes • Mint	18
CREAMED ONION SOUP	Caramelized Shallot Purée • Chive • Parmigiano Reggiano	17
"KIAWAH OYSTER ROAST"	East Coast Oysters • Cheddar Cheese • Cornbread • Hot Sauce	36
*BEEF TARTARE	Oyster Espuma • Caviar • Pickled Shallot • Horseradish • Roesti	31
CARROT TARTARE	Yuzu Ginger Emulsion • Flaxseed Cracker • Fava Beans Mustard	18
DEVILED EGGS	Bacon, Egg & Cheese • Cacio e Pepe • Artichoke & Spinach • Everything Bagel	18

Welcome to The Ocean Room.

We ask that, while in the restaurant, you please refrain from flash photography and silence any electronic devices.

The Ocean Room takes pride in sustainably sourcing our produce from South Carolina farmers.

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*BEEF

FILET MIGNON	Stockyard Black Angus • 30 Day Wet Aged	72 (8oz) • 110 (12oz)
NEW YORK STRIP	Meyer Natural Angus • USDA Prime • 30 Day Wet Aged	75 (12oz)
RIBEYE	Meyer Natural Angus • USDA Prime • 30 Day Wet Aged	85 (16oz)
PORTERHOUSE	Meyer Natural Angus • USDA Prime • 45 Day Wet Aged	200 (30oz)
DRY AGED TOMAHAWK RIBEYE	1855 Black Angus • USDA Prime • 90 Day Dry Aged	240 (32oz)

ENTRÉES

SAFFRON RISOTTO	Butternut Squash • Pickled Blueberries • Candied Nuts • Mustard Greens • Leek Oil	50
STUFFED TORTELLINI	Beech & Trumpet Mushrooms • Beurre Noisette • Crispy Sage • Brown Butter White Wine Velouté	60
SEARED DUCK	Parsnip Purée • Sweet Onions • Pickled Muscadine • Five-Spice Duck Jus • Walnut Mustard	60
*SEA SCALLOPS	Citrus Cauliflower • Pear and Lemon Gel • Potato Dumpling • Orange • Artichoke	60
*ATLANTIC SALMON	Rosemary Polenta • Corn Lime Sauce • Roasted Corn • Fava Bean Salad • Parmesan Crisp	60
*HALIBUT	Mussel Cream Nage • Steamed Mussels • Pickled Ramps • Potato Confit • Green Tomatoes • Squid Cracker • Roe	60

SIDES

BUTTERNUT SQUASH	17	•	17	SWEET POTATO GNOCCHI
TRUFFLED POMMES FRITES	18	•	16	LOADED TWICE BAKED POTATO
CREAMED SPINACH	17	•	26	LOBSTER MAC & CHEESE
CHARRED ASPARAGUS	14	•	16	BRUSSELS SPROUTS

STEAK ADDITIONS

HOUSEMADE SAUCES	
*Sauce Béarnaise	4
Sauce Au Poivre	4
Sauce Bordelaise	4
Ocean Room Steak Sauce	4
Horseradish Crème Fraiche	4
ROASTED GARLIC	5
PEPPERCORN CRUST	4
BLUE CHEESE CRUST	12
*MAINE LOBSTER OSCAR	34