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 Heriloom 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)
DRIY AGED  1855 Black Angus • USDA Prime • 90 Day Dry Aged  240 (32oz)
TOMAHAWK RIBEYE

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

ENTRÉES

SAFFRON RISOTTO  Butternut Squash • Pickled Blueberries • Candied Nuts • Mustard Greens • Leek Oil 50
STUFFED TROTTLINI  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