

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 Consommé • 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 Shallot • Herb Powder • Parmesan • Brioche	22
ICEBERG "WEDGE"	Benton's Bacon • Charred Tomato • Maytag Blue Cheese • Buttermilk Dressing	22
GREEN PEA SALAD	Housemade Milk Curd • Pickled Cucumber • Green Pea • Radish • Mint	18
WHITE ASPARAGUS SOUP	Pickled Ramp • Candied Macadamia Nut • Basil	17
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	Certified Angus Beef • 28 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)
COWGIRL	Certified Angus Beef • USDA Prime • 28 Day Wet Aged	95 (18oz)
PORTERHOUSE	Meyer Natural Angus • USDA Prime • 45 Day Wet Aged	200 (30oz)
DRY AGED TOMAHAWK RIBEYE	1855 Black Angus • USDA Prime • 45 Day Dry Aged	240 (32oz)

ENTRÉES

SPANISH OCTOPUS	Miso Pepper Emulsion • Zucchini Goat Cheese Tart • Heirloom Cherry Tomato	60
AGNOLOTTI	Smoke Trout Filet • Root Vegetables • Meyer Lemon Velouté • Parmesan Cheese	60
SEARED DUCK	Salt Baked Celery Root • Puffed Sorghum • Blackberry Duck Jus • Ramp • Mushroom Duxelles Cannelloni	60
*SEA SCALLOPS	Ramp Velouté • Potato Mochi • Leek Ash • Squid Ink Tuile • Caviar	60
*ATLANTIC SALMON	Saffron Ricotta Emulsion • Carrot • Smoked Trout Roe • Broccoli Salad • Caramelle Pasta	60
*HALIBUT	Mussel Cream Nage • Steamed Mussel • Pickled Ramp • Potato Confit • Green Tomato • Fennel	60
MARINATED MUSHROOMS	Garlic Shoyu • Beluga Lentils • Cauliflower Vegan Butter • Mushroom Consommé	50

SIDES

BRAISED CARROTS	17	•	14	POTATO PURÉE
RED BEET GNUDI	17	•	18	GERMAN ROASTED POTATOES
TRUFFLED POMMES FRITES	18	•	16	LOADED TWICE BAKED POTATO
CREAMED SPINACH	17	•	26	LOBSTER MAC & CHEESE
CHARRED ASPARAGUS	14	•	16	GREEN BEANS & PEACHES

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