

Whether it's the origin, catch date, or weight, we love sharing the specific journey of each item that enters our kitchen. As a country, we import nearly 90% of all seafood. At Sea Level NC, we procure 100% of our product domestically (with a little wiggle room on Canadian seafood). This means that no matter the dish you choose to enjoy, you can rest easy knowing it's responsibly-sourced and incredibly fresh. Plus, we're proud to shine a spotlight on the Carolina coasts and the industrious watermen and women who work the shorelines.

## ON THE HALF SHELL

4/30/2024

OYSTER*	ORIGIN	PRICE
1. Sea Level Salt	Sea Level, NC	\$2.50 ea
2. Momma Mia	P.E.I, CAN	\$4.25 ea
3. Delaware Wilds	Delaware Bay, NJ	\$3.00 ea
4. Big Rocks	Dennis North Coastal, MA	\$4.25 ea
5. Masonboro Pearls	Wilmington, NC	\$ 3.80 ea
6. Olde Salts	Chincoteague, VA	\$3.25 ea
7. NC Fat Bellies	Morehead City, NC	\$3.60 ea
8. T & A's	Dennis N. Costal, MA	\$4.20 ea
9. Divine Pines	Topsail Sound, NC	\$4.25 ea
10. Wellfleet	Loagy Bay, MA	\$4.25 ea
11. Uncle Bobby's	Plymouth Harbor, MA	\$4.15 ea
12. Moonrise	Dennis North Coastal, MA	\$4.25 ea

## FROM THE RAW BAR

### Truist Tower\* < 185

*Chef's selection of 24 oysters, 12 mussels, 10 raw clams, shrimp cocktail, seasonal ceviche, salmon poke, Maine lobster, Marshallberg Farm caviar*

### 5th Street Tower\* < 120

*Chef's selection of 18 oysters, 12 mussels, shrimp cocktail, 10 raw clams, seasonal ceviche*

### Bubbles & Brine\* < 105

*12 Sea Level Salts, bottle of J Vineyards Cuvée 20 Brut*

### Shrimp Cocktail < 17

*house-made cocktail sauce*

### Salmon Poke\* < 14

*Sriracha-honey glaze, pineapple salsa, wontons*

### Seasonal Ceviche\* < 18

*red fish, green curry marinade, local honey, charred citrus reduction, Maine lobster, red onion, salted pepitas, micro cilantro, corn tortillas*



## FOR THE TABLE

### Creole Shrimp Crunch < 16

*chilled Creole & lime shrimp, cucumber, avocado, remoulade, green onion, wontons*

### Cast Iron Seafood Dip < 17

*salmon, shrimp, white fish, Boursin, Parmesan, corn tortillas*

### Sweet & Spicy Calamari < 18

*fresno, peanuts, micro cilantro*

### Southern Fried Oysters < 16

*fried green pickled tomatoes, Texas Pete dust, eel sauce, Alabama White BBQ*

### Corn Bread < 10

*local honey maple butter*

### Steamed Mussels < 18

*coconut green curry, mint, grilled sourdough*

### Grilled Oysters < 18

*traditional New Orleans' style, garlic butter, Parmesan, Romano, parsley, oregano & pepper blend, garlic bread*

\*These foods may be undercooked—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of eight or more.