

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

4/27/2024

OYSTER*	ORIGIN	PRICE
1. Sea Level Salt	Sea Level, NC	\$2.50 ea
2. Beausoleils	New Brunswick, CAN	\$4.00 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. Blackberry	Wicomico River, VA	\$3.80 ea
7. NC Fat Bellies	Morehead City, NC	\$3.60 ea
8. T & A's	Dennis N. Costal, MA	\$4.20 ea
9. Casco Bay	Damariscotta, ME	\$4.25 ea
10. Wellfleet	Loagy Bay, MA	\$4.25 ea
11. Olde Salts	Chincoteague, VA	\$3.50 ea
12. Skinny Dipper	Beaufort, NC	\$3.25 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.