

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

05/06/2024

| OYSTER*            | ORIGIN                   | PRICE      |
|--------------------|--------------------------|------------|
| 1. Sea Level Salt  | Sea Level, NC            | \$2.50 ea  |
| 2. Beausoleil      | New Brunswick, CAN       | \$4.00 ea  |
| 3. Delaware Wilds  | Delaware Bay, NJ         | \$3.00 ea  |
| 4. Carolina Dreams | Stump Sound, NC          | \$3.60 ea  |
| 5. Moonrise        | Dennis North Coastal, MA | \$ 4.25 ea |
| 6. Uncle Bobby     | Plymouth Harbor, MA      | \$4.05 ea  |
| 7. Souris River    | P.E.I., CAN              | \$4.25 ea  |
| 8. T&A's           | Dennis North Coastal, MA | \$4.20 ea  |
| 9. Sweet Lucy's    | Maquoit Bay, ME          | \$4.20 ea  |
| 10. Skinny Dippers | Boufort, NC              | \$3.50 ea  |
| 11. Pink Moons     | P.E.I., CAN              | \$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.