



FOR THE TABLE

- BEXLEY’S BREAD.8
house-made milk bread, sorghum butter, crunchy sea-salt
- TUNA TARTARE.8
crispy rice, kimchi, chili crunch**
- BEXLEY SURFBOARD.26
seasonal things, house-made stuff, ask your server**
- CORNMEAL FRIED OKRA14
whipped goat cheese, szechuan hot honey
- SCALLOPS ON THE 1/2 SHELL 16
bexley “casino butter”, sake, chili-garlic

RAW BAR

- BEEF TATAKI.18
fried shallots, seaweed, ponzu, sesame, peanuts
- DAILY CEVICHE.18
warm chips, citrus, cilantro GF
- WARM RICE BOWL.16
warm rice, house stuff, seasonal things, OG sauce, peanuts*GF
ADD shrimp \$8, tuna crudo \$10**, lobster salad \$18
- HOUSE ROASTED OYSTERS.18
collard kimchi, butter, salted lime, benne (4 oysters)
- YELLOW FIN TUNA CRUDO.16
pineapple-vinegar, Gardner grapes, garlic crunch, yuzu-
buttermilk, crushed cucumbers**GF
- DAILY OYSTERS.1/\$3 6/\$18 12/\$36
see special board or ask your server**GF

SMALL PLATES

- BUTTERBEAN HUMMUS.15
sesame, tahini, shrimp, flatbread cracker, good olive oil
- ASIAN PEAR & APPLE SALAD.14
sesame fried goat cheese, buttermilk dressing, radish
ADD ON: Shrimp \$9, Oysters \$10
- SC FRIED QUAIL.20
watermelon, szechuan hot honey, spicy pineapple, buttermilk
- BEETS & BURRATTA.14
citrus, vanilla vinaigrette, sesame, GF
- CHARRED OCTOPUS.18
kimchi johnny cake, avocado, marinated butterbeans
- MUSSELS.18
lemongrass, lime, coconut milk, red curry
- PORK BELLY + SQUID.16
crab fat caramel, peanuts, benne, lime
- CORN & SHELLFISH CHOWDER. 12
furikake, lobster fritter, chili oil

HAND HELD

- served on House-made roll
- CRISPY ROCK SHRIMP ROLL.20
bahn mi vegetables, cucumber, OG sauce
- FRIED OYSTER ROLL.21
OG sauce, bahn mi vegetables

**CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORUNE ILLNESS
GF = GLUTEN FREE = CONTAINS NUTS

LARGE PLATES

- SHRIMP + GRITS.29
soft poached egg, roasted tomato, smokey bacon, shrimp gravy GF
- SLOW COOKED LAMB SHANK.36
couscous, dried fruit, lemon grass curry, fall greens
- HANGER STEAK.35
truffle potato pavé, sweet potato, bordelaise, black garlic**GF
- F.O.D.34
sweet corn & shellfish bisque, squash, kale ,tomato & sesame jam **
- SCALLOPS & PORK BELLY.36
stewed tomatoes & okra, house cured pancetta, sticky rice GF
- PEACH & MISO GLAZED DUCK LEG.28
kimchi grits, asian pear, cucumber & chili crunch

SIDES

- KIMCHI GRITS.9
peanut chili crunch
- BRUSSELS SPROUTS 9
bonito flake,sesame, sweet soy

DESSERT

- KEY LIME PIE SEMIFREDDO.9
graham crumble, raspberry, lime curd
add a wine pairing of 2oz Sauternes for \$6
- CHOCOLATE PUDDING.9
salted caramel, cocoa nib crumble, toasted marshmallow
add a wine pairing of 2oz Port Style for \$6