



FOR THE TABLE

BEXLEY’S BREAD.	.8
house-made milk bread, sorghum butter, crunchy sea-salt	
BEXLEY SURFBOARD.	.26
seasonal things, house-made stuff, ask your server	
SURF & TURF.	18
roasted bone marrow, fried oysters, butterbean chow chow	
SCALLOPS ON THE 1/2 SHELL	16
bexley “casino butter”, sake, chili-garlic	

RAW BAR

BEEF TARTARE.	.18
grilled “kim-cheeze”, seaweed, caviar, uni vinaigrette*	
GUACAMOLE	.14
warm chips, citrus, cilantro	
WARM RICE BOWL.	.16
warm rice, house stuff, seasonal things, OG sauce, peanuts*	
ADD shrimp \$6, tuna crudo \$8, lobster salad \$18	
EAST COAST BLUE CRAB CLAWS.	.16
OG sauce, togarashi, hot sauce	
HOUSE ROASTED OYSTERS.	.18
collard kimchi, butter, salted lime, benne (4 oysters)	
YELLOW FIN TUNA CRUDO.	.16
pineapple-vinegar, chile, buttermilk, radish	
DAILY OYSTERS.	.1/\$3 6/\$18 12/\$36
see special board or ask your server*	

SMALL PLATES

SHRIMP TOAST (4PC).	12
black garlic, pickled peppers, marinated mushrooms	
ROCK SHRIMP “SCAMPI”.	.14
ricotta gnocchi, whipped garlic, sake, yuzu	
CAESAR SALAD.	.12
cured yolk, parm puff, woodlands caesar dressing Add:Shrimp \$9, Oysters \$10	
SC FRIED QUAIL.	.20
yuzu-koshu buttermilk, szechuan hot honey, bibb lettuce, asian pear	
ROASTED BEETS.	.14
fall citrus, radish, fennel, champagne vanilla vinaigrette	
CHARRED OCTOPUS.	.18
mole, avocado, pupusas de chorizo, squid ink puff	
MUSSELS.	.16
lemongrass, lime, coconut milk green curry	
PORK BELLY + SQUID.	.16
crab fat caramel, peanuts, benne, lime	
SHE CRAB SOUP.	.10

LARGE PLATES

SHRIMP + GRITS.	.29
soft poached egg, roasted tomato, smokey bacon, shrimp gravy	
HERITAGE PORK CHOP	.34
yaki glazed pork belly, sour apple, mole, sweet potato	
HANGER STEAK.	.35
mushroom bread pudding, horseradish, winter greens, carrots	
F.O.D.	.34
fermentated blackbean butter, sushi rice risotto, rock shrimp	
SCALLOPS.	.36
clam “chowda”, gnocchi, bacon, furikake	
COUNTRY HAM WRAPPED CHICKEN.	.28
turnip, bitter greens, miso, brown butter, golden raisin	

HAND HELD

served on House-made roll	
CRISPY SHRIMP ROLL.	.18
bahn mi vegetables, cucumber, OG sauce	
FRIED OYSTER ROLL.	.21
OG sauce, bahn mi vegetables	
LOBSTER ROLL.	.34
fried shallot, furikake, peanut-chili crunch	

SIDES

KIMCHI GRITS.	.8
peanut chili crunch	
BRUSSELS SPROUTS.	.8
crispy brussels sprouts, bonito flake,sesame	
ROASTED BOK CHOY.	.8
miso-ginger vinaigrette	

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	

CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORUNE ILLNESS