



FOR THE TABLE

- BEXLEY'S BREAD.8
house-made milk bread, sorghum butter, crunchy sea-salt
- PIMENTO CHEESE.14
sweet Thai chili, jonny cake & crispy wontons
- BEXLEY SURFBOARD.26
seasonal things, house-made stuff, ask your server**
- CORNMEAL FRIED OKRA12
whipped goat cheese, szechuan hot honey, grenada hot sauce
- SCALLOPS ON THE 1/2 SHELL16
bexley "casino butter", sake, chili-garlic

RAW BAR

- BEEF TARTARE.18
truffled potato hashbrown, caviar, black garlic
- TUNA TARTARE.8
crispy rice, kimchi, chili crunch**
- WARM RICE BOWL.16
warm rice, house stuff, seasonal things, 0g sauce, peanuts*
ADD shrimp \$8, tuna crudo \$10**
- HOUSE ROASTED OYSTERS.18
collard kimchi, butter, salted lime, benne (4 oysters)
- SEARED YELLOW FIN TUNA21
nori wrapped tuna, crushed cucumbers, yuzu ponzu, seaweed**GF
- DAILY OYSTERS.1/\$3 6/\$18 12/\$36
see special board or ask your server**GF

SMALL PLATES

- RICOTTA GNOCCHI & SHORT RIB.18
spiced tomato sugo, dried olives, whipped chèvre
- ASIAN PEAR & APPLE SALAD.14
sesame fried goat cheese, buttermilk dressing, pomengrate
ADD ON: Shrimp \$9, oysters \$10
- SC FRIED QUAIL.20
szechuan hot honey, cheddar & scallion waffle, sour corn
- BEEFS & BURRATA.14
citrus, vanilla vinaigrette, sesame, GF
- CHARRED OCTOPUS!18
butterbeans, grenada peppers, house-ground sausage, hominy
- MUSSELS.18
lemongrass, lime, coconut milk, red curry, peanuts
- PORK BELLY + SQUID.16
crab fat caramel, peanuts, benne, lime
- PUMPKIN CURRY SOUP.12
"crab ragoon", coconut milk
- HAND HELD
served on House-made roll
- CRISPY SHRIMP ROLL.20
bahn mi vegetables, cucumber, 0g sauce
- FRIED OYSTER ROLL.21
0g 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 FOODBORNE 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.38
couscous, dried fruit, lemon grass curry, toasted flat bread
- HANGER STEAK.35
truffle potato pavé, sweet potato, bordelaise, black garlic**GF
- F.O.D.34
shellfish bisque, baby choy, tomato & sesame jam **
- SCALLOPS & PORK BELLY.36
stewed tomatoes & okra, house cured pancetta, sticky rice GF
- MISO GLAZED DUCK LEG.28
ricotta dumplings, chili garlic, bokchoy, sesame
- SIDES
- KIMCHI GRITS.9
peanut-chili crunch
- BRUSSELS SPROUTS9
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