

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

4/26/2024

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. ST. Anne's	P.E.I., CAN	\$ 4.25 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

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.