



OMAKASE MENU*

AMUSE BOUCHE - WELCOME

*Champagne & Pickled Plate (Local Craft Pickled Vegetables)
Old Bay Goldfish*

ROUND ONE ~ OYSTERS & PEARLS

PERKY SEA CUPS (Stono River, SC)

Fresh Horseradish & Lemon, Fresh Wasabi & Lime, Japanese Mignonette, American Mignonette, French Mignonette, Mezcal & Jalapeno, Cold Smoked

mc, ba, gf

Paired with Champagne & Muscadet (FR & FR)

ROUND TWO ~ CAVIAR BUMPS

KALUGA HYBRID & ROYAL OSETRA CAVIAR (Mongolia)

mc, ba, gf

Paired with Vermentinu (FR) & Diego (ESP)

ROUND THREE - CRAB GAZPACHO

SPANISH GAZPACHO

Basil, mexican blue swimming crab, old bay and lemon infused avocado oil.

mc, ba, gf

Paired with Txocolina & Vinho Verde (ESP & POR)

<<<< RIDE THE BULL >>>>

Bebiendo Txakoli de la Porrón

ROUND FIVE - DROPPIN BEETS

60 DEGREES SOUTH SALMON / BEET BOMB

Fresh Furikake, Basil, Black Tobiko, Lemon Infused Avocado Oil, Mushroom Soy.

gf, mc, ba

Paired with Picpoul De Pinet (FR)



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ROUND SIX - HYPER LOCAL LOCO CEVICHE

CAROLINA SHRIMP CEVICHE

Local Carolina Shrimp Ceviche with Shrimp Crisps.

gf, ba, mc

Paired with Sanceree (FR)

ROUND SEVEN - LOBSTAFARI

LOBSTER CAESAR SALAD

Maine Lobster, Romaine, Caesar Dressing, Parmigiano Reggiano, Lemon.

gf, ba, mc

Paired with Chablis (FR)

ROUND EIGHT - NAME THAT PROTEIN

MYSTERY PROTEIN

Marinated in Grapefruit & Mint Reduction.

ba, gf, mc

Paired with Albarino (ESP)

ROUND NINE - CRAB PETALS

DUNGENESS CRAB PETALS

Crab, Avocado, Cilantro, Sweet Corn, Grated Radish on Belgian Endive

gf, ba, mc

Paired with Rose (NZ)

ROUND TEN - ANTARCTIC SALMON TOWER

60 DEGREES SALMON TARE TARE

Cubed Salmon Marinated in Sesame Oil, Minced Pickled Ginger & Red Hawaiian Salt, +Avocado + Artichoke
Compote, Nori Komi Furikake, Arugula Sprouts + Chips,

gf, mc, ba

Paired with Cambaro "Orange" (CA)



OMAKASE MENU

ROUND ELEVEN - SWEET THREE WAY

SWEET THREE WAY

Lilly's Sea Salt Chocolate - Manuka Honey - Turkish Fig

mc, ba, gf

Paired with Verdedca (IT)

KEY: *gf* gluten free *ba* bio-available *mc* marine cuisine *al* contains alcohol

** PLEASE NOTE: This menu is a DRAFT. Pairings may change. Wines may change. Dishes may change. This is an OMAKASE experience and changes occur both seasonally and spontaneously based on dozens of variables. This menu is intended to give a basic outline of the products and the experience we offer ONLY.*

RAW BAR OMAKASE PRIX FIXE*

\$225 plus taxes and gratuity, per seat

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