

**SHARING PLATE**

**DELUXE TRIO DIPPING PLATTER** \$14.95

norteño-style avocado, LK chiles con queso, deviled crab dip, tortilla strips, crudités of carrot, celery, jicama, peppers, endive, ranched ritz crackers

**FRIED OYSTER PICNIC PLATE** \$10.99

6 super jumbo, flash fried Gulf oysters, 2 hush puppies, bacon jam, pickles, sweet jalapeños, southern potato salad, hedge hill ranchette

**CHESAPEAKE CRISPY CRAB BALLS** \$10.99

4 mini versions of Lance's crab cakes, French Ravigote sauce, lemon

**DEVILED EGGS IN TESTIMONY** \$10.99

2 bacon jam, 2 fried oyster, 2 hot smoked salmon, dill pickle

**LANCE'S SEATTLE HOT SMOKED SALMON** \$11.99

4oz cured and smoked king salmon, butter, bacon jam, salted french bread, pickles

**AMERICAN MAC N' CHEESE WITH BUTTER BREAD CRUMBS** \$8.00

classic american & cheddar cheese \$8.00  
G-Town bronzed shrimp & crab \$15.99

**TUNA POKÉ, THE ORIGINAL OF OAHU \*** 10.95

tamari, toasted sesame, white onion, scallion, chopstick  
add for \$1 each: diced avocado, sliced jalapeno, warm white rice  
super deluxe custom bowls available at request MKT

**WARM PARKER HOUSE ROLLS (3)** \$3.75

butter, sea salt, bacon jam

**GUMBO-SOUP-SALAD**

**CREOLE SHRIMP AND SAUSAGE GUMBO, DARK ROUX** CUP \$8 BOWL \$14

choice of southern potato salad or rice, warm bread  
add jumbo lump blue crabmeat \$7

**SHRIMP BISQUE** CUP \$8 BOWL \$14

with poached shrimp & chives

**QUINN'S GREEN ROOM SALAD** \$8.99

chilled greens, endive, arugula, cucumber, apple, celery, choice dressing

**LK WEDGE SALAD** \$10.75

marinated tomato, mapley bacon, deviled egg, purple onion, choice dressing

**CRISPY CHICKEN & CHILLED SHRIMP COBB** \$15.00

chilled greens, avocado, marinated tomato, mapley bacon, deviled egg, purple onion, jack cheese  
add fried oysters \$5

**LOUIS: THE KING OF SEAFOOD SALADS** \$24.00

jumbo lump blue crab, chilled white shrimp, cooked egg, asparagus, cucumber, marinated tomato, greens, 1000 island

**ADD-INS:**  
chilled shrimp \$5, grilled shrimp \$5, grilled or fried chicken \$5, smoked salmon \$6, fried oysters \$6

**DRESSING CHOICES:**  
hedge hill ranchette, thick bleu cheese, honey mustard, 1000 island, white french, olive oil & cider

**OYSTER BAR & GRILL**

**CHAR-GRILLED OYSTERS**  
with garlicky whole butter, reggiano cheese 6/\$14 12/\$25  
bacon jam, jalapeno slice, scallion butter 6/\$15 12/\$26

**OVEN ROASTED OYSTERS**  
Galatoire's circa 1899 Rockefeller 6/\$14 12/\$25  
superior seafood stuffed, hot sauce hollandaise 6/\$17 12/\$31

**PEACEMAKER'S JUDGMENT PLATTER** 15/\$34  
3 garlicky butter, 3 bacon jam, 3 rockefeller, 3 seafood stuffed, 3 byrd's superior

**OYSTER ON THE HALF-SHELL \***  
Gulf coast texas, louisiana and bama' selects 6/\$11 12/\$18  
island creek, east coast varieties 6/\$15 12/\$29

**CAMPECHE SHRIMP, CRAB COCKTAIL** \$17.99  
blend of avocado, cucumber, olive, sweet tomato sauce, chiles, onion, cilantro with warm tortilla strips

**PARTY SHRIMP PEEL N' EAT** ½ Lb. 1 Lb.  
spicy boiled, chilled Gulf white shrimp 9.99 \$17.99

**JUMBO GULF SHRIMP & CRAB COCKTAIL** \$17.99  
5 white shrimp, 2oz jumbo lump blue crab, cocktail & ravigote sauce, lemon, saltines

**SEA MONSTER TOWER \***  
1-2 people \$38  
2-4 people \$68  
Gulf oysters, Island Creek Oysters, party shrimp, tuna poké, Maine lobster, jumbo shrimp

\*warning: there may be risk associated with consuming shellfish or raw, undercooked proteins. If you have a chronic or illness of the liver, stomach, other immune disorders or are pregnant, you should only consume these items fully cooked.

**JUNIORS PLATES**

**2 SCRAMBLED EGGS, 2 MAPLEY BACON, 1 TOAST, BUTTER, JAM** \$3.95

**1 BIG PANCAKE, 1 SCRAMBLED EGG, WARM MAINE MAPLE** \$3.95

**EGG MUFFIN HANDWICH: EGG, AMERICAN CHEESE, MAPLEY BACON** \$4.75

**BREAKFAST TACO: SCRAMBLED EGG, AMERICAN CHEESE, MAPLEY BACON** \$2.95

**RED VELVET WAFFLE SANDWICH: SCRAMBLED EGG, AMERICAN CHEESE, MAPLEY BACON** \$3.95

**LOW-FAT MILK BOX** \$2.50

**LOW-FAT CHOCOLATE MILK BOX** \$2.50

**APPLE JUICE BOX** \$1.85

## BREAKFAST PLATES

All served with potatoes or cheesy grits, strawberries, toast, house jam, butter

<b>LIBERTY EGG, PAN SAUSAGE &amp; MAPLEY BACON PLATTER</b>	<b>\$12.95</b>
<b>3 BIG BUTTERMILK PANCAKES, BUTTER, WARM MAINE MAPLE</b> <i>add simmered blueberries \$2</i>	<b>\$8.00</b>
<b>3 BIG RED VELVET PANCAKES, BUTTER, CREAMY CARAMEL MAPLE SYRUP</b>	<b>\$9.00</b>
<b>EL DORADO HOTEL, CIRCA 1849, FRIED OYSTER, BACON, TOMATO OMELET</b>	<b>\$13.95</b>
<b>SEATTLE HOT SMOKED SALMON, JACK CHEESE, HOUSE SOUR CREAM OMELET</b>	<b>\$13.95</b>
<b>PLAIN FRENCH STYLE OMELET, SEA SALT</b> <i>if you want to add some stuff...just ask, we got it!</i>	<b>\$9.95</b>
<b>CHICKEN FRIED STEAK OR CHICKEN &amp; 2 EGGS</b> <i>choice of cream or mushrooms brown gravies, or chiles con queso</i>	<b>\$12.99</b>

## BRUNCHING SPECIALTIES

<b>GRILLED JUMBO SHRIMP (4), MAPLEY BACON AND HEIRLOOM CHEESY GRITS</b> <i>add a poached egg \$1.59</i>	<b>\$16.95</b>
<b>CARL ´ S FISH, CHIPS &amp; PUPS</b> <i>Ravigote sauce, malt vinegar, pickles</i>	<b>\$15.95</b>
<b>GIANT MUFFIN HANDWICH FRIED EGG, PAN SAUSAGE, MAPLEY BACON, AMERICAN CHEESE</b>	<b>\$7.95</b>
<b>CHEESE ENCHILADAS, CHILI CON CARNE &amp; FRIED EGGS</b> <i>corn tortillas, jack &amp; american cheese, chili gravy, eggs, potatoes, farm cheese, grilled jalapeno, avocado</i>	<b>\$12.95</b>
<b>RED VELVET WAFFLE &amp; 2 CHICKEN TENDERS</b> <i>warm Maine maple syrup, bacon jam, butter</i>	<b>\$12.95</b>

## SIDES

<b>CHEESE HEIRLOOM GRITS</b>	<b>\$2.95</b>	<b>PAN SAUSAGE, 2 PATTIES</b>	<b>\$3</b>
<b>BREAKFAST POTATO, PEPPER, ONION, SPICES</b>	<b>\$2.95</b>	<b>TOAST, BUTTER &amp; HOUSE JAM</b>	<b>\$2</b>
<b>MAPLEY BACON, 2 SLICES</b>	<b>\$3</b>	<b>STRAWBERRIES</b>	<b>\$3</b>
		<b>AVOCADO HALF</b>	<b>\$2.75</b>

## BURGERS & SUCH

Served with fries, southern potato salad or slaw

<b>LIBERTY CHEESEBURGER</b> <i>8oz custom grind, white american, dill pickle, onion, marinated tomato, iceberg, liberty sauce make it a burger bowl on an iceberg slab, queso, jalapeno, ranchette, fried egg add \$3.50</i>	<b>\$12.95</b>	<b>FISH SANDWICH (GRILLED, FRIED OR BLACKENED)</b> <i>mahi-mahi, dill pickle, iceberg, french ravigote sauce</i>	<b>\$13.95</b>
<b>BUILT-BETTER CHICKEN SANDWICH (GRILLED, FRIED OR BLACKENED)</b> <i>white american, dill pickle, onion, iceberg, honey mustard</i>	<b>\$12.95</b>	<b>GRILLED MAHI FISH TACOS (3)</b> <i>corn tortillas, slaw, cilantro-jalapeno sauce, grilled jalapeno, pico de gallo, fries add fried oysters \$5</i>	<b>\$14.95</b>
<b>DIXIE FRIED CHICKEN SLIDERS (3)</b> <i>white american cheese, dill pickle, side bacon jam and cream gravy</i>	<b>\$13.99</b>	<b>PO-BOY ´ COWBOY SURFER´ STYLE</b> <i>served with toasted french bread, fries, iceberg pickles, French Ravigote sauce</i> • shrimp----- fried, griddled or K-38 spicy garlic • oyster ----- fried or K-38 spicy garlic • mahi-mahi ---- fried, grilled or blackened • tuna loin ----- grilled or blackened <b>make it Bama-Style add creamy vinegar slaw \$1</b>	<b>\$14.95</b>

ASK YOUR SERVER ABOUT  
JOINING OUR MEMBER'S CLUB

Party of 6+ 20% service charge · To Go incurs 5% enviroment fee · Dessert brought in \$2.50 per person · Split plate \$2

\*Consuming raw or undercooked seafood or meat may cause illness. There is risk associated with eating raw oysters if you have liver, stomach, blood or immune disorders.