

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 BOWL \$8 \$14

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

SHRIMP BISQUE CUP BOWL \$8 \$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, maple bacon, deviled egg, purple onion, choice dressing

CRISPY CHICKEN & CHILLED SHRIMP COBB \$15.00

chilled greens, avocado, marinated tomato, maple 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 varietals 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 1/2 Lb. 1 Lb. 9.99 \$17.99

spicy boiled, chilled Gulf white shrimp

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

MAC N CHEESE BOWL \$4.25

CHICKEN TENDERS & FRIES GRILLED OR FRIED (2) \$4.95

FRIED SHRIMP & FRIES GRILLED OR FRIED (4) \$6.95

CHEESEBURGER & FRIES * \$5.95

BACON GRILLED CHEESE & FRIES \$4.95

KID'S STEAMED VEG PLATE: CARROT, GREEN BEANS, RICE \$3.95

PASTA & PARMESAN BUTTER \$4.25

LOW-FAT MILK BOX \$2.50

LOW-FAT CHOCOLATE MILK BOX \$2.50

APPLE JUICE BOX \$1.85

BURGERS & SUCH

Served with fries, southern potato salad or slaw

LIBERTY CHEESEBURGER \$12.95

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

BUILT-BETTER CHICKEN SANDWICH \$12.95
(GRILLED, FRIED OR BLACKENED)

white american, dill pickle, onion, iceberg, honey mustard

DIXIE FRIED CHICKEN SLIDERS (3) \$13.99

white american cheese, dill pickle, side bacon jam and cream gravy

FISH SANDWICH (GRILLED, FRIED OR BLACKENED) \$13.95

mahi-mahi, dill pickle, iceberg, french ravigote sauce

GRILLED MAHI FISH TACOS (3) \$14.95

corn tortillas, slaw, cilantro-jalapeno sauce, grilled jalapeno, pico de gallo, fries
add fried oysters \$5

PO-BOY 'COWBOY SURFER' STYLE \$14.95

served with toasted french bread, fries, iceberg pickles, French Ravigote sauce

- 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

make it Bama-Style add creamy vinegar slaw \$1

SEAFOOD & SPECIALTIES

Served with any side

ATLANTIC SALMON \$23.00
grilled or blackened

TEXAS REDFISH HALF SHELL \$28.00
shrimp, crab sherry butter

WHITE SHRIMP & SEA SCALLOP, BACON (4 & 3) \$23.00

MAHI-MAHI \$22.00
grilled or blackened

YELLOW-FIN TUNA MIGNON * \$26.00
grilled or blackened

GULF FLOUNDER MKT
griddled or blackened

AMERICAN RED SNAPPER \$28.00
grilled or blackened

IDAHO RIVER TROUT (100Z) \$19.95
grilled or blackened

VISITING SWIMMERS (CHEF'S CALL) MKT

MAINE LOBSTER \$29.95
steam whole or split butter grilled
Per Lb.

ADD-ONS:
bronzed shrimp \$5 blue crab & butter \$7,
2 bacon wrap scallops \$7, fried oysters \$5

SHRIMP & BLUE CRAB CARBONARA, RAGO'S-STYLE \$23.95
spaghettono, garlicky reggiano cream, egg yolk, bacon, garlicky cheese bread

GULF COAST ALLIANCE SEAFOOD STEW \$25.95
white shrimp, blue crab, oysters, mahi, scallops, tomato-fennel broth, french bread, butter

CHESAPEAKE JUMBO LUMP CRAB CAKE PLATTER \$28.95
10oz butter pan-fried cake, Quinn's green room salad, French Ravigote sauce

40 OZ. TO FREEDOM SUBLIME GUMBO \$29.95
½ maine lobster, shrimp, blue crab, oysters, chicken, andouille, blackened mahi, southern potato salad, rice, hushpuppies

GRILLED JUMBO SHRIMP (6) \$23.95
maple bacon and heirloom cheesy grits

ASK YOUR SERVER
ABOUT JOINING OUR
MEMBER'S CLUB

RUNNERS

Served with any side

CENTER-CUT TOP SIRLOIN 100Z. \$20.99

FILET MIGNON 90Z. \$29.75

MANHATTAN 'STRIP' 80Z. \$22.99

DOUBLE-CUT PORK CHOP 140Z. \$24.50
grilled apple-onions, bacon jam

CHICKEN BREAST, BRINED 100Z. \$16.99

CHICKEN FRIED STEAK OR CHICKEN \$12.99
choice of cream, brown mushroom or chiles con queso

SIDES

CHEESY HEIRLOOM GRITS \$5

BAKED POTATO, SUPER LOADED \$6

GARLICKY BUTTER-SOUR CREAM MASH POTATO \$5

CRISPY RUSSET FRIES \$4

ROAST ASPARAGUS & BACON JAM \$5

FRENCH GREEN BEANS, BUTTER \$5

ONION RINGS, FRENCH RAVIGOTE SAUCE \$7

MAC N' CHEESE, CRUMB TOPPING \$8

STEAMED RICE, GARLICKY BUTTER \$4

HUSH PUPPIES, COWBOY SURFER \$6
4 puppies, queso, bacon jam, jalapeno

Party of 6+ 20% service charge · To Go incurs 5% environment 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.