

SHARING PLATE

DELUXE TRIO DIPPING PLATTER	\$14.95	LANCE'S SEATTLE HOT SMOKED SALMON	\$11.99
norteño-style avocado, LK chiles con queso, deviled crab dip, tortilla strips, crudités of carrot, celery, jicama, peppers, endive, rancher ritz crackers		4oz cured and smoked king salmon, butter, bacon jam, salted french bread, pickles	
FRIED OYSTER PICNIC PLATE	\$10.99	AMERICAN MAC N' CHEESE WITH BUTTER BREAD CRUMBS	
6 super jumbo, flash fried Gulf oysters, 2 hush puppies, bacon jam, pickles, sweet jalapeños, southern potato salad, hedge hill ranchette		classic american & cheddar cheese	\$8.00
CHESAPEAKE CRISPY CRAB BALLS	\$10.99	G-Town bronzed shrimp & crab	\$15.99
4 mini versions of Lance's crab cakes, French Ravigote sauce, lemon		TUNA POKÉ, THE ORIGINAL OF OAHU *	10.95
DEVILED EGGS IN TESTIMONY	\$10.99	tamari, toasted sesame, white onion, scallion, chopstick	
2 bacon jam, 2 fried oyster, 2 hot smoked salmon, dill pickle		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 wedge, 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, 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 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. 9.99	1 Lb. \$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	KID'S STEAMED VEG PLATE: CARROT, GREEN BEANS, RICE	\$3.95
CHICKEN TENDERS & FRIES GRILLED OR FRIED (2)	\$4.95	PASTA & PARMESAN BUTTER	\$4.25
FRIED SHRIMP & FRIES GRILLED OR FRIED (4)	\$6.95	LOW-FAT MILK BOX	\$2.50
CHEESEBURGER & FRIES *	\$5.95	LOW-FAT MILK BOX	\$2.50
BACON GRILLED CHEESE & FRIES	\$4.95	APPLE JUICE BOX	\$1.85

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

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 (GRILLED, FRIED OR BLACKENED)	\$12.95
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 <ul style="list-style-type: none"> • 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	

RUNNERS

Served with any side

CENTER-CUT TOP SIRLOIN	50Z.	100Z.
	\$12.99	\$20.99
FILET MIGNON	60Z.	90Z.
	\$19.99	\$29.75
MANHATTAN 'STRIP'		80Z.
		\$22.99
SINGLE-CUT PORK CHOP		70Z.
grilled apple-onions, bacon jam		\$14.95
CHICKEN BREAST, BRINED		100Z.
		\$16.99
CHICKEN FRIED STEAK OR CHICKEN		\$12.99
choice of cream, brown mushroom or chiles con queso		
JJ'S CHOPPED STEAK SUPREME		\$12.99
grilled beef patty, grilled onion, mushroom brown gravy, garlicky butter		

SEAFOOD & SPECIALTIES

served with any side

ATLANTIC SALMON	\$18.00
grilled or blackened	
TEXAS REDFISH HALF SHELL	\$25.00
shrimp, crab sherry butter	
WHITE SHRIMP & SEA SCALLOP, BACON (4 & 3)	\$23.00
MAHI-MAHI	\$18.00
grilled or blackened	
YELLOW-FIN TUNA MIGNON *	\$19.00
grilled or blackened	
GULF FLOUNDER	MKT
griddled or blackened	
AMERICAN RED SNAPPER	\$25.00
grilled or blackened	
IDAHO RIVER TROUT (100Z)	\$17.95
grilled or blackened	
VISITING SWIMMERS (CHEF'S CALL)	MKT
MAINE LOBSTER	\$29.95
steam whole or split butter grilled	
ADD-ONS: bronzed shrimp \$5 blue crab & butter \$7, 2 bacon wrap scallops \$7, fried oysters \$5	
SHRIMP & BLUE CRAB CARBONARA, RAGO'S-STYLE	\$18.95
spaghettoni, garlicky reggiano cream, egg yolk, bacon, garlicky cheese bread	
FRIED SHRIMP & OYSTER COMBO (4 & 4)	\$12.50
fries, puppy, slaw, cocktail sauce	
DELUXE FRIED SEAFOOD PLATTER OF SHRIMP, OYSTER, MAHI, CRAB BALL	\$18.95
southern potato salad, slaw, puppy, cocktail, ravigote sauce	
FRIED OYSTER TACOS (2)	\$11.99
corn tortillas, slaw, cilantro-jalapeno sauce, fries, grilled jalapeno, pico de gallo	
K-38 SPICY SHRIMP ENCHILADAS & POBLANO 'GRAVY'	\$12.99
garlicky butter fried shrimp, corn tortillas, fries, avocado, farm cheese, pico de gallo	
CHESAPEAKE JUMBO LUMP CRAB CAKE PLATTER	\$19.95
5oz butter pan-fried cake, Quinn's green room salad, French Ravigote sauce	
40 OZ. TO FREEDOM SUBLIME GUMBO	\$25.95
½ maine lobster, shrimp, blue crab, oysters, chicken, andouille, blackened mahi, southern potato salad, rice, hushpuppies	
GRILLED JUMBO SHRIMP (4)	\$16.95
maple bacon and heirloom cheesy grits	

SIDES

CHEESY HEIRLOOM GRITS	\$5	FRENCH GREEN BEANS, BUTTER	\$5
BAKED POTATO, SUPER LOADED	\$6	ONION RINGS, FRENCH RAVIGOTE SAUCE	\$7
GARLICKY BUTTER-SOUR CREAM MASH POTATO	\$5	MAC N' CHEESE, CRUMB TOPPING	\$8
CRISPY RUSSET FRIES	\$4	STEAMED RICE, GARLICKY BUTTER	\$4
ROAST ASPARAGUS & BACON JAM	\$5	HUSH PUPPIES, COWBOY SURFER	\$6
		4 puppies, queso, bacon jam, jalapeno	