

FRESH SHUCKED OYSTERS & SHELLFISH

GULF OF MEXICO SELECTS - TEXAS & LOUISIANA*	6 / \$11	12 / \$19
SEASONAL LOCAL APPELLATIONS - FLORIDA, BAMA, TEXAS*	6 / \$19	12 / \$37
SIGNATURE ISLAND CREEK OYSTERS - EAST COAST VARIETALS*	6 / \$19	12 / \$37

CHAR-GRILLED GULF SELECTS parmesan, garlic, butter, warm bread	6 / \$16	12 / \$30
bacon jam, butter, warm bread add-in: fried oysters: \$1 per oyster	6 / \$17	12 / \$32
GRILLED CHERRYSTONE CLAMS olive oil, aleppo pepper butter, breadcrumb		3 / \$9

COLD BAR, CURED & RAW

JUMBO POACHED SHRIMP (5) cocktail sauce, lemon, french ravigote	\$18
TUNA POKÉ “KAHUKU SUPERETTE” BOWL* big-eye tuna, tamari, sesame, scallion, onion, warm rice custom add-ins \$1 each: jalapeño, avocado, fried oyster (1), togarashi seasoning	\$18
VEGAN POKÉ BOWL seared tofu, avocado, scallion, apple, sweet potato, choclo, sesame, tamari, warm rice	\$14
TIRADITO “MANCORA” * shaved snapper or scallop, leche de tigre (citrus, chilies, ginger), sweet potato, choclo	\$18

GULF COAST SASHIMI PLATE* tuna, snapper, scallop, oyster, salmon, smoked salt, jalapeño, bermuda onion, avocado oil	\$24
BAY OF CAMPECHE SHRIMP, JUMBO CRAB AND FRIED OYSTER COCKTAIL sweet tomato sauce, avocado, warm tortilla chips	\$17
SEA MONSTER “EAST” * 6 gulf & 6 Island Creek Oysters, jumbo cocktail shrimp, chilled lobster 1#, mini Campeche cocktail	\$97
SEA MONSTER “WEST”* tuna poké ‘superette, tiradito, lulu’s seafood salad, shrimp-crab louis, 12 Island Creek Oysters	\$117

*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.

SHARING

FRENCH FRIED GULF OYSTERS (6) french ravigote, french fries, bacon jam, dill pickles	\$14
DEVILED EGGS 2 bacon jam, 2 fried oyster, dill pickle	\$10
CALAMARI, SHRIMP & ASPARAGUS flash fried, jo’s tomato sauce, french ravigote, lemon	\$15
CHILE CON QUESO tortilla chips add bronzed shrimp & crab \$7	\$9.50
CHESAPEAKE CRAB BALLS (4) crispy fried, french ravigote, lemon	\$13
CAKE & BACON PARKER HOUSE ROLLS irish butter, bacon jam	\$5

GUMBOS & OTHER BOWLS

CREOLE SHRIMP & SEAFOOD GUMBO steamed rice, warm salted bread add 3 fried oysters \$5	REAL CUP \$9	REAL BOWL \$15
OYSTER STEW oysters, cream, whole milk, irish butter, celery, crackers add maine lobster claw & tail chunks \$10	-	\$12
STEAMED CHERRYSTONE CLAMS whole butter, lemon, broth, warm salted bread	-	\$17
BLACK MUSSELS tomato broth, warm salted bread	-	\$17

 We are honored to continue our commitment and participation to the TMMSN, our local Galveston marine mammal stranding and rehabilitation program. Stewardship of our oceans, a critical component of Liberty Kitchen requires us to participate and contribute. To help us grow the support of the TMMSN, visit www.dolphinrescue.org

SALADS

HEDGE HILL “SLAB” ICEBERG hedge hill ranchette, domestic blue cheese, tomato, mapley bacon, deviled egg	\$12
TABLESIDE CAESAR anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$14
QUINN’S GREEN ROOM SALAD romaine, apple, celery, cucumber, apple cider-olive oil vinaigrette	\$9

ADD-INS:
fried or grilled chicken \$5, fried or grilled shrimp \$6, fried oysters \$6

GORILLA BURGER BOWL “slab” iceberg, french fries, avocado, dressing choice, side chile con queso	\$18
SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$21
LULU’S SICILIAN SEAFOOD SALAD shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper	\$24

DRESSING CHOICES:
hedge hill ranchette, double blue cheese, apple cider-olive oil,
1000 island, crushed caper-herb olivette

BREAKFAST SPECIALTIES

LIBERTY EGG, MAPLEY BACON & PAN SAUSAGE* (2,2,2)	\$14	EL DORADO HOTEL (1849) FRIED OYSTER, BACON & TOMATO OMELET	\$18
cheesy grits or potatoes, strawberries, toast, jam, butter		cheesy grits or potatoes, strawberries, toast, jam, butter	
2 BIG BUTTERMILK PANCAKES	\$10	PLAIN FRENCH OMELET	\$13
warm maine maple syrup, butter		cheesy grits or potatoes, strawberries, toast, jam, butter (if you want to add some stuff, just ask)	
2 BIG 'BYRD'S ISLAND FAMOUS' RED VELVET PANCAKES	\$11	CHICKEN FRIED STEAK & 2 EGGS*	\$18
warm maple syrup, butter		cream gravy or chili con queso, cheesy grits or potatoes, strawberries, toast, jam, butter	
RED VELVET WAFFLE & FRIED CHICKEN STRIPS	\$18		
bacon jam, butter, grilled jalapeño			

BIG AS YOUR A BREAKFAST** **ALL DAY \$33**
chicken fried steak, eggs, mapley bacon, cheesy grits, fried oysters, bacon jam, parker house roll, butter, jam

LK OYSTERETTE "WEEKENDER" \$42

2 gulf oysters *, 2 garlic butter grilled oysters, 2 jumbo cocktail shrimp, warm bread, bowl of oyster stew or seafood gumbo, Liberty Rose Flight

BRUNCHEON SPECIALTIES

GRILLED SHRIMP	\$18
mapley bacon & cheesy grits, poached egg*	
GULF FRIED SHRIMP & OYSTER (4&4) PLATTER	\$18
french fries, puppy, sauces, lemon	
LUNCH CUT SALMON*	\$17
steamed green beans, garlicky sour cream mashed potatoes	
TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) & BUTTER CRAB	\$28
steamed green beans, garlicky mashed potatoes	
LUNCH CUT VISITING SWIMMER	MKT
steamed green beans, garlicky mashed potatoes	
PETITE FILET MIGNON, 6OZ	\$29
grilled asparagus & bacon jam	
SURF & TURF: PETITE FILET MIGNON* & HALF GRILLED MAINE LOBSTER	\$45
garlicky mashed potatoes, steamed green beans, butter	
G-TOWN SURF & TURF: LIBERTY CHEESEBURGER* & HALF GRILLED MAINE LOBSTER	\$27
french fries, butter	
BREADED CHICKEN CUTLET & CHOPPED SALAD OF ROMAINE	\$17
crunchy vegetables, olives, reggiano, crushed caper-olivette	

BURGERS & SUCH

served with french fries, slaw or strawberries

LIBERTY CHEESEBURGER*	\$16
white american cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	
BUILT-BETTER CHICKEN SANDWICH (GRILLED, FRIED OR BLACKENED)	\$15
white american cheese, dill pickle, onion, iceberg, 1000 island	
DIXIE FRIED CHICKEN SLIDERS (3)	\$14
white american cheese, dill pickle, side bacon jam and cream gravy	
FISH SANDWICH (GRILLED, FRIED OR BLACKENED)	\$15
mahi-mahi, dill pickle, iceberg, french ravigote sauce	
GRILLED MAHI FISH TACOS (3)	\$17
slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries add fried oysters \$5	
PO-BOY STYLE	\$17
fried shrimp, oyster or mahi, bacon jam, iceberg, pickles, french ravigote sauce	

PASTA

POP'S LOBSTER & MUSHROOM BOLOGNESE	\$33
lobster tomato-mushroom cream, bucatini	
CLAMS & MUSSELS LINGUINI	\$28
olive oil, butter, garlic, rose wine, lemon, parsley	
ROSEMARY CHICKEN & SPAGHETTI	\$20
jo's crushed grape tomato, basil and parsley sauce, reggiano	
G-TOWN AMERICAN MAC & CHEESE	\$18
bronzed shrimp & crab, buttered breadcrumb topping	

SIDES

2 OF ANY EGG*	\$3	FRENCH GREEN BEANS, IRISH BUTTER	\$7
BRIOCHE TOAST, JAM, BUTTER	\$4	AMERICAN MAC & CHEESE	\$8
BREAKFAST POTATOES, PEPPERS, ONION	\$5	CHEESY HEIRLOOM GRITS	\$7
MAPLEY BACON (3)	\$5	ONION RINGS, FRENCH RAVIGOTE SAUCE	\$8
PAN SAUSAGE, SAGE (2)	\$4	FRENCH FRIES	\$5
STRAWBERRIES, DOUBLED CREAM	\$5	SMALL GREEN ROOM SALAD	\$5
GRILLED ASPARAGUS & BACON JAM	\$7		

JUNIOR PLATES

\$9 WITH LOW-FAT MILK BOX OR APPLE JUICE

2 SCRAMBLED EGG*	½ RED VELVET WAFFLE
mapley bacon, strawberries	maple syrup, butter, strawberries
1 LARGE BUTTERMILK PANCAKE	AMERICAN MAC & CHEESE BOWL
maple syrup, butter, strawberries	GRILLED EGG & CHEESE SANDWICH*
	strawberries

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.