

**FRESH SHUCKED OYSTERS & SHELLFISH**

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

<b>CHAR-GRILLED GULF SELECTS</b> 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
<b>GRILLED CHERRYSTONE CLAMS</b> olive oil, aleppo pepper butter, breadcrumb		3 / \$9

**COLD BAR, CURED & RAW**

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

<b>GULF COAST SASHIMI PLATE*</b> tuna, snapper, scallop, oyster, salmon, smoked salt, jalapeño, bermuda onion, avocado oil	\$24
<b>BAY OF CAMPECHE SHRIMP, JUMBO CRAB AND FRIED OYSTER COCKTAIL</b> sweet tomato sauce, avocado, warm tortilla chips	\$17
<b>SEA MONSTER “EAST” *</b> 6 gulf & 6 Island Creek Oysters, jumbo cocktail shrimp, chilled lobster 1#, mini Campeche cocktail	\$97
<b>SEA MONSTER “WEST”*</b> 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**

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

**GUMBOS & OTHER BOWLS**

<b>CREOLE SHRIMP &amp; SEAFOOD GUMBO</b> steamed rice, warm salted bread add 3 fried oysters \$5	REAL CUP \$9	REAL BOWL \$15
<b>OYSTER STEW</b> oysters, cream, whole milk, irish butter, celery, crackers add maine lobster claw & tail chunks \$10	-	\$12
<b>STEAMED CHERRYSTONE CLAMS</b> whole butter, lemon, broth, warm salted bread	-	\$17
<b>BLACK MUSSELS</b> 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](http://www.dolphinrescue.org)

**SALADS**

<b>HEDGE HILL “SLAB” ICEBERG</b> hedge hill ranchette, domestic blue cheese, tomato, maple bacon, deviled egg	\$12
<b>TABLESIDE CAESAR</b> anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$14
<b>QUINN’S GREEN ROOM SALAD</b> 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

<b>GORILLA BURGER BOWL</b> “slab” iceberg, french fries, avocado, dressing choice, side chile con queso	\$18
<b>SHRIMP &amp; CRAB LOUIS</b> greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$21
<b>LULU’S SICILIAN SEAFOOD SALAD</b> 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

# GRILLED SEAFOOD & SPECIALTIES

served with any side or a mini "slab" iceberg salad

ADD-ONS: GRIDDLED LUMP CRAB & SHRIMP \$11

GARLIC BUTTER LOBSTER CHUNKS \$13

TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED)	\$32
VISITING SWIMMER	MARKET
YELLOW-FIN OR BIG-EYE TUNA	\$34
SALMON, ORA KING *	\$32
SEA SCALLOPS, GEORGES BANK (5)*	\$32
JUMBO GULF WHITE SHRIMP (8)	\$29
CHESAPEAKE CRAB CAKE, 10 OZ butter fried, small quinn's salad, french fries, french ravigote sauce	\$37
SWAMII'S FRIED SEAFOOD PLATTER DELUXE market fish, gulf shrimp, oysters, scallop, crab ball, french fries, puppies, sauces	\$34

MAINE LOBSTER, SPLIT, GRILLED	\$32/LB
ANGUS RIB-EYE,* 16OZ	\$46
BEEF TENDERLOIN FILET,*9OZ	\$38
PETITE TENDERLOIN FILET,* 6OZ	\$29
ROSEMARY BRINED NATURAL CHICKEN BREAST	\$18
GRILLED OR FRIED JUMBO GULF SHRIMP & CHEESY GRITS waco grits, irish butter, bacon jam, scallion	\$28
BREADED CHICKEN CUTLET steamed rice, steamed green beans, grilled lemon	\$18
CHICKEN FRIED STEAK french fries, steamed green beans, choice cream gravy or chile con queso, grilled jalapeno	\$18

## BURGERS & SUCH

served with french fries, slaw or strawberries

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

BIG AS YOUR A\*\* BREAKFAST

ALL DAY  
\$33

chicken fried steak, eggs, maple bacon, cheesy  
grits, fried oysters, bacon jam, parker house roll,  
butter, jam

## PASTA

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

## SIDES

GRILLED ASPARAGUS & BACON JAM	\$7	AMERICAN MAC & CHEESE	\$8
FRENCH GREEN BEANS, IRISH BUTTER	\$7	CHEESY HEIRLOOM GRITS	\$7
SPAGHETTI & JO'S TOMATO SAUCE	\$6	ONION RINGS, FRENCH RAVIGOTE SAUCE	\$8
BRUSSELS SPROUTS, GRAPES, PARM CREAM	\$8	FRENCH FRIES	\$5
BALINESE ROOM FRIED CRAB RICE	\$15	SMALL GREEN ROOM SALAD	\$5

## JUNIOR PLATES

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

AMERICAN MAC & CHEESE BOWL  
MACARONI & JO'S TOMATO SAUCE  
MACARONI, IRISH BUTTER, PARMESAN

FRIED SHRIMP & FRIES  
CHICKEN STRIPS & FRIES  
GRIDDLED BACON & CHEESE  
STEAMED RICE & GREEN BEANS

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.