

FRESH SHUCKED OYSTERS & SHELLFISH

GULF OF MEXICO SELECTS - TEXAS & LOUISIANA*	6 / \$12	12 / \$21
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	\$18
SEA MONSTER “EAST” * 6 gulf & 6 Island Creek Oysters, jumbo cocktail shrimp, chilled lobster 1#, mini Campeche cocktail	\$115
SEA MONSTER “WEST”* tuna poké ‘superette, tiradito, lulu’s seafood salad, shrimp-crab louis, 12 Island Creek Oysters	\$127

*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	\$15
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, maple bacon, deviled egg	\$12
CLASSIC CAESAR SALAD anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$10
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 CHEESEBURGER BOWL, ORIGINAL “slab” iceberg, fried egg, shoestring fries, avocado, fresh chilies, side chile con queso, choice dressing	 \$19
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	\$28

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) cheesy grits or potatoes, strawberries, toast, jam, butter	\$14	EL DORADO HOTEL (1849) FRIED OYSTER, BACON & TOMATO OMELET cheesy grits or potatoes, strawberries, toast, jam, butter	\$18
2 BIG BUTTERMILK PANCAKES warm maine maple syrup, butter	\$10	PLAIN FRENCH OMELET cheesy grits or potatoes, strawberries, toast, jam, butter (if you want to add some stuff, just ask)	\$13
2 BIG 'BYRD'S ISLAND FAMOUS' RED VELVET PANCAKES warm maple syrup, butter	\$11	CHICKEN FRIED RIB-EYE & 2 EGGS* cream gravy or chili con queso, cheesy grits or potatoes, strawberries, toast, jam, butter	\$24
RED VELVET WAFFLE & FRIED CHICKEN STRIPS bacon jam, butter, grilled jalapeño	\$18		

BIG AS YOUR A BREAKFAST** ALL DAY
chicken fried rib-eye, 2 eggs, 2 pancakes, mapley bacon, grits, fried oysters, bacon jam, parker house roll \$33

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

BURGERS & SUCH

LIBERTY CHEESEBURGER* R-C Ranch Texas Wagyu , white american cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$17
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-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries add fried oysters \$5	\$19
PO-BOY STYLE fried shrimp, oyster or mahi, bacon jam, iceberg, pickles, french ravigote sauce	\$17

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	\$19

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* mapley bacon, strawberries
1 LARGE BUTTERMILK PANCAKE maple syrup, butter, strawberries
½ RED VELVET WAFFLE maple syrup, butter, strawberries
AMERICAN MAC & CHEESE BOWL
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.