

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

GRILLED SEAFOOD & SPECIALTIES

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

GARLIC BUTTER LOBSTER CHUNKS \$13

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

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
MAINE LOBSTER, SPLIT, GRILLED	\$32/LB
RIB-EYE,* 16OZ	\$46
BEEF TENDERLOIN FILET,*9OZ	\$38
PETITE TENDERLOIN FILET,* 6OZ	\$29
ROSEMARY BRINED NATURAL CHICKEN BREAST	\$18



CHESAPEAKE CRAB CAKE, 10 OZ butter fried, small quinn's salad, french fries, french ravigote sauce	\$42
SWAMII'S FRIED SEAFOOD PLATTER DELUXE market fish, gulf shrimp, oysters, scallop, crab ball, french fries, puppies, sauces	\$34
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	\$19
CHICKEN FRIED RIB-EYE R-C Ranch, Texas french fries, steamed green beans, choice cream gravy or chile con queso, grilled jalapeno	\$24

BURGERS & SUCH

served with french fries, slaw or strawberries

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-jalapeno sauce, grilled jalapeno, 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



BIG AS YOUR A** BREAKFAST

ALL DAY
\$33

chicken fried rib-eye, 2 eggs, 2 pancakes,
maple bacon, grits, fried oysters, bacon jam,
parker house roll

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

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	FRIED SHRIMP & FRIES
MACARONI & JO'S TOMATO SAUCE	CHICKEN STRIPS & FRIES
MACARONI, IRISH BUTTER, PARMESAN	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.