

**FRESH SHUCKED OYSTERS & SHELLFISH**

|                                                                                             |          |                                                                                                                                             |          |
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| <b>GULF OF MEXICO OYSTER SELECTS*</b><br>- TEXAS & LOUISIANA                                | \$2 / EA | <b>CHAR-GRILLED GULF OYSTER SELECTS</b><br>parmesan, herb butter, garlic bread                                                              | 6 / \$16 |
|                                                                                             |          | bacon jam, butter, garlic bread                                                                                                             | 6 / \$16 |
| <b>SEASONAL EAST COAST OYSTER VARIETAL*</b><br>ask your server for today's fresh selections | \$3 / EA | <b>GRILLED CLAMS ALEPPO</b><br>red jalapeño, aleppo pepper butter, breadcrumbs                                                              | 3 / \$9  |
| <b>STEAMED MUSSELS</b><br>Spanish chorizo, oven-dried tomatoes, herbs, garlic bread         | \$17     | <b>GRILLED COASTAL BOARD</b><br>(2) grilled parmesan oysters, (2) bacon jam oysters,<br>(2) grilled clams aleppo, 1/2 mussels, garlic bread | \$24     |

**COLD BAR, CURED & RAW**

|                                                                                                                             |      |                                                                                                                                     |           |
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| <b>JUMBO POACHED SHRIMP (5)</b><br>cocktail sauce, lemon, LK mustard                                                        | \$18 | <b>GULF COAST SASHIMI PLATE*</b><br>tuna, snapper, scallop, oyster, salmon, smoked salt,<br>jalapeño, bermuda onion, avocado oil    | \$24      |
| <b>TUNA POKÉ "KAHUKU SUPERETTE" BOWL*</b><br>big-eye tuna, tamari, sesame, scallion, onion, warm rice                       | \$18 | <b>BAY OF CAMPECHE SHRIMP, JUMBO CRAB<br/>AND FRIED OYSTER COCKTAIL</b><br>sweet tomato sauce, avocado, warm tortilla chips         | \$18      |
| custom add-ins \$1 each: jalapeño, avocado,<br>fried oyster (1), togarashi seasoning                                        |      | <b>SEA MONSTER "EAST"*</b><br>6 gulf & 6 Island Creek Oysters, jumbo cocktail shrimp,<br>chilled lobster 1#, mini Campeche cocktail | \$115     |
| <b>VEGAN POKÉ BOWL</b><br>seared tofu, avocado, scallion, apple, sweet potato, choclo,<br>sesame, tamari, warm rice         | \$14 | <b>SEA MONSTER "WEST"*</b><br>tuna poké 'superette, tiradito, lulu's seafood salad,<br>shrimp-crab louis, 12 Island Creek Oysters   | \$127     |
| <b>TIRADITO "MANCORA" *</b><br>shaved snapper or scallop, leche de tigre<br>(citrus, chilies, ginger), sweet potato, choclo | \$18 | <b>CAVIAR &amp; ACCOUTREMENTS *</b><br>domestic                                                                                     | \$55 / oz |
|                                                                                                                             |      | imported                                                                                                                            | \$99 / oz |

\*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**

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

**GUMBOS & OTHER BOWLS**

|                                                                                                                                  | CUP  | BOWL |
|----------------------------------------------------------------------------------------------------------------------------------|------|------|
| <b>CREOLE SHRIMP &amp; SEAFOOD GUMBO</b><br>steamed rice, garlic bread<br>add 3 fried oysters \$5                                | \$9  | \$15 |
| <b>LOBSTER BISQUE</b><br>poached Maine lobster, fresh garden chervil                                                             | \$10 | \$17 |
| <b>OYSTER STEW</b><br>oysters, cream, whole milk, irish butter, celery,<br>crackers<br>add maine lobster claw & tail chunks \$10 | -    | \$12 |



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**

|                                                                                                                                                |      |                                                                                                                                                             |                                                                                            |
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| <b>HEDGE HILL "SLAB" ICEBERG</b><br>hedge hill ranchette, domestic blue cheese, tomato,<br>maple bacon, red onion, candied pecans, deviled egg | \$12 | <b>GORILLA CHEESEBURGER BOWL, ORIGINAL</b><br>"slab" iceberg, fried egg, shoestring fries, avocado,<br>fresh chilies, side chile con queso, choice dressing |  \$19 |
| <b>CLASSIC CAESAR SALAD</b><br>anchovy dressing, reggiano parmesan, romaine,<br>garlic butter croutons                                         | \$10 | <b>SHRIMP &amp; CRAB LOUIS</b><br>greens, tomato, cooked egg, asparagus, 1000 islands<br>dressing                                                           | \$21                                                                                       |
| <b>QUINN'S GREEN ROOM SALAD</b><br>romaine, apple, celery, cucumber,<br>apple cider-olive oil vinaigrette                                      | \$9  | <b>LULU'S SICILIAN SEAFOOD SALAD</b><br>shrimp, crab, mussels, clams, calamari, celery heart,<br>olive, caper, roasted pepper                               | \$28                                                                                       |
| <b>ADD-INS:</b><br>fried or grilled chicken \$5, fried or grilled shrimp \$6, fried oysters \$6                                                |      | <b>DRESSING CHOICES:</b><br>hedge hill ranchette, double blue cheese, apple cider-olive oil,<br>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    |



|                                                                                                                                         |      |
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| CHESAPEAKE CRAB CAKE, 10 OZ<br>butter fried, small quinn's salad, french fries,<br>french ravigote sauce                                | \$42 |
| SWAMII'S FRIED SEAFOOD PLATTER DELUXE<br>market fish, gulf shrimp, oysters, scallop, crab ball,<br>french fries, puppies, sauces        | \$34 |
| GRILLED OR FRIED JUMBO GULF SHRIMP<br>& CHEESY GRITS<br>waco grits, irish butter, bacon jam, scallion                                   | \$28 |
| BREADED CHICKEN CUTLET<br>steamed rice, steamed green beans, grilled lemon                                                              | \$19 |
| CHICKEN FRIED RIB-EYE<br>R-C Ranch, Texas french fries, steamed green beans,<br>choice cream gravy or chile con queso, grilled jalapeno | \$24 |

## BURGERS & SUCH

served with french fries, slaw or strawberries

|                                                                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| LIBERTY CHEESEBURGER*<br>R-C Ranch Texas Wagyu ,white american cheese,<br>dill pickle, onion, marinated tomato, iceberg, liberty sauce                | \$17 |
| BUILT-BETTER CHICKEN SANDWICH<br>(GRILLED, FRIED OR BLACKENED)<br>white american cheese, dill pickle, onion,<br>iceberg, 1000 island                  | \$15 |
| DIXIE FRIED CHICKEN SLIDERS (3)<br>white american cheese, dill pickle, side bacon jam<br>and cream gravy                                              | \$14 |
| FISH SANDWICH (GRILLED, FRIED OR BLACKENED)<br>mahi-mahi, dill pickle, iceberg, remoulade                                                             | \$15 |
| GRILLED MAHI FISH TACOS (3)<br>slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de<br>gallo-avocado salad, french fries<br>add fried oysters \$5 | \$19 |
| PO-BOY STYLE<br>fried shrimp, oyster or mahi, bacon jam, iceberg, pickles,<br>remoulade                                                               | \$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<br>lobster tomato-mushroom cream, bucatini              | \$33 |
| CLAMS & MUSSELS LINGUINI<br>olive oil, butter, garlic, rose wine, lemon, parsley           | \$28 |
| ROSEMARY CHICKEN & SPAGHETTI<br>crushed grape tomato, basil and parsley sauce,<br>reggiano | \$20 |
| G-TOWN AMERICAN MAC & CHEESE<br>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, REMOULADE | \$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.