

**FRESH SHUCKED OYSTERS & SHELLFISH**

**GULF OF MEXICO OYSTER SELECTS\*** \$2.5 / EA  
- TEXAS & LOUISIANA

**SEASONAL EAST COAST OYSTER VARIETAL\*** \$3.5 / EA  
ask your server for today's fresh selections

**STEAMED MUSSELS** \$17  
Spanish chorizo, oven-dried tomatoes, herbs, garlic bread

**CHAR-GRILLED GULF OYSTER SELECTS**  
parmesan, herb butter, garlic bread 6 / \$18

bacon jam, butter, garlic bread 6 / \$18

**GRILLED CLAMS ALEPPO** 3 / \$9  
red jalapeño, aleppo pepper butter, breadcrumbs

**GRILLED COASTAL BOARD** \$26  
(2) grilled parmesan oysters, (2) bacon jam oysters,  
(2) grilled clams aleppo, 1/2 mussels, garlic bread

**COLD BAR, CURED & RAW**

**JUMBO POACHED SHRIMP (5)** \$19  
cocktail sauce, lemon, LK mustard

**TUNA POKÉ "THE OYSTERETTE" BOWL\*** \$22  
big-eye tuna, fried oysters, edamame, radish, tamari,  
sesame, scallion, onion, warm rice  
custom add-ins \$1 each: jalapeño, avocado

**VEGAN POKÉ BOWL** \$16  
seared tofu, spicy vegan crab, avocado, scallion, apple,  
edamame, radish, sesame, warm rice

**CITRUS CHILI ORA KING SASHIMI\*** \$20  
48 hour cure, micro cilantro, cucumber, radish, jalapeño

**BLACK TRUFFLE HAMACHI\*** \$23  
crispy garlic, truffle ponzu, carrot strings

**AVOCADO & LUMP CRAB COCKTAIL** \$18  
remoulade, warm tortilla chips

**BAY OF CAMPECHE SHRIMP, JUMBO CRAB AND FRIED OYSTER COCKTAIL** \$20  
spiced tomato sauce, avocado, warm tortilla chips

**LIBERTY TOWER\*** \$55  
1/2 dozen (6) mixed oysters, 5 jumbo cocktail shrimp,  
avocado crab cocktail

**LIBERTY STACKED TOWER\*** \$115  
dozen (12) mixed oysters, 8 cocktail shrimp, 1 lb poached  
lobster, avocado crab cocktail

**CAVIAR & ACCOUTREMENTS \***  
domestic \$55 / oz  
imported \$110 / 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**

**BUTTERMILK LOBSTER BITES** \$20  
remoulade, LK mustard

**DEVILED EGGS** \$10  
2 bacon jam, 2 fried oyster, dill pickle

**CALAMARI, SHRIMP & ASPARAGUS** \$15  
flash fried, marinara, remoulade, lemon

**FOUR CHEESE FONDUE** \$11  
heirloom tomato relish, herbed crostinis  
add chorizo \$4  
add bronzed shrimp & crab \$7

**CHESAPEAKE CRAB BALLS (6)** \$14  
crispy fried, remoulade, lemon

**HILL COUNTRY FARM BOARD** \$24  
cured meats, local cheeses, artisan toast

**AVOCADO FRITES & BEET HUMMUS** \$13  
taro root chips, remoulade

**ROASTED BONE MARROW** \$15  
truffle butter, bacon jam, herbed crostinis

**CAKE & BACON PARKER HOUSE ROLLS** \$5  
irish butter, bacon jam

**GUMBOS & OTHER BOWLS**

	CUP	BOWL
<b>CREOLE SHRIMP &amp; SEAFOOD GUMBO</b>	\$9	\$15
steamed rice, garlic bread		
add 3 fried oysters	\$5	

<b>LOBSTER BISQUE</b>	\$10	\$17
poached Maine lobster, fresh pea shoots		

<b>OYSTER STEW</b>	-	\$12
oysters, cream, whole milk, irish butter, celery, crackers		
add maine lobster claw & tail chunks	\$10	



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**

**HEDGE HILL "SLAB" ICEBERG** \$12  
hedge hill ranchette, domestic blue cheese, tomato,  
maple bacon, red onion, candied pecans, deviled egg

**CLASSIC CAESAR SALAD** \$10  
anchovy dressing, reggiano parmesan, romaine,  
garlic butter croutons

**QUINN'S GREEN ROOM SALAD** \$9  
romaine, apple, celery, cucumber,  
apple cider-olive oil vinaigrette

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

**GORILLA CHEESEBURGER BOWL, ORIGINAL** \$19   
"slab" iceberg, fried egg, shoestring fries, avocado,  
fresh chilies, side chile con queso, choice dressing

**SHRIMP & CRAB LOUIS** \$21  
greens, tomato, cooked egg, asparagus, 1000 islands  
dressing

**LULU'S SICILIAN SEAFOOD SALAD** \$28  
shrimp, crab, mussels, clams, calamari, celery heart,  
olive, caper, roasted pepper

**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)	\$34
VISITING SWIMMER	MARKET
YELLOW-FIN OR BIG-EYE TUNA	\$35
SALMON, ORA KING *	\$35
SEA SCALLOPS, GEORGES BANK (5)*	\$33
JUMBO GULF WHITE SHRIMP (8)	\$32
MAINE LOBSTER, SPLIT, GRILLED	\$35/LB
RIB-EYE,* 16OZ	\$42
BEEF TENDERLOIN FILET,*9OZ	\$44
PETITE TENDERLOIN FILET,* 6OZ	\$33
ROSEMARY BRINED NATURAL CHICKEN BREAST	\$18



CHESAPEAKE CRAB CAKE, 10 OZ butter fried, small quinn's salad, french fries, remoulade	\$45
SWAMII'S FRIED SEAFOOD PLATTER DELUXE market fish, gulf shrimp, oysters, scallop, crab ball, french fries, puppies, sauces	\$36
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	\$26

## 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	\$17.5
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	\$15
FISH SANDWICH (GRILLED, FRIED OR BLACKENED) mahi-mahi, dill pickle, iceberg, remoulade	\$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, remoulade	\$17.5



BIG AS YOUR A\*\* BREAKFAST

ALL DAY  
\$33

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

## PASTA

POP'S LOBSTER & MUSHROOM BOLOGNESE lobster tomato-mushroom cream, bucatini	\$35
CLAMS & MUSSELS LINGUINI olive oil, butter, garlic, rose wine, lemon, parsley	\$29
ROSEMARY CHICKEN & SPAGHETTI crushed grape tomato, basil and parsley sauce, reggiano	\$20
G-TOWN AMERICAN MAC & CHEESE bronzed shrimp & crab, buttered breadcrumb topping	\$21

## 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.