

FRESH SHUCKED OYSTERS & SHELLFISH

GULF OF MEXICO OYSTER SELECTS* - TEXAS & LOUISIANA	\$2.5 / EA	CHAR-GRILLED GULF OYSTER SELECTS parmesan, herb butter, garlic bread	6 / \$18
		bacon jam, butter, garlic bread	6 / \$18
SEASONAL EAST COAST OYSTER VARIETAL* ask your server for today's fresh selections	\$3.5 / EA	GRILLED CLAMS ALEPPO red jalapeño, aleppo pepper butter, breadcrumbs	3 / \$9
STEAMED MUSSELS Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	\$17	GRILLED COASTAL BOARD (2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams aleppo, 1/2 mussels, garlic bread	\$26

COLD BAR, CURED & RAW

JUMBO POACHED SHRIMP (5) cocktail sauce, lemon, LK mustard	\$19	AVOCADO & LUMP CRAB COCKTAIL remoulade, warm tortilla chips	\$18
TUNA POKÉ "THE OYSTERETTE" BOWL* big-eye tuna, fried oysters, edamame, radish, tamari, sesame, scallion, onion, warm rice custom add-ins \$1 each: jalapeño, avocado	\$22	BAY OF CAMPECHE SHRIMP, JUMBO CRAB AND FRIED OYSTER COCKTAIL spiced tomato sauce, avocado, warm tortilla chips	\$20
VEGAN POKÉ BOWL seared tofu, spicy vegan crab, avocado, scallion, apple, edamame, radish, sesame, warm rice	\$16	LIBERTY TOWER* 1/2 dozen (6) mixed oysters, 5 jumbo cocktail shrimp, avocado crab cocktail	\$55
CITRUS CHILI ORA KING SASHIMI* 48 hour cure, micro cilantro, cucumber, radish, jalapeño	\$20	LIBERTY STACKED TOWER* dozen (12) mixed oysters, 8 cocktail shrimp, 1 lb poached lobster, avocado crab cocktail	\$115
BLACK TRUFFLE HAMACHI* crispy garlic, truffle ponzu, carrot strings	\$23	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 remoulade, LK mustard	\$20
DEVILED EGGS 2 bacon jam, 2 fried oyster, dill pickle	\$10
CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon	\$15
FOUR CHEESE FONDUE heirloom tomato relish, herbed crostinis add chorizo \$4 add bronzed shrimp & crab \$7	\$11
CHESAPEAKE CRAB BALLS (6) crispy fried, remoulade, lemon	\$14
HILL COUNTRY FARM BOARD cured meats, local cheeses, artisan toast	\$24
AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade	\$13
ROASTED BONE MARROW truffle butter, bacon jam, herbed crostinis	\$15
CAKE & BACON PARKER HOUSE ROLLS irish butter, bacon jam	\$5

GUMBOS & OTHER BOWLS

	CUP	BOWL
CREOLE SHRIMP & SEAFOOD GUMBO steamed rice, garlic bread add 3 fried oysters \$5	\$9	\$15
LOBSTER BISQUE poached Maine lobster, fresh pea shoots	\$10	\$17
OYSTER STEW oysters, cream, whole milk, irish butter, celery, crackers 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

SALADS

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

LUNCHEON SPECIALTIES & GRILLED SEAFOOD

LK OYSTERETTE SPECIAL

2 gulf oysters*, 2 garlic butter grilled oysters, 2 jumbo cocktail shrimp, warm bread, oyster stew or seafood gumbo

CUP \$18 BOWL \$21

HALF A PO-BOY AND CUP OF GUMBO	\$15	FRIED OYSTER TACOS (3)	\$17
HALF A PO-BOY AND MINI-WEDGE	\$13	slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries	
LUNCH CUT SALMON*	\$17	SURF & TURF: PETITE FILET MIGNON* & HALF GRILLED MAINE LOBSTER	\$45
steamed green beans, garlicky sour cream mashed potatoes		garlicky mashed potatoes, steamed green beans, butter	
TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) & BUTTER CRAB	\$33	G-TOWN SURF & TURF: LIBERTY CHEESEBURGER* & HALF GRILLED MAINE LOBSTER	\$27
steamed green beans, garlicky mashed potatoes		french fries, butter	
LUNCH CUT VISITING SWIMMER	MKT	CHICKEN FRIED RIB-EYE	\$20
steamed green beans, garlicky mashed potatoes		R-C Ranch Texas, french fries, steamed green beans, choice cream gravy or chile con queso, grilled jalapeño	
PETITE FILET MIGNON* (6OZ)	\$33	BREADED CHICKEN CUTLET & CHOPPED SALAD OF ROMAINE	\$19
R-C Ranch Texas, grilled asparagus & bacon jam		crunchy vegetables, olives, reggiano, crushed caper-olivette	
GULF FRIED SHRIMP & OYSTER (4&4) PLATTER	\$18		
french fries, puppy, sauces, lemon			

BURGERS & SUCH

served with french fries, slaw or strawberries

LIBERTY CHEESEBURGER*	\$17.5
R-C Ranch Texas Wagyu, white american cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	
BUILT-BETTER CHICKEN SANDWICH (GRILLED, FRIED OR BLACKENED)	\$15
white american cheese, dill pickle, onion, iceberg, 1000 island	
DIXIE FRIED CHICKEN SLIDERS (3)	\$15
white american cheese, dill pickle, side bacon jam and cream gravy	
FISH SANDWICH (GRILLED, FRIED OR BLACKENED)	\$15
mahi-mahi, dill pickle, iceberg, remoulade	
GRILLED MAHI FISH TACOS (3)	\$19
slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries add fried oysters \$5	
PO-BOY STYLE	\$17.5
fried shrimp, oyster or mahi, bacon jam, iceberg, pickles, remoulade	

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

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.