

**FRESH SHUCKED OYSTERS & SHELLFISH**

<b>GULF OF MEXICO OYSTER SELECTS*</b> - TEXAS & LOUISIANA	<b>\$2 .5/ EA</b>	<b>CHAR-GRILLED GULF OYSTER SELECTS</b> parmesan, herb butter, garlic bread	<b>6 / \$18</b>
<b>SEASONAL EAST COAST OYSTER VARIETAL*</b> ask your server for today's fresh selections	<b>\$3.5 / EA</b>	bacon jam, butter, garlic bread	<b>6 / \$18</b>
<b>STEAMED MUSSELS</b> Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	<b>\$17</b>	<b>GRILLED CLAMS ALEPPO</b> red jalapeño, aleppo pepper butter, breadcrumbs	<b>3 / \$9</b>
		<b>GRILLED COASTAL BOARD</b> (2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams aleppo, 1/2 mussels, garlic bread	<b>\$26</b>

**COLD BAR, CURED & RAW**

<b>JUMBO POACHED SHRIMP (5)</b> cocktail sauce, lemon, LK mustard	<b>\$19</b>	<b>AVOCADO &amp; LUMP CRAB COCKTAIL</b> remoulade, warm tortilla chips	<b>\$18</b>
<b>TUNA POKÉ "THE OYSTERETTE" BOWL*</b> big-eye tuna, fried oysters, edamame, radish, tamari, sesame, scallion, onion, warm rice custom add-ins \$1 each: jalapeño, avocado	<b>\$22</b>	<b>BAY OF CAMPECHE SHRIMP, JUMBO CRAB AND FRIED OYSTER COCKTAIL</b> spiced tomato sauce, avocado, warm tortilla chips	<b>\$20</b>
<b>VEGAN POKÉ BOWL</b> seared tofu, spicy vegan crab, avocado, scallion, apple, edamame, radish, sesame, warm rice	<b>\$16</b>	<b>LIBERTY TOWER*</b> 1/2 dozen (6) mixed oysters, 5 jumbo cocktail shrimp, avocado crab cocktail	<b>\$55</b>
<b>CITRUS CHILI ORA KING SASHIMI*</b> 48 hour cure, micro cilantro, cucumber, radish, jalapeño	<b>\$20</b>	<b>LIBERTY STACKED TOWER*</b> dozen (12) mixed oysters, 8 cocktail shrimp, 1 lb poached lobster, avocado crab cocktail	<b>\$115</b>
<b>BLACK TRUFFLE HAMACHI*</b> crispy garlic, truffle ponzu, carrot strings	<b>\$23</b>	<b>CAVIAR &amp; ACCOUTREMENTS *</b> domestic	<b>\$55 / oz</b>
<b>CURED SALMON &amp; CAVIAR BOARD</b> domestic caviar, Ora King salmon gravlax, accoutrements	<b>\$70</b>	imported	<b>\$110 / oz</b>

\*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**

<b>DEVILED EGGS</b> 2 bacon jam, 2 fried oyster, dill pickle	<b>\$10</b>
<b>FOUR CHEESE FONDUE</b> heirloom tomato relish, herbed crostinis add chorizo \$4 add bronzed shrimp & crab \$7	<b>\$11</b>
<b>CHESAPEAKE CRAB BALLS (6)</b> crispy fried, remoulade, lemon	<b>\$14</b>
<b>MORNING FARM BOARD</b> deviled eggs, maple bacon, pan sausage, croissants, bacon jam, butter	<b>\$16</b>
<b>HILL COUNTRY FARM BOARD</b> cured meats, local cheeses, artisan toast	<b>\$24</b>
<b>AVOCADO FRITES &amp; BEET HUMMUS</b> taro root chips, remoulade	<b>\$13</b>
<b>AVOCADO TOAST "BLT"</b> toasted cranberry-walnut, iceberg, baby heirloom tomatoes	<b>\$12</b>
<b>CAMPECHANA TOAST</b> shrimp, lump crab, sweet tomato, avocado	<b>\$16</b>
<b>CAKE &amp; BACON PARKER HOUSE ROLLS</b> irish butter, bacon jam	<b>\$5</b>

**SOUPS & OTHER BOWLS**

	CUP	BOWL
<b>CREOLE SHRIMP &amp; SEAFOOD GUMBO</b> steamed rice, garlic bread add 3 fried oysters \$5	<b>\$9</b>	<b>\$15</b>
<b>LOBSTER BISQUE</b> poached Maine lobster, fresh pea shoots	<b>\$10</b>	<b>\$17</b>
<b>OYSTER STEW</b> oysters, cream, whole milk, irish butter, celery, crackers add maine lobster claw & tail chunks \$10	-	<b>\$12</b>
<b>QUINOA BREAKFAST BOWL</b> 2 eggs any style, spinach, tomatoes, avocado, carrots	-	<b>\$15</b>
<b>EGGS IN PURGATORY</b> maldon-roasted tomatoes, fresh herbs, shaved parmesan, garlic bread	-	<b>\$15</b>
<b>UPSIDE DOWN AVOCADO QUICHE</b> prosciutto, roasted red peppers, queso blanco	-	<b>\$16</b>

**SALADS**

<b>THE ORIGINAL "BED AND BREAKFAST"</b> 2 eggs any style, bacon, breakfast potatoes, baby heirloom tomatoes, french toast croutons, maple syrup vinaigrette	<b>\$14</b>	<b>GORILLA CHEESEBURGER BOWL, ORIGINAL</b> "slab" iceberg, fried egg, shoestring fries, avocado, fresh chilies, side chile con queso, choice dressing	 <b>\$19</b>
<b>HEDGE HILL "SLAB" ICEBERG</b> hedge hill ranchette, domestic blue cheese, tomato, map- ley bacon, red onion, candied pecans, deviled egg	<b>\$12</b>	<b>SHRIMP &amp; CRAB LOUIS</b> greens, tomato, cooked egg, asparagus, 1000 islands dressing	<b>\$21</b>
<b>CLASSIC CAESAR SALAD</b> anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	<b>\$10</b>	<b>LULU'S SICILIAN SEAFOOD SALAD</b> shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper	<b>\$28</b>
<b>QUINN'S GREEN ROOM SALAD</b> romaine, apple, celery, cucumber, apple cider-olive oil vinaigrette	<b>\$9</b>		

**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

## BREAKFAST SPECIALTIES

<b>LIBERTY EGG, MAPLEY BACON &amp; PAN SAUSAGE* (2,2,2)</b> cheesy grits or potatoes, strawberries, toast, jam, butter	\$16	<b>EL DORADO HOTEL (1849) FRIED OYSTER, BACON &amp; TOMATO OMELET</b> cheesy grits or potatoes, strawberries, toast, jam, butter	\$18
<b>RED VELVET WAFFLE &amp; FRIED CHICKEN STRIPS</b> bacon jam, butter, grilled jalapeño	\$18	<b>COASTAL BENEDICT</b> cheesy grits or potatoes poached Maine lobster, lobster cream, fresh-baked croissant	\$31
<b>“SOUFFLE” PANCAKES</b> warm maple syrup, butter	\$13	crab cake, hollandaise, puff pastry	\$28
<b>LOLA’S LEMON &amp; POPPYSEED PANCAKES</b> fresh lemon curd, maple syrup	\$14	<b>EGG &amp; PROSCUITTO BENEDICT</b> cheesy grits or potatoes	\$16
<b>HONEY BUTTER FRENCH TOAST</b> battered bread pudding, local honey, fresh berries	\$14	<b>CHICKEN FRIED RIB-EYE &amp; 2 EGGS*</b> cream gravy or chili con queso, cheesy grits or potatoes strawberries, toast, jam, butter	\$24
		<b>BIG AS YOUR A** BREAKFAST</b> 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

<b>GRILLED SHRIMP</b> mapley bacon & cheesy grits, poached egg*	\$18
<b>GULF FRIED SHRIMP &amp; OYSTER (4&amp;4) PLATTER</b> french fries, puppy, sauces, lemon	\$18
<b>LUNCH CUT SALMON*</b> steamed green beans, garlicky sour cream mashed potatoes	\$17
<b>TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) &amp; BUTTER CRAB</b> steamed green beans, garlicky mashed potatoes	\$33
<b>LUNCH CUT VISITING SWIMMER</b> steamed green beans, garlicky mashed potatoes	MKT
<b>PETITE FILET MIGNON, 6OZ</b> grilled asparagus & bacon jam	\$33
<b>SURF &amp; TURF: PETITE FILET MIGNON* &amp; HALF GRILLED MAINE LOBSTER</b> garlicky mashed potatoes, steamed green beans, butter	\$45
<b>G-TOWN SURF &amp; TURF: LIBERTY CHEESEBURGER* &amp; HALF GRILLED MAINE LOBSTER</b> french fries, butter	\$27
<b>BREADED CHICKEN CUTLET &amp; CHOPPED SALAD OF ROMAINE</b> crunchy vegetables, olives, reggiano, crushed caper-olivette	\$17

## BURGERS & SUCH

served with french fries, slaw or strawberries

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

## PASTA

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

## SIDES

<b>2 OF ANY EGG*</b>	\$3	<b>FRENCH GREEN BEANS, IRISH BUTTER</b>	\$7
<b>BRIOCHE TOAST, JAM, BUTTER</b>	\$4	<b>AMERICAN MAC &amp; CHEESE</b>	\$8
<b>BREAKFAST POTATOES, PEPPERS, ONION</b>	\$5	<b>CHEESY HEIRLOOM GRITS</b>	\$7
<b>MAPLEY BACON (3)</b>	\$5	<b>ONION RINGS, REMOULADE</b>	\$8
<b>PAN SAUSAGE, SAGE (2)</b>	\$4	<b>FRENCH FRIES</b>	\$5
<b>STRAWBERRIES, DOUBLED CREAM</b>	\$5	<b>SMALL GREEN ROOM SALAD</b>	\$5
<b>GRILLED ASPARAGUS &amp; BACON JAM</b>	\$7		

## JUNIOR PLATES

\$9 WITH LOW-FAT MILK BOX OR APPLE JUICE

<b>2 SCRAMBLED EGG*</b> mapley bacon, strawberries	<b>½ RED VELVET WAFFLE</b> maple syrup, butter, strawberries
<b>1 LARGE BUTTERMILK PANCAKE</b> maple syrup, butter, strawberries	<b>AMERICAN MAC &amp; CHEESE BOWL</b>
	<b>GRILLED EGG &amp; CHEESE SANDWICH*</b> 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.