

RAW BAR SELECTION

GULF OF MEXICO OYSTER SELECTS* Texas & Louisiana	\$2.5 / EA	LIBERTY TOWER* 1/2 dozen (6) mixed oysters, 5 jumbo cocktail shrimp, and avocado crab cocktail	\$55
SEASONAL EAST COAST OYSTER VARIETAL* ask your server for today's fresh selections	\$3.5 / EA	LIBERTY STACKED TOWER* dozen (12) mixed oysters, 8 cocktail shrimp, 1 Lb poached lobster, avocado crab cocktail	\$115

SUSHI & SASHIMI CUTS

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	VEGAN POKÉ BOWL seared tofu, spicy vegan crab, avocado, scallion, apple, edamame, radish, sesame, warm rice custom add-ins \$1 each: jalapeño, avocado	\$16
CITRUS CHILI ORA KING SASHIMI* 48 hour cure, micro cilantro, cucumber, radish, jalapeño	\$20	BLACK TRUFFLE HAMACHI* crispy garlic, truffle ponzu, carrot strings	\$23

SHARING

STEAMED MUSSELS Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	\$17	BUTTERMILK LOBSTER BITES remoulade, LK mustard	\$20
CHAR-GRILLED GULF OYSTER SELECTS choice of parmesan-herb butter or bacon jam & butter	6 / \$18	DEVILED EGGS bacon jam, 2 fried oyster, dill pickle	\$10
GRILLED COASTAL BOARD (2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams Aleppo, 1/2 mussels, garlic bread	\$26	FOUR CHEESE FONDUE heirloom tomato relish, herbed crostini's Add chorizo \$4 Add bronzed shrimp & crab \$7	\$11
JUMBO POACHED SHRIMP (5) cocktail sauce, lemon, LK mustard	\$19	CHESAPEAKE CRAB BALLS (6) crispy fried, remoulade, lemon	\$14
AVOCADO & LUMP CRAB COCKTAIL remoulade, warm tortilla chips	\$18	MORNING FARM BOARD deviled eggs, maple bacon, pan sausage, croissants, bacon jam, butter	\$16
CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon	\$15	AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade	\$13
CURED SALMON & CAVIAR BOARD* Ora King salmon gravlax, domestic caviar, accoutrements	\$70	AVOCADO TOAST "BLT" toasted cranberry-walnut, iceberg, baby heirloom tomatoes	\$12
CAVIAR & ACCOUTREMENTS*	Domestic \$55 / OZ Imported \$110 / OZ	CAMPECHANA TOAST shrimp, lump crab, sweet tomato, avocado	\$16
		CAKE & BACON PARKER HOUSE ROLLS Irish butter, bacon jam	\$5

SOUPS & SALADS

custom add-ins 3 grilled or fried shrimp \$8 • colossal lump crab \$9
grilled or fried chicken \$7 • 3 fried oysters \$6

CREOLE SHRIMP & SEAFOOD GUMBO steamed rice, garlic bread	CUP \$9 BOWL \$15	QUINN'S GREEN ROOM SALAD romaine, apple, celery, cucumber, apple cider-olive oil vinaigrette	\$9
LOBSTER BISQUE poached Maine lobster, fresh pea shoots	CUP \$10 BOWL \$17	GORILLA CHEESEBURGER BOWL, ORIGINAL "slab" iceberg, fried egg, shoestring fries, avocado, fresh chilies, side chile con queso, choice dressing	\$19
THE ORIGINAL "BED AND BREAKFAST" 2 eggs any style, bacon, breakfast potatoes, baby heirloom tomatoes, french toast croutons, maple syrup vinaigrette	\$14	SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$21
HEDGE HILL "SLAB" ICEBERG hedge hill ranchette, domestic blue cheese, tomato, maple bacon, red onion, candied pecans, deviled egg	\$12	LULU'S SICILIAN SEAFOOD SALAD shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper	\$28
CLASSIC CAESAR SALAD anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$10	DRESSING CHOICES: hedge hill ranchette, double blue cheese, apple cider-olive oil, 1000 island, crushed caper-herb olivette	

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. 4-7-2021

BREAKFAST SPECIALTIES

LIBERTY EGG, MAPLEY BACON & PAN SAUSAGE* (2,2,2)	\$16	UPSIDE DOWN AVOCADO QUICHE	\$16
cheesy grits or potatoes, strawberries, toast, jam, butter		prosciutto, roasted red peppers, queso blanco	
RED VELVET WAFFLE & FRIED CHICKEN STRIPS	\$18	EL DORADO HOTEL (1849) FRIED OYSTER BACON & TOMATO OMELET	\$18
bacon jam, butter, grilled jalapeño		cheesy grits or potatoes, strawberries, toast, jam, butter	
"SOUFFLE" PANCAKES	\$13	COASTAL BENEDICT	\$31
warm maple syrup, butter		cheesy grits or potatoes	
LOLA'S LEMON & POPPYSEED PANCAKES	\$14	poached Maine lobster, lobster cream, fresh-baked croissant	\$28
fresh lemon curd, maple syrup		crab cake, hollandaise, puff pastry	
HONEY BUTTER FRENCH TOAST	\$14	EGG & PROSCIUTTO BENEDICT	\$16
battered bread pudding, local honey, fresh berries		cheesy grits or potatoes	
QUINOA BREAKFAST BOWL	\$15	CHICKEN FRIED RIB-EYE & 2 EGGS*	\$24
2 eggs any style, spinach, tomatoes, avocado, carrots, bacon-infused quinoa		cream gravy or chili con queso, cheesy grits or potatoes	
EGGS IN PURGATORY	\$15	strawberries, toast, jam, butter	
maldon-roasted tomatoes, fresh herbs, shaved parmesan, garlic bread		BIG AS YOUR A** BREAKFAST	\$33
		chicken fried rib-eye, 2 eggs, 2 pancakes, mapley bacon, grits, fried oysters, bacon jam, parker house roll	

BURGERS, PASTA & SUCH

TRUFFLE CHEESEBURGER*	\$21	POP'S LOBSTER & MUSHROOM BOLOGNESE	\$35
wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula		lobster tomato-mushroom cream	
LIBERTY CHEESEBURGER*	\$18.5	ROSEMARY CHICKEN & SPAGHETTI	\$21
wagyu beef, American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce		crushed grape tomato, basil and parsley sauce	
DIXIE FRIED CHICKEN SLIDERS (3)	\$15	shaved parmigiano-reggiano	
white American cheese, dill pickle, bacon jame, cream gravy		CLAMS & MUSSELS LINGUINI	\$29
LK SANDWICH (GRILLED, FRIED OR BLACKENED)	\$15	olive oil, butter, garlic, rose wine, lemon, parsley	
choice of chicken or fresh fish		PO-BOY STYLE	\$17.5
white American cheese, dill pickle, onion, iceberg, remoulade		choice of fried shrimp, oyster or fresh fish	
		bacon jam, iceberg, pickles, remoulade	

SIDES

Grilled Asparagus & Bacon Jam	\$8	French Fries	\$5
Breakfast Potatoes	\$6	Truffle French Fries, Foie Gras Aioli	\$8
Sautéed Spinach & Garlic	\$7	Onion Rings, Remoulade	\$7
Brussel Slaw	\$4	Small Green Room Salad	\$5
Brussel Sprouts, Agave Balsamic, Cognac Bacon	\$9	Small Wedge Salad	\$6
Fresh Seasonal Fruit	\$6	Small Ceasar Salad	\$5
Boursin Mashed Potatoes	\$8	Macaroni & Cheese	\$9
Add Maine lobster claw & tail chunks \$12		Add Maine lobster claw & tail chunks \$12	
Add shrimp & colossal lump crab \$10		Add shrimp & colossal lump crab \$10	

JUNIOR PLATES

\$10 Served with low-fat milk box or apple juice

Macaroni & Cheese Bowl	Fried Shrimp & Fries
Macaroni & Jo's Tomato Sauce	Chicken Strips & Fries
Steamed Rice & Green Beans	Griddled Bacon & Cheese

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