

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 \$5 Add shrimp & colossal lump crab \$10	\$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	HILL COUNTRY FARM BOARD cured meats, local cheeses, artisan toast	\$24
CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon	\$15	AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade	\$13
CAVIAR & ACCOUTREMENTS*	Domestic \$55 / OZ Imported \$110 / OZ	ROASTED BONE MARROW truffle butter, bacon jam, herbed crostinis	\$15
CAKE & BACON PARKER HOUSE ROLLS honey agave butter, bacon jam	\$5	TUNA & AVOCADO MARTINI cucumber, green apples, jalapeño, green onion, taro chips	\$18

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 chillies, side chile con queso, choice dressing	\$19
OYSTER STEW oysters, cream, whole milk, Irish butter, celery, crackers Add Maine lobster claw & tail chunks \$12	\$12	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 eggs	\$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

WHERE THE LAND MEETS THE SEA

custom add-ins 3 grilled shrimp \$8 • colossal lump crab \$9
broiled lobster tail \$18 • 3 fried oysters \$6

TEXAS REDFISH ON THE HALF SHELL jumbo lump, lemon beurre blanc, broccolini	\$38	LIBERTINE SEAFOOD PLATTER broiled or fried, market fish, shrimp, crab ball, oysters	\$38
ORA KING SALMON* lemon beurre blanc, boursin mashed potatoes	\$35	PETITE FILET OSCAR* jumbo lump, hollandaise, asparagus	\$41
PAN SEARED CHILEAN SEABASS citrus horseradish glaze, spinach, crispy beetroot	\$45	AUSTRALIAN WAGYU STRIP DIANE* mushrooms, caramelize onions, boursin mashed potatoes	\$46
16 SPICE TUNA MIGNON* shoyu mustard, crab fried rice	\$37.5	8oz FILET MIGNON* boursin mashed potatoes	\$42
MAINE LOBSTER split in half, grilled, herbed butter	\$35/LB	16oz RIBEYE* truffle butter, boursin mashed potatoes	\$44
CRAB STUFFED SHRIMP lemon beurre blanc, aleppo potato cake	\$37	BROILED TWIN TAILS melted butter, broccolini	\$41
JUMBO FRIED SHRIMP LK mustard, cocktail sauce, brussel slaw, fries	\$34	TRUFFLE CHEESEBURGER* truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21
CHESEPEAKE CRAB CAKE 10OZ butter fried, brussel slaw, remoulade, fries	\$45	LIBERTY CHEESEBURGER* American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5

PASTA SPECIALTIES

POP'S LOBSTER & MUSHROOM BOLOGNESE lobster tomato-mushroom cream	\$35
CLAMS & MUSSELS LINGUINI olive oil, butter, garlic, rose wine, lemon, parsley	\$29
ROSEMARY CHICKEN & SPAGHETTI crushed grape tomato, basil and parsley sauce, reggiano	\$21

SIDES

Grilled Asparagus & Bacon Jam	\$8	French Fries	\$5
French Green Beans, Irish Butter	\$7	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
Balinese Room Fried Crab Rice	\$15	Small Ceasar Salad	\$5
Boursin Mashed Potatoes Add Maine lobster claw & tail chunks \$12 Add shrimp & colossal lump crab \$10	\$8	Macaroni & Cheese Add Maine lobster claw & tail chunks \$12 Add shrimp & colossal lump crab \$10	\$9

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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