

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	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	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	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

LUNCHEON SPECIALTIES & GRILLED SEAFOOD

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

<p>HALF A PO-BOY AND CUP OF GUMBO \$15</p> <p>HALF A PO-BOY AND MINI-WEDGE \$13</p> <p>LUNCH CUT SALMON* \$17 <small>steamed green beans, garlicky sour cream mashed potatoes</small></p> <p>TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) & BUTTER CRAB \$33 <small>steamed green beans, garlicky mashed potatoes</small></p> <p>LUNCH CUT VISITING SWIMMER MKT <small>steamed green beans, garlicky mashed potatoes</small></p> <p>PETITE FILET MIGNON* (6OZ) \$33 <small>grilled asparagus & bacon jam</small></p> <p>GULF FRIED SHRIMP & OYSTER (4&4) PLATTER \$18 <small>french fries, puppy, sauces, lemon</small></p>		<p>LIBERTY TACOS (3) \$17 <small>slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries</small></p> <p>fried oysters \$15 grilled fish \$15</p> <p>MIXED GRILL: PETITE FILET MIGNON* & HALF GRILLED MAINE LOBSTER \$45 <small>garlicky mashed potatoes, steamed green beans, butter</small></p> <p>SURF & TURF: LIBERTY CHEESEBURGER* & HALF GRILLED MAINE LOBSTER \$27 <small>french fries, butter</small></p> <p>CHICKEN FRIED RIB-EYE \$20 <small>R-C Ranch Texas, french fries, steamed green beans, choice cream gravy or chile con queso, grilled jalapeño</small></p> <p>BREADED CHICKEN CUTLET & CHOPPED SALAD OF ROMAINE \$19 <small>crunchy vegetables, olives, reggiano, crushed caper-olivette</small></p>
<p>LK OYSTERETTE SPECIAL* \$19 <small>2 gulf oysters, 2 garlic butter grilled oysters, 2 jumbo cocktail shrimp, warm bread, oyster stew or seafood gumbo</small></p>	<p>CUP \$19</p>	<p>BOWL \$22</p>

BURGERS, PASTA & SUCH

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

<p>Grilled Asparagus & Bacon Jam \$8</p> <p>French Green Beans, Irish Butter \$7</p> <p>Sautéed Spinach & Garlic \$7</p> <p>Brussel Slaw \$4</p> <p>Brussel Sprouts, Agave Balsamic, Cognac Bacon \$9</p> <p>Balinese Room Fried Crab Rice \$15</p> <p>Boursin Mashed Potatoes \$8 <small>Add Maine lobster claw & tail chunks \$12 Add shrimp & colossal lump crab \$10</small></p>		<p>French Fries \$5</p> <p>Truffle French Fries, Foie Gras Aioli \$8</p> <p>Onion Rings, Remoulade \$7</p> <p>Small Green Room Salad \$5</p> <p>Small Wedge Salad \$6</p> <p>Small Ceasar Salad \$5</p> <p>Macaroni & Cheese \$9 <small>Add Maine lobster claw & tail chunks \$12 Add shrimp & colossal lump crab \$10</small></p>
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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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