
FROM THE SEA

JUMBO SHRIMP COCKTAIL *gf*

blood orange cocktail sauce / horseradish & peppercorn cream 29

OYSTERS ON THE HALF SHELL* *gf*

cocktail sauce / mignonette / lemon wedges / house hot sauce *MKT*

HAMACHI CRUDO*

buttermilk lemongrass vinaigrette / avocado / fresno chili / basil / rice paper garnish 26

STARTERS

BRIOCHE LOAF

pull-apart bread / whipped butter / sage / local texas lemon oil / honeycomb 12

BEEF TARTARE*

filet mignon / traditional accoutrements / soft yolk / lavash 26

CHILLED VICHYSOISE

leeks / kennebec potato / shrimp toast 20

BURRATA

prosciutto / gremolata / peach chutney / brioche 18

SPICY GARLIC MUSSELS

green curry / coconut / fresno chili / thai basil / frites 18

LEAVES & GREENS

MIXED GREENS *gf n*

local vegetables / honey mustard vinaigrette / walnuts 15

CAESAR*

malted potato chips / anchovy dressing / picked herbs 16

GRILLED OCTOPUS *n*

romesco / pistachio / baby greens / goat cheese 20

gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts *df* dairy-free

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergy.

20% service charge will be added for parties of 6 or more.

SIMPLY PREPARED

DUCK BREAST*

lentils / duck confit / pearl onions 55

BLACKENED REDFISH *gf*

sweet corn polenta / dressed cabbage / chili crisp 45

SCALLOPS*

fregola sarda / 'nduja / crispy artichoke / prawn 65

ORAKING SALMON* *gf*

butter beans / lardons / shishito pickles / sauce verte 50

LAMB PICANHA*

merguez sausage / collard greens
roasted carrots / natural jus 50

PACCHERI

english peas / ricotta / sun-dried tomatoes / grana padano 35
add scallops 22 / add shrimp 20 / add chicken 18

HERITAGE PORK CHOP

carrot purée / fingerlings / ginger / xo sauce 55

FILET MIGNON*

thyme potato pavé / broccolini / au poivre 54

SIDES

CRAB MAC N' CHEESE

gluten-friendly pasta available upon request *gf* 21

ROASTED CARROTS *gf n*

labneh / za'atar / hazelnuts 12

GRILLED ASPARAGUS *gf*

goat cheese hummus / red zhoug 12

CRISPY FINGERLING POTATOES

salsa brava / gruyère / chives 12

SWEETS

HONEY CITRUS ALMOND TORTE *n*

blood orange / rhubarb gel / almond crumble / honey-soaked bourbon cake 15

REIMAGINED PEACH MELBA *gf*

pie filling / mascarpone mousse / raspberry ice cream / spiced cookie crumble 15

MOCHA

espresso ganache / whipped chantilly / sable cookie 15

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