

SMALL PLATES / STARTERS

CHARGRILLED OYSTERS* 1/2 DOZEN 26
served with bread with optional butters: garlic butter | miso butter | shrimp butter

CRISPY CALAMARI n 20
buttermilk batter | cabbage | peanuts | sweet soy | rémoulade

PASTRAMI-SMOKED SALMON LATKES* gf 19
crispy potato cakes | crème fraîche | caviar

CRAB DUMPLINGS 21
peekytoe crab | scallion broth | chili crisp

SOUPS & SALADS

SHRIMP TORTILLA SOUP gf BOWL 18 | CUP 12
shrimp | avocado | cotija cheese | tortilla strips | cilantro | grilled lime

NEW ENGLAND-STYLE CLAM CHOWDER BOWL 16 | CUP 10
fingerling potatoes | celery root | clams | lardon

SHRIMP LOUIE SALAD 38
bibb lettuce | cherry tomatoes | avocado | eggs
grilled gulf shrimp | crispy shallots | louie dressing

CAESAR SALAD 18
romaine | anchovy | shaved parmesan | caesar dressing | crouton
add shrimp 16 | chicken 8 | salmon* 14 | denver steak* 15

ARUGULA SALAD 16
ricotta salata | lemon preserve dressing | crispy shallots
add shrimp 16 | chicken 8 | salmon* 14 | denver steak* 15

HANDHELDS

SMASH CHEESEBURGER* 22
two patties smashed with thin onions | american cheese | bibb lettuce
tomato | pickles | spicy aioli | brioche bun | fries

SURF & TURF BURGER* 36
two patties smashed with thin onions | american cheese | butter lettuce
maine lobster with lemon dill aioli | tomato | brioche bun | fries

LOBSTER ROLL 28
maine lobster salad | yuzu aioli | new england roll | fries

DINNER

DAILY | 5:00PM - 10:00PM

RAW BAR

OYSTERS ON THE HALF SHELL* gf
gulf, east coast or canadian oysters | mignonette chipotle cocktail sauce | horseradish
1/2 dozen 24 | dozen 46

TUNA TACOS* 19
cucumber | wasabi aioli | seaweed salad | lime | wonton shells

TUNA CEVICHE TOSTADAS* 19
avocado | salsa roja | red onion | fish chicharrón de pescado

CHILLED GULF SHRIMP COCKTAIL gf df 25
chipotle cocktail sauce | horseradish

CEVICHE* 22
texas redfish | serrano | avocado | red pepper crema | cilantro | tortilla chips

SALMON BELLY CRUDO* gf 24
pineapple gel | serrano | salmon roe | dill

CAVIAR SERVICE* 85
egg | blinis | chives | sour cream | shallots | fermented honey

SEAFOOD PLATEAU* MP
gulf, east coast & canadian oysters | chilled shrimp | snow crab claws | ceviche

SEAFOOD TOWER* MP
gulf, east coast & canadian oysters
chilled shrimp | snow crab claws | ceviche | lobster tail

BY SEA

SCALLOPS* gf 43
spring pea risotto | brown butter cream | trout roe

BUTTER-BASTED HALIBUT* gf 46
saffron royale sauce | tarragon

CLAMS CASINO 28
linguini | calabrese | oregano

TAMARIND BBQ OCTOPUS gf 32
chorizo potatoes | zucchini | ginger-lime foam

BLACKENED REDFISH gf 46
converse gristmill grits | sautéed spinach | roasted tomato

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.
19% service charge will be added for parties of 6 or more.

BY LAND

MUSHROOM STEAK gf vg df 29
roasted tomatoes | avocado crema | chimichurri

ROASTED CORNISH HEN gf n 34
herb pistou | pommes purée

FILET* gf 65
pommes purée | asparagus | red wine jus

DENVER STEAK* 50
mushroom butter | steak frites | broccolini | chimichurri

BRAISED LAMB SHANK gf n 56
aromatic rice | charred green onions | pistachio
whipped feta | house pickled vegetables
shareable

DOUBLE-BONE HALABI-SPICED PORK CHOP 48
za'atar toum | roasted fingerlings | bell peppers | onion
coriander chili butter

ACCOMPANIMENTS

TRUFFLE PARMESAN FRIES gf 18

ROASTED FOREST MUSHROOMS gf 12

SAUTÉED SPINACH 12

CRISPY POTATOES gf 14

VEGETABLE OF THE DAY 14

ENHANCEMENTS

2G OSETRA MALOSSOL CAVIAR* 25

TWO SCALLOPS* 20

THREE SHRIMP 16

LOBSTER TAIL MKT/EA

WINES

SPARKLING

Lunetta Prosecco Brut, Veneto, ITA (187ml)	187ML		BTL
Chandon Sparkling Brut or Rosé, CA (187ml)	15		72
Moët & Chandon Impérial Brut or Rosé, CA (187ml)	28		128
Veuve Clicquot “Yellow Label”, Brut Champagne, FRA			215

WHITE & ROSÉ

Kendall-Jackson Vintner’s Reserve Chardonnay, CA	6oz	9oz	BTL
Chateau Ste. Michelle Riesling Columbia Valley, WA	11	16	48
Wente Vineyards Estate Grown Chardonnay, Central Coast, CA	12	18	48
Orin Swift Mannequin Chardonnay, CA	15	22	58
Pine Ridge Chenin Blanc/Viognier, CA	22	31	86
Mohua Sauvignon Blanc, Marlborough, NZL	13	19	52
Merryvale Sauvignon Blanc, Napa Valley, CA	14	21	56
Decoy by Duckhorn Sauvignon Blanc, CA	18	27	75
Conundrum White Blend, CA	13	19	52
Zenato Pinot Grigio, delle Venezie, ITA	11	15	44
Santa Margherita Pinot Grigio, Valdadige, Veneto, ITA	12	18	48
Château d’Esclans Whispering Angel Rosé, Côtes de Provence, FRA	16	24	64
Rose Gold Rosé, Côtes de Provence, FRA	16	24	54
	12	18	48

RED

Duckhorn Merlot, Napa Valley, CA	20	29	80
Catena Vista Flores Malbec, Mendoza, ARG	15	22	58
Joet Gott Red Blend, Columbia Valley, WA	15	22	58
Tribute Cabernet Sauvignon, CA	14	21	56
Liberty School Cabernet Sauvignon, Paso Robles, CA	12	18	48
Franciscan Estate Cornerstone Cabernet Sauvignon, CA	13	19	70
J. Lohr Pure Paso Proprietary Blend, Paso Robles, CA	20	29	80
The Prisoner Wine Company Unshackled Cabernet Sauvignon, CA	16	24	64
Daou Cabernet Sauvignon, Paso Robles, CA	18	27	75
Benziger Merlot, Sonoma County, CA	14	21	56
Banfi Chianti Classico, Tuscany, ITA	14	21	56
Belle Glos Balade Pinot Noir, Santa Barbara County, CA	18	27	75
Elouan Pinot Noir, OR	15	22	58
Meiomi Pinot Noir, CA	16	24	64

ARTISAN COCKTAILS

Ostra Margarita 16 herradura blanco tequila cointreau lime juice agave
El Diablo 15 carabueno blanco tequila lime juice st. george raspberry ginger beer make it a Smoky Devil: substitute with susto mezcal
Spicy Pineapple Magarita 15 pineapple and jalapeño-infused el jimador blanco tequila lime juice cointreau agave
The Monarch 14 lalo tequila lime cointreau agave b'lure flower extract
Aperol Paloma 14 olmeca altos plata tequila aperol grapefruit lime agave jarritos grapefruit soda
Too Matcha Mezcal 16 susto mezcal fresh lime juice pineapple juice jalapeño
Fancy Nancy 15 mil diablos mezcal lemon juice crème de banana aperol
Mokara Martini 16 absolut citron vodka st-germain elderflower liqueur lemon green tea cucumber syrup
Passion Of The Pear 14 tito’s handmade vodka lemon juice spiced pear passion fruit purée passoã passion fruit liqueur
South Texas Old Fashioned 16 tx bourbon whiskey st-germain elderflower liqueur angostura & orange bitters jalapeño
Sweet Tea Thyme 15 devils river bourbon tea lemon juice agave thyme
Peachy Keen 16 old forester bourbon peach purée guava syrup lemon juice agave campo viejo
SA Painkiller 16 brugal 1888 rum tepaché crème de coconut nutmeg orange juice
Empress 75 15 empress 1908 gin lemon agave sparkling wine
Lavender Lemonade 15 the botanist gin caravella limoncello lemon lavender syrup

SIGNATURE EXCLUSIVES

1942 Margarita 50 don julio 1942 extra añejo tequila grand marnier agave lime
The Quintessential 45 belvedere 10 dry vermouth pinch of sea salt add a kiss of caviar* 20

ZERO-PROOF COCKTAILS

N.A. Groni 12 ritual zero proof gin giffard apéritif syrup non-alcoholic sweet vermouth orange bitters simple syrup
Palomita 12 ritual zero proof tequila grapefruit soda lime tajín grapefruit

DRAFT BEER

Firemans #4 Real Ale 8 blonde ale 5.1% abv blanco, tx
Stash Independence 9 american ipa 7.5% abv austin, tx
Modelo Especial Grupo Modelo 8 cerveza-style lager 4.8% abv mexico city, mexico
Native Texan Independence 8 pilsner 5.2% abv austin, tx
Electric Jellyfish PintHouse 9 new england ipa 6.5% abv austin, tx
Stella Artois Anheuser-Busch 8 american red 5% abv ft. worth, tx
Michelob Ultra Anheuser-Busch 8 light lager 4.2% abv st. louis, mo
Fancy Lawnmower St. Arnold 8 kölsch 4.96% abv houston, tx
Seasonal St. Arnold 7.5 rotating tap houston, tx

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