
FROM THE SEA

JUMBO SHRIMP COCKTAIL *gf*

blood orange cocktail sauce / horseradish & peppercorn cream 21

OYSTERS ON THE HALF SHELL* *gf*

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

SMOKED SALMON TOSTADA*

crema / pickled onion / cotija / radish / pepita avocado purée 18

SALT SPRING MUSSELS

bouillabaisse / shallot / fennel / sea bean / focaccia 28

SEAFOOD BISQUE

celeriac foam / aged sherry 18

STARTERS

BRIOCHE LOAF

whipped butter / roasted garlic / local texas lemon olive oil / honeycomb 12

BEEF TARTARE*

wagyu filet / traditional accoutrements / soft yolk / lavash 26

BAKED BRIE *n*

apple & jalapeño jam / toasted pecans / petite greens / texas toast 17

CROQUETTE

smoked pork cheek / kennebec / jarlsberg / hatch chili aioli / housemade preserve 15

LEAVES & GREENS

MIXED GREENS *gf n*

local fall vegetables / herbed vinaigrette / candied walnuts 14

CAESAR*

cornbread crouton / anchovy dressing / picked herbs 15

add fried oyster 8

CITRUS CRAB SALAD *n*

dill crema / new potatoes / greens / grilled cucumber / vinaigrette / apple / blood orange 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

TEXAS SNAPPER*

dirty black rice / creole tomato sauce / fried okra 43

FILET MIGNON*

thyme potato pavé / local mushrooms
tx bourbon cream sauce 65

STEAK FRITES*

beef tallow fingerlings / blue cheese mornay
roasted garlic aioli *mkt*

BERKSHIRE PORK TENDERLOIN

cream mustard / roasted root vegetables / smoked jus 48

LAMB CHOP *n*

cucumber labneh / lacinato kale / pistachio pesto / lamb jus 52

SCALLOPS* *n*

butternut squash purée / crispy brussels sprouts
toasted hazelnut / pomegranate 62

RADIATORE

porcini mushroom / confit duck / lemon ricotta
egg yolk / pork belly 29
add scallops 22 / add shrimp 18

BLACKENED REDFISH *gf*

pimento grit cake / pickled fennel salad / rémoulade 40

SIDES

CRAB MAC N' CHEESE

gluten-friendly pasta available upon request *gf* 21

WILD MUSHROOMS *gf n*

shalloo / sherro / crème fraîche / chestnut purée 15

WINTER SQUASH *gf*

sage pesto / brown butter / goat cheese 12

BEEF TALLOW FINGERLING

parmesan / truffle foam / chives 14

SWEETS

PECAN PIE *n*

mexican vanilla ice cream / burnt marshmallow fluff 13

CHOCOLATE CRÈME BRÛLÉE *gf n df*

candied orange / pistachios / passion fruit / chocolate soil 15

FRESH APPLE CAKE *gf n*

cranberry ice cream / ginger caramel / gingerbread crumble 14

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