
FROM THE SEA

JUMBO SHRIMP COCKTAIL *gf df*

brown butter rémoulade / trimbach wine cocktail sauce 24

BLUE CRAB DIP *gf df*

fennel pear slaw / potato chips 21

OYSTERS ON THE HALF SHELL* *gf df*

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

CALAMARI

tajín / lime garlic aioli / cilantro dust 16

STARTERS

BRIOCHE LOAF *vg*

fig & honey butter 12

CORN GAZPACHO *gf vg*

charred corn / cucumber relish / crème fraîche / chili-dusted tortilla chip 14

ANCHO-SEARED RC RANCH BEEF CARPACCIO*

arugula / shaved redneck cheddar / smoked salt / pickled okra / shallot / aioli / toasted brioche 24

DUCK CONFIT BLUE CORN ENCHILADA

mole negro / charred tomatillo relish / cotija cheese / pickled onion 21

LEAVES & GREENS

HEIRLOOM TOMATO & GRILLED PEACH SALAD *gf n*

dallas hoja santa goat cheese / basil & red cabbage microgreen salad / macadamia nuts / basil oil / vincotto 18

BLACKBERRY & SUMMER MARKET LETTUCE *gf vg n df*

pickled radish / onion / candied pecans / toy box tomatoes / strawberry vinaigrette 16

WATERMELON & FETA SALAD *gf*

brûléed watermelon / frisée / dill / whipped feta / cucumber & mint fresca / honey dressing 17

AVOCADO SALAD *gf*

roasted corn / black bean / lollo rossa / cilantro crème fraîche / chili tortilla crisps 16

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

PAN-SEARED SNAPPER

english pea couscous / heirloom tomato carpaccio
caramelized onion / tzatziki / blood orange 42

CHIPOTLE OAXACA CHICKEN BREAST *gf*

sweet potato / smoked pineapple & mango salsa
tequila & habanero jicama / epazote salad
chicken demi-glace 32

MESQUITE PEACH SHRIMP *gf*

corn / smoked peach bbq glaze / pickled fresno
dehydrated corn / kale / apple cider vinaigrette 36

SUMMER GARDEN *vg*

turmeric & carrot jasmine rice / charred corn
patty pan squash / fried avocados
seared tempeh / beet juice emulsion 30

GRILLED STRIPED BASS *gf*

pommery fingerling potato / sautéed spinach & shallots
charred fennel / thyme-garlic fumets 42

PASTA BURRATA *n*

house-made fusilli / oven-dried tomato jam / pistachio pesto
heirloom pepper tapenade 30

RC RANCH TENDERLOIN* *gf*

celery root purée / gristmill honey / arugula / carrots
huckleberry gastrique 74

BERKSHIRE PORK CHOP* *gf n df*

pecan crust / mint pea purée / brussels sprouts
apple & blood orange slaw 40

SIDES

BLUE CRAB MAC & CHEESE

texas bay sourdough / chives / white cheddar / grana padano 23
gluten-friendly pasta available upon request *gf*

ASPARAGUS

charred lemon butter 15

SMOKY CHIPOTLE CREAMED CORN *gf*

cotija 16

FINGERLING POTATOES *vg*

black garlic aioli / texas fresh herbs 15

CHARRED BROCCOLINI *vg*

crispy shallots / texas olive oil 14

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