

SMALL PLATES / STARTERS

CHARGRILLED OYSTERS*	1/2 DOZEN	26
bread optional butters: garlic, miso or shrimp butter		
CRISPY CALAMARI <i>n</i>		22
buttermilk batter cabbage peanuts sweet soy rémoulade		
PASTRAMI-SMOKED SALMON LATKES* <i>gf</i>		20
crispy potato cakes crème fraîche caviar		
CRAB DUMPLINGS		24
peekytoe crab scallion broth chili crisp		

SOUPS & SALADS

SHRIMP TORTILLA SOUP	BOWL 18 CUP 12
shrimp avocado cotija cheese tortilla strips cilantro grilled lime	
NEW ENGLAND-STYLE CLAM CHOWDER	BOWL 18 CUP 12
fingerling potatoes celery root clams lardon	
SHRIMP LOUIE SALAD	39
bibb lettuce cherry tomatoes avocado eggs grilled gulf shrimp crispy shallots louie dressing	
CAESAR SALAD	18
romaine shaved parmesan caesar dressing crouton	
add shrimp 18 chicken 10 salmon* 19 denver steak* 28	
ARUGULA SALAD	16
ricotta salata lemon preserve dressing crispy shallots	
add shrimp 18 chicken 10 salmon* 19 denver steak* 28	

BETWEEN BREAD

served with fruit or french fries	
SMASH CHEESEBURGER*	24
double patty american cheese bibb lettuce tomato grilled onions pickles spicy aioli brioche bun	
substitute the beyond burger <i>gf vg</i> 4 add applewood-smoked bacon 3	
SURF & TURF BURGER*	37
double patty onions american cheese butter lettuce maine lobster dill lemon aioli tomato brioche bun	
LOBSTER ROLL	32
lobster salad yuzu aioli new england roll	

DINNER

DAILY | 5:00PM - 10:00PM

RAW BAR

OYSTERS ON THE HALF SHELL* <i>gf</i>	1/2 DOZEN 24 DOZEN 46
gulf, east coast or canadian oysters mignonette chipotle cocktail sauce horseradish	
TUNA TACOS*	20
cucumber wasabi aioli seaweed salad lime wonton shells	
TUNA CEVICHE TOSTADAS*	20
avocado salsa roja red onion fish chicharrón de pescado	
CHILLED SHRIMP COCKTAIL <i>gf df</i>	26
chipotle cocktail sauce horseradish	
CEVICHE*	23
texas redfish serrano avocado leche de tigre aguachile cilantro tortilla chips	
SALMON BELLY CRUDO* <i>gf</i>	24
pineapple gel serrano salmon roe dill	
CAVIAR SERVICE*	95
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* <i>gf</i>	52
spring pea risotto brown butter cream trout roe	
BUTTER-BASTED HALIBUT* <i>gf</i>	48
saffron royale sauce tarragon	
CLAMS CASINO	28
linguini calabrese oregano	
TAMARIND BBQ OCTOPUS <i>gf</i>	34
chorizo potatoes zucchini ginger & lime foam	
BLACKENED REDFISH <i>gf</i>	46
converse gristmill grits sautéed spinach roasted tomato aguachile	

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	29
roasted tomatoes avocado crema chimichurri	
ROASTED CORNISH HEN <i>gf n</i>	34
herb pistou pommes purée	
FILET* <i>gf</i>	68
pommes purée asparagus red wine jus	
DENVER STEAK*	50
mushroom butter frites broccolini chimichurri	
BRAISED LAMB SHANK <i>gf n</i>	56
aromatic rice charred green onions pistachio whipped feta house-pickled vegetables	
BONE-IN HALABI-SPICED PORK CHOP*	48
za'atar toum roasted fingerlings bell peppers onion coriander chili butter	

ACCOMPANIMENTS

TRUFFLE PARMESAN FRIES <i>gf</i>	18
ROASTED FOREST MUSHROOMS <i>gf</i>	14
SAUTÉED SPINACH	13
CRISPY POTATOES <i>gf</i>	14
VEGETABLE OF THE DAY	16

ENHANCEMENTS

2G OSETRA MALOSSOL CAVIAR*	25
TWO SCALLOPS*	20
THREE SHRIMP	18
LOBSTER TAIL	MKT/EA



OSTRA

WINES

SPARKLING

187ML | BTL

Lunetta Prosecco, Brut, ITA	15
Veuve Clicquot, Yellow Label, Brut Champagne, FRA	215

WHITE & ROSÉ

6OZ | 9OZ | BTL

Chateau Ste. Michelle, Riesling, Columbia Valley, WA	12 18 48
Barone Fini, Pinot Grigio, ITA	12 17 48
Santa Margherita, Pinot Grigio, Valdadige, Veneto, ITA	16 24 64
Dashwood, Sauvignon Blanc, NZL	12 18 50
Decoy By Duckhorn, Sauvignon Blanc, CA	13 19 52
Groth Estate, Sauvignon Blanc, CA	20 31 80
Château d'Esclans, Whispering Angel, Rosé, Côtes de Provence, FRA	16 24 64
Rose Gold, Rosé, Côtes de Provence, FRA	16 23 65
Pine Ridge, Chenin Blanc/Viognier, CA	13 19 52
Kendall-Jackson, Vintner's Reserve, Chardonnay, CA	12 17 48
Austin Hope, Chardonnay, CA	13 20 55
Merryvale, Sauvignon Blanc, Napa Valley, CA	18 27 75
Rombauer, Chardonnay, CA	19 29 76
Orin Swift Mannequin, White Blend, CA	22 31 86

RED

6OZ | 9OZ | BTL

Greenwing, Pinot Noir, WA	12 18 50
Meiomi, Pinot Noir, CA	16 24 64
Belle Glos, "Balade," Pinot Noir, Santa Barbara County, CA	18 27 75
Benziger, Merlot, Sonoma County, CA	14 21 56
Duckhorn, Merlot, Napa Valley, CA	20 29 80
Orin Swift, "Advice From John," Merlot, CA	24 36 96
Farina Valpolicella "Ripasso," ITA	19 26 76
Old Soul, Zinfandel, CA	12 18 48
Joel Gott, Red Blend, Columbia Valley, WA	15 22 58
Alexander Valley Vineyards, Red Blend, CA	17 25 70
Liberty School, Cabernet Sauvignon, Paso Robles, CA	12 18 48
Tribute, Cabernet Sauvignon, CA	14 21 56
Beringer, Knights Valley, Cabernet Sauvignon, CA	15 23 64
The Prisoner Wine Company, Unshackled, Cabernet Sauvignon, CA	16 24 64
Daou, Cabernet Sauvignon, Paso Robles, CA	18 27 75
Franciscan Estate, Cornerstone, Cabernet Sauvignon, CA	13 19 70
Oberon, Cabernet Sauvignon, CA	22 32 88

ARTISAN COCKTAILS

OSTRA MARGARITA

milagro tequila | cointreau | lime | agave

EL DIABLO

corrido tequila | lime | giffard raspberry | ginger beer
make it a Smoky Devil: substitute la pulga mezcal

SPICY PINEAPPLE MARGARITA

el bandido blanco tequila | lime | cointreau | agave

APEROL PALOMA

mijenta blanco tequila | aperol | grapefruit | lime | agave
jarritos grapefruit soda

TOO MATCHA SMOKE

blasfemus agave spirit | lime | pineapple juice | jalapeño | matcha

MOKARA MARTINI

dripping springs lemon vodka | st-germain elderflower liqueur | lemon
green tea | cucumber syrup

PASSION OF THE PEAR

tito's handmade vodka | lemon | spiced pear
passion fruit purée | passoã passion fruit liqueur

SOUTH TEXAS OLD FASHIONED

tx whiskey bourbon | st-germain elderflower liqueur
angostura & orange bitters | jalapeño

PEACHY KEEN

four roses bourbon whiskey | peach purée | guava syrup
lemon | agave | campo viejo brut cava

1888 BRUNCH PUNCH

brugal 1888 rum | ancho verde | lemon | watermelon | mint

EMPRESS 75

empress 1908 gin | lemon | agave | sparkling wine

LAVENDER LEMONADE

the botanist gin | caravella limoncello | lemon | lavender syrup

ROSA COLORED GLASSES

el mayor rosado reposado tequila | ginger beer | lime | agave | watermelon

AGAVE RITUALS

a curated selection of tequila and regional spirits served with traditional pairings

CÓDIGO AÑEJO & DARK CHOCOLATE

mijenta añejo tequila paired with locally crafted dark chocolate

TEQUILA & TEPACHE

g4 reposado (premium additive-free tequila) served side by side with local tepache,
a traditional fermented pineapple beverage

CHUPITA DE OSTRA*

la pulga blanco tequila paired with a gulf oyster and jalapeño mignonette

TRES AGAVES DIFERENTES

a tasting flight of three distinctive agave spirits
featuring la pulga sotol, el acabo sunset ensamble raicilla, mil diablos mezcal

SIGNATURE EXCLUSIVES

1942 MARGARITA

don julio 1942 extra añejo tequila | grand marnier | agave | lime

THE QUINTESSENTIAL

belvedere 10 vodka | no. 3 london dry gin | dry vermouth | pinch of sea salt
add a kiss of caviar* 20

ZERO-PROOF COCKTAILS

N.A. GRONI

ritual zero proof gin | ritual zero proof apéritif
orange bitters | simple syrup

PALOMITA

ritual zero proof tequila | grapefruit soda | lime | tajín | grapefruit

CUCUMBER YUZU SERENITY SPRITZ

cucumber agave | yuzu juice | lion's mane powder | sparkling water | pinch of salt

BLACKBERRY LAVENDER BRAMBLE

blackberry purée | ashwagandha powder | lavender & honey syrup | sparkling water
lemon | blackberries | lavender sprig

DRAFT BEERS

featuring a rotating selection of locals, crafts, & imports



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