

RAW BAR SELECTION

GULF OF MEXICO OYSTER SELECTS* Texas & Louisiana	\$2.5 / EA	LIBERTY TOWER* 1/2 dozen (6) mixed oysters, 5 jumbo cocktail shrimp, and avocado crab cocktail	\$65
SEASONAL EAST COAST OYSTER VARIETAL* ask your server for today's fresh selections	\$3.75 / EA	LIBERTY STACKED TOWER* dozen (12) mixed oysters, 8 cocktail shrimp, 1 Lb poached lobster, avocado crab cocktail	\$125

SUSHI & SASHIMI CUTS

CITRUS CHILI SCOTTISH SALMON SASHIMI* 48 hour cure, micro cilantro, cucumber, radish, jalapeño	\$21	SUMMER LOBSTER ROLL julienned vegetables, rice paper, soy almond butter	\$17
SESAME SEARED AHI TUNA* ponzu, shoyu mustard, sushi slaw	\$18.5	BLACK TRUFFLE HAMACHI* crispy garlic, truffle ponzu, carrot strings	\$23
WAGYU BEEF TATAKI* truffle ponzu, smoked sesame ginger oil, sushi slaw	\$16.5	SURF N TURF ROLL* seared wagyu, poached shrimp, avocado, spicy mayo	\$17.5
TUNA POKÉ "THE OYSTERETTE" BOWL* big-eye tuna, fried oysters, edamame, radish, tamari, sesame, scallion, onion, warm rice custom add-ins \$1 each: fried egg, jalapeño, avocado	\$23	VEGAN POKÉ BOWL seared tofu, spicy vegan crab, avocado, scallion, apple, edamame, radish, sesame, warm rice custom add-ins \$1 each: fried egg, jalapeño	\$16

SHARING

STEAMED MUSSELS Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	\$18	BUTTERMILK LOBSTER BITES remoulade, LK mustard	\$24
CHAR-GRILLED GULF OYSTER SELECTS choice of parmesan-herb butter or bacon jam & butter	6 / \$18	DEVILED EGGS bacon jam, 2 fried oyster, dill pickle	\$10
GRILLED COASTAL BOARD (2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams aleppo, 1/2 mussels, garlic bread	\$27	CHESAPEAKE CRAB BALLS (6) crispy fried, remoulade, lemon	\$16
JUMBO POACHED SHRIMP (5) cocktail sauce, lemon, LK mustard	\$19	HILL COUNTRY FARM BOARD cured meats, local cheeses, artisan toast	\$24
AVOCADO & LUMP CRAB COCKTAIL remoulade, warm tortilla chips	\$20	AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade	\$13
CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon	\$15	ROASTED BONE MARROW truffle butter, bacon jam, herbed crostinis	\$16
CAVIAR & ACCOUTREMENTS*	Domestic \$55 / OZ Imported \$110 / OZ	TUNA & AVOCADO MARTINI cucumber, green apples, jalapeño, green onion, taro chips	\$18
		CAKE & BACON PARKER HOUSE ROLLS honey agave butter, bacon jam	\$6

SOUPS & SALADS

**custom add-ins 3 grilled or fried shrimp \$9 • colossal lump crab \$11
grilled or fried chicken \$7 • 3 fried oysters \$7**

CREOLE SHRIMP & SEAFOOD GUMBO steamed rice, garlic bread	CUP \$9 BOWL \$15	QUINN'S GREEN ROOM SALAD romaine, apple, celery, cucumber, apple cider-olive oil vinaigrette	\$9
LOBSTER BISQUE poached Maine lobster, fresh pea shoots	CUP \$14 BOWL \$20	GORILLA CHEESEBURGER BOWL, ORIGINAL* "slab" iceberg, fried egg, shoestring fries, avocado, fresh chilies, side chile con queso, choice dressing	\$19
OYSTER STEW oysters, cream, whole milk, Irish butter, celery, crackers Add Maine lobster claw & tail chunks \$12	\$12	SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$21
HEDGE HILL "SLAB" ICEBERG hedge hill ranchette, domestic blue cheese, tomato, maple bacon, red onion, candied pecans, deviled egg	\$12	LULU'S SICILIAN SEAFOOD SALAD shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper	\$28
CLASSIC CAESAR SALAD anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$10	DRESSING CHOICES: hedge hill ranchette, double blue cheese, apple cider-olive oil, 1000 island, crushed caper-herb olivette	

Party of 6+ 20% service charge • To Go incurs 5% enviro fee • Dessert brought in \$2.50 per person • Split plate \$2

*Consuming raw or undercooked seafood or meat may cause illness. There is risk associated with eating raw oysters if you have liver, stomach, blood or immune disorders. 7-14-2021

WHERE THE LAND MEETS THE SEA

custom add-ins 3 grilled shrimp \$9 • colossal lump crab \$11
broiled lobster tail \$19 • 3 fried oysters \$7

TEXAS REDFISH ON THE HALF SHELL jumbo lump, lemon beurre blanc, broccolini	\$38	LIBERTINE SEAFOOD PLATTER broiled or fried, market fish, shrimp, crab ball, oysters	\$38
SCOTTISH SALMON* lemon beurre blanc, boursin mashed potatoes	\$36	PETITE FILET OSCAR* jumbo lump, hollandaise, asparagus	\$52
PAN SEARED CHILEAN SEABASS citrus horseradish glaze, spinach, crispy beetroot	\$46	AUSTRALIAN WAGYU STRIP DIANE* mushrooms, caramelize onions, boursin mashed potatoes	\$56
16 SPICE TUNA MIGNON* shoyu mustard, crab fried rice	\$37.5	8oz FILET MIGNON* boursin mashed potatoes	\$58
MAINE LOBSTER split in half, grilled, herbed butter	\$39/LB	14oz RIBEYE* truffle butter, boursin mashed potatoes	\$58
CRAB STUFFED SHRIMP lemon beurre blanc, aleppo potato cake	\$37	BROILED TWIN TAILS melted butter, broccolini	\$65
JUMBO FRIED SHRIMP LK mustard, cocktail sauce, brussel slaw, fries	\$34	TRUFFLE CHEESEBURGER* truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21
CHESEPEAKE CRAB CAKE 10OZ butter fried, brussel slaw, remoulade, fries	\$47	LIBERTY CHEESEBURGER* American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5

PASTA SPECIALTIES

SHRIMP AND COLOSSAL CRAB SCAMPI black pepper fettuccine, maldon roasted tomatoes, arugula	\$27	LOBSTER STUFFED SHELLS marinara, dill parmesan, lemon basil butter	\$31
LINGUINE PESCATORE mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter	\$29	CHICKEN FLORENTINE LASAGNA spinach, mushrooms, procsuitto, tomatoes	\$24
CAULIFLOWER PARMESAN \$21 mozzarella, parmesan, Lemon basil fettuccine			

SIDES

Grilled Asparagus & Bacon Jam	\$9	French Fries	\$5
French Green Beans, Irish Butter	\$7	Truffle French Fries, Foie Gras Aioli	\$8
Sautéed Spinach & Garlic	\$7	Onion Rings, Remoulade	\$7
Brussel Slaw	\$4	Small Green Room Salad	\$5
Brussel Sprouts, Agave Balsamic, Cognac Bacon	\$9	Small Wedge Salad	\$6
Balinese Room Fried Crab Rice	\$15	Small Ceasar Salad	\$5
Boursin Mashed Potatoes add Maine lobster claw & tail chunks \$12 add shrimp & colossal lump crab \$10	\$8	Macaroni & Cheese add Maine lobster claw & tail chunks \$12 add shrimp & colossal lump crab \$10	\$9

JUNIOR PLATES

\$10 Served with low-fat milk box or apple juice

Macaroni & Cheese Bowl	Fried Shrimp & Fries
Macaroni & Jo's Tomato Sauce	Chicken Strips & Fries
Steamed Rice & Green Beans	Griddled Bacon & Cheese

Party of 6+ 20% service charge • To Go incurs 5% enviro fee • Dessert brought in \$2.50 per person • Split plate \$2

*Consuming raw or undercooked seafood or meat may cause illness. There is risk associated with eating raw oysters if you have liver, stomach, blood or immune disorders. 7-14-2021