

## RAW BAR SELECTION

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

## SUSHI & SASHIMI CUTS

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| <b>CITRUS CHILI SCOTTISH SALMON SASHIMI*</b><br>48 hour cure, micro cilantro, cucumber, radish, jalapeño  | <b>\$21</b>   | <b>CHICKEN &amp; AVOCADO "TWO FINGERS"</b><br>jalapeño, cilantro, sweet soy glaze   | <b>\$14</b>   |
| <b>SESAME SEARED AHI TUNA*</b><br>ponzu, shoyu mustard, sushi slaw  | <b>\$18.5</b> | <b>BLACK TRUFFLE HAMACHI*</b><br>crispy garlic, truffle ponzu, carrot strings   | <b>\$23</b>   |
| <b>WAGYU BEEF TATAKI*</b><br>truffle ponzu, smoked sesame ginger oil, sushi slaw  | <b>\$16.5</b> | <b>SURF N TURF ROLL*</b><br>seared wagyu, poached shrimp, avocado, spicy mayo   | <b>\$17.5</b> |
| <b>TUNA POKÉ "THE OYSTERETTE" BOWL*</b><br>big-eye tuna, fried oysters, edamame, radish, tamari, sesame, scallion, onion, warm rice<br><b>custom add-ins \$1 each: fried egg, jalapeño, avocado</b> | <b>\$23</b>   | <b>VEGAN POKÉ BOWL</b><br>seared tofu, spicy vegan crab, avocado, scallion, onion, apple, edamame, radish, sesame, warm rice<br><b>custom add-ins \$1 each: fried egg, jalapeño</b> | <b>\$16</b>   |

## SHARING

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| <b>STEAMED MUSSELS</b><br>Spanish chorizo, oven-dried tomatoes, herbs, garlic bread   | <b>\$18</b>                                       | <b>BUTTERMILK LOBSTER BITES</b><br>remoulade, LK mustard                                       | <b>\$24</b>   |
| <b>CHAR-GRILLED GULF OYSTER SELECTS</b><br>choice of parmesan-herb butter or bacon jam & butter   | <b>6 / \$18</b>                                   | <b>DEVILED EGGS</b><br>fried oyster, bacon jam, dill pickle                                    | <b>\$11.5</b> |
| <b>GRILLED COASTAL BOARD</b><br>(2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams aleppo, 1/2 lb mussels, garlic bread | <b>\$27</b>                                       | <b>CHESAPEAKE CRAB BALLS (6)</b><br>crispy fried, remoulade, lemon                             | <b>\$16</b>   |
| <b>JUMBO POACHED SHRIMP (5)</b><br>cocktail sauce, lemon, LK mustard  | <b>\$19</b>                                       | <b>HILL COUNTRY FARM BOARD</b><br>cured meats, local cheeses, artisan toast                    | <b>\$24</b>   |
| <b>AVOCADO &amp; LUMP CRAB COCKTAIL</b><br>shaved onion, remoulade, warm tortilla chips   | <b>\$20</b>                                       | <b>AVOCADO FRITES &amp; BEET HUMMUS</b><br>taro root chips, remoulade                          | <b>\$13</b>   |
| <b>CALAMARI, SHRIMP &amp; ASPARAGUS</b><br>flash fried, marinara, remoulade, lemon  | <b>\$15</b>                                       | <b>TUNA &amp; AVOCADO MARTINI</b><br>cucumber, green apples, jalapeño, green onion, taro chips | <b>\$18</b>   |
| <b>CAVIAR &amp; ACCOUTREMENTS*</b>  | <b>Domestic \$55 / OZ<br/>Imported \$110 / OZ</b> | <b>CAKE &amp; BACON PARKER HOUSE ROLLS</b><br>honey agave butter, bacon jam                    | <b>\$6</b>    |

## SOUPS & SALADS

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

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| <b>CREOLE SHRIMP &amp; SEAFOOD GUMBO</b><br>steamed rice, garlic bread  | <b>CUP \$9 BOWL \$16</b>  | <b>SIMPLE GREENS SALAD</b><br>spring mix, apple, celery, radish, cucumber, choice of dressing  | <b>\$10</b> |
| <b>LOBSTER BISQUE</b><br>poached Maine lobster, fresh pea shoots  | <b>CUP \$14 BOWL \$20</b> | <b>FARMHOUSE CHICKEN COBB</b><br>spring mix, celery, cucumber, heirloom tomatoes, boiled egg, bacon, bleu crumbles, ranchette dressing                           | <b>\$16</b> |
| <b>HEDGE HILL "SLAB" ICEBERG</b><br>hedge hill ranchette, domestic blue cheese, tomato, maple bacon, red onion, candied pecans, deviled egg | <b>\$12</b>               | <b>SHRIMP &amp; CRAB LOUIS</b><br>greens, tomato, cooked egg, asparagus, 1000 islands dressing   | <b>\$21</b> |
| <b>CLASSIC CAESAR SALAD</b><br>anchovy dressing, reggiano parmesan, romaine, garlic butter croutons   | <b>\$10</b>               | <b>VEGAN KALE CAESAR</b><br>shaved brussels, almonds, quinoa, seasoned tofu croutons   | <b>\$15</b> |
| <b>LULU'S SICILIAN SEAFOOD SALAD</b><br>shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper                  | <b>\$28</b>               | <b>DRESSING CHOICES:</b><br>hedge hill ranchette, double blue cheese, apple cider-olive oil, 1000 island, crushed caper-herb olivette, orange citrus vinaigrette |             |

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. 9-9-2021

## LUNCHEON SPECIALTIES & GRILLED SEAFOOD

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

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| <p><b>LUNCH CUT SCOTTISH SALMON*</b> <span style="float: right;"><b>\$23</b></span><br/>steamed green beans, boursin mashed potatoes</p> <p><b>TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) &amp; BUTTER CRAB</b> <span style="float: right;"><b>\$35</b></span><br/>steamed green beans, garlicky mashed potatoes</p> <p><b>LUNCH CUT VISITING SWIMMER</b> <span style="float: right;"><b>MKT</b></span><br/>steamed green beans, garlicky mashed potatoes</p> <p><b>PETITE FILET MIGNON* (6OZ)</b> <span style="float: right;"><b>\$48</b></span><br/>grilled asparagus &amp; bacon jam</p> <p><b>GULF FRIED SHRIMP &amp; OYSTER (4&amp;4) PLATTER</b> <span style="float: right;"><b>\$21</b></span><br/>french fries, puppy, sauces, lemon</p> <p><b>CHESEPEAKE CRAB CAKE 6OZ</b> <span style="float: right;"><b>\$36.5</b></span><br/>butter fried, brussel slaw, remoulade, fries</p> | <p><b>LIBERTY TACOS (3)</b><br/>slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries</p> <p><b>fried oysters</b> <span style="float: right;"><b>\$17</b></span></p> <p><b>grilled fish</b> <span style="float: right;"><b>\$15</b></span></p> <p><b>MIXED GRILL: PETITE FILET MIGNON* &amp; HALF GRILLED MAINE LOBSTER</b> <span style="float: right;"><b>\$60</b></span><br/>garlicky mashed potatoes, steamed green beans, butter</p> <p><b>SURF &amp; TURF: LIBERTY CHEESEBURGER* &amp; HALF GRILLED MAINE LOBSTER</b> <span style="float: right;"><b>\$31</b></span><br/>french fries, butter</p> <p><b>CHICKEN FRIED RIB-EYE</b> <span style="float: right;"><b>\$23</b></span><br/>french fries, steamed green beans, choice cream gravy or chile con queso, grilled jalapeño</p> |
| <p><b>LK OYSTERETTE SPECIAL*</b><br/>2 gulf oysters, 2 garlic butter grilled oysters, 2 jumbo cocktail shrimp, warm bread, lobster bisque or seafood gumbo</p>   | <p><b>CUP</b><br/><b>\$19</b></p> <p><b>BOWL</b><br/><b>\$23</b></p>  |

## BURGERS, PASTA & SUCH

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| <p><b>TRUFFLE CHEESEBURGER*</b> <span style="float: right;"><b>\$21</b></span><br/>wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula</p> <p><b>LIBERTY CHEESEBURGER*</b> <span style="float: right;"><b>\$18.5</b></span><br/>wagyu beef, American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce</p> <p><b>TUNA BLT SANDWICH*</b> <span style="float: right;"><b>\$19.5</b></span><br/>seared ahi tuna, bacon jam, baby iceberg, tomato</p> <p><b>DIXIE FRIED CHICKEN SLIDERS (3)</b> <span style="float: right;"><b>\$16</b></span><br/>white American cheese, dill pickle, bacon jam, cream gravy</p> <p><b>CHICKEN CORDON BLEU SANDWICH</b> <span style="float: right;"><b>\$17</b></span><br/>american cheese, prosciutto, spring mix, LK mustard</p> <p><b>TRUFFLE GRILLED CHEESE</b> <span style="float: right;"><b>\$15</b></span><br/>oyster mushrooms, truffle gouda, mozzarella, provolone</p> | <p><b>LIBERTY LOBSTER ROLL</b> <span style="float: right;"><b>\$32</b></span><br/>croissant, sliced apples, celery, remoulade, truffle tarro chips</p> <p><b>SHRIMP AND COLOSSAL CRAB SCAMPI</b> <span style="float: right;"><b>\$27</b></span><br/>black pepper fettuccine, maldon roasted tomatoes, arugula</p> <p><b>LINGUINE PESCATORE</b> <span style="float: right;"><b>\$29</b></span><br/>mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter</p> <p><b>LOBSTER STUFFED SHELLS</b> <span style="float: right;"><b>\$31</b></span><br/>marinara, dill parmesan, lemon basil butter</p> <p><b>CHICKEN FLORENTINE LASAGNA</b> <span style="float: right;"><b>\$24</b></span><br/>spinach, mushrooms, prosciutto, tomatoes</p> <p><b>CAULIFLOWER PARMESAN</b> <span style="float: right;"><b>\$21</b></span><br/>mozzarella, parmesan, Lemon basil fettuccine</p> |
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## SIDES

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| <p><b>Grilled Asparagus &amp; Bacon Jam</b> <span style="float: right;"><b>\$9</b></span></p> <p><b>French Green Beans, Irish Butter</b> <span style="float: right;"><b>\$7</b></span></p> <p><b>Sautéed Spinach &amp; Garlic</b> <span style="float: right;"><b>\$7</b></span></p> <p><b>Brussel Slaw</b> <span style="float: right;"><b>\$4</b></span></p> <p><b>Brussel Sprouts, Agave Balsamic, Cognac Bacon</b> <span style="float: right;"><b>\$9</b></span></p> <p><b>Balinese Room Fried Crab Rice</b> <span style="float: right;"><b>\$15</b></span></p> <p><b>Boursin Mashed Potatoes</b> <span style="float: right;"><b>\$8</b></span><br/>add Maine lobster claw &amp; tail chunks \$12<br/>add shrimp &amp; colossal lump crab \$10</p> | <p><b>French Fries</b> <span style="float: right;"><b>\$5</b></span></p> <p><b>Truffle French Fries, Foie Gras Aioli</b> <span style="float: right;"><b>\$8</b></span></p> <p><b>Onion Rings, Remoulade</b> <span style="float: right;"><b>\$7</b></span></p> <p><b>Small Green Room Salad</b> <span style="float: right;"><b>\$5</b></span></p> <p><b>Small Wedge Salad</b> <span style="float: right;"><b>\$6</b></span></p> <p><b>Small Ceasar Salad</b> <span style="float: right;"><b>\$5</b></span></p> <p><b>Macaroni &amp; Cheese</b> <span style="float: right;"><b>\$9</b></span><br/>add Maine lobster claw &amp; tail chunks \$12<br/>add shrimp &amp; colossal lump crab \$10</p> |
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## JUNIOR PLATES

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

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| <b>Macaroni &amp; Cheese Bowl</b>       | <b>Fried Shrimp &amp; Fries</b>    |
| <b>Macaroni &amp; Jo's Tomato Sauce</b> | <b>Chicken Strips &amp; Fries</b>  |
| <b>Steamed Rice &amp; Green Beans</b>   | <b>Griddled Bacon &amp; Cheese</b> |

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