

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

TUNA POKÉ "THE OYSTERETTE" BOWL* big-eye tuna, fried oysters, edamame, radish, tamari, sesame, scallion, onion, warm rice custom add-ins \$1 each: jalapeño, avocado	\$23	VEGAN POKÉ BOWL seared tofu, spicy vegan crab, avocado, scallion, onion, apple, edamame, radish, sesame, warm rice custom add-ins \$1 each: jalapeño, avocado	\$16
CITRUS CHILI SCOTTISH SALMON SASHIMI* 48 hour cure, micro cilantro, cucumber, radish, jalapeño	\$21	BLACK TRUFFLE HAMACHI* crispy garlic, truffle ponzu, carrot strings	\$23

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 fried oyster, bacon jam, dill pickle	\$11.5
GRILLED COASTAL BOARD (2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams aleppo, 1/2 lb mussels, garlic bread	\$27	CHESAPEAKE CRAB BALLS (6) crispy fried, remoulade, lemon	\$16
JUMBO POACHED SHRIMP (5) cocktail sauce, lemon, LK mustard	\$19	MORNING FARM BOARD deviled eggs, mapley bacon, pan sausage, croissants, bacon jam, butter	\$16
AVOCADO & LUMP CRAB COCKTAIL shaved onion, remoulade, warm tortilla chips	\$20	AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade	\$13
CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon	\$15	AVOCADO TOAST "BLT" toasted cranberry-walnut, iceberg, baby heirloom tomatoes	\$12
CURED SALMON & CAVIAR BOARD* Ora King salmon gravlax, domestic caviar, accoutrements	\$70	CAMPECHANA TOAST shrimp, lump crab, sweet tomato, avocado	\$16
CAVIAR & ACCOUTREMENTS*	Domestic \$55 / OZ Imported \$110 / OZ	CAKE & BACON PARKER HOUSE ROLLS Irish 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 \$16	SIMPLE GREENS SALAD spring mix, apple, celery, radish, cucumber, choice of dressing	\$10
LOBSTER BISQUE poached Maine lobster, fresh pea shoots	CUP \$14 BOWL \$20	FARMHOUSE CHICKEN COBB spring mix, celery, cucumber, heirloom tomatoes, boiled egg, bacon, bleu crumbles, ranchette dressing	\$16
THE ORIGINAL "BED AND BREAKFAST"* 2 eggs any style, bacon, breakfast potatoes, baby heirloom tomatoes, french toast croutons, maple syrup vinaigrette	\$14	SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$21
HEDGE HILL "SLAB" ICEBERG hedge hill ranchette, domestic blue cheese, tomato, mapley 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	VEGAN KALE CAESAR shaved brussels, almonds, quinoa, seasoned tofu croutons	\$15

DRESSING CHOICES:

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. 10-30-2021

BREAKFAST SPECIALTIES

LIBERTY EGG, MAPLEY BACON & PAN SAUSAGE* (2,2,2) cheesy grits or potatoes, strawberries, toast, jam, butter	\$17	UPSIDE DOWN AVOCADO QUICHE prosciutto, roasted red peppers, queso blanco	\$16
RED VELVET WAFFLE & FRIED CHICKEN STRIPS bacon jam, butter, grilled jalapeño	\$18	EL DORADO HOTEL (1849) FRIED OYSTER BACON & TOMATO OMELET cheesy grits or potatoes, strawberries, toast, jam, butter	\$18
"SOUFFLE" PANCAKES warm maple syrup, butter	\$16	COASTAL BENEDICT cheesy grits or potatoes poached Maine lobster, lobster cream, fresh-baked croissant crab cake, hollandaise, puff pastry	\$33 \$31
LOLA'S LEMON & POPPYSEED PANCAKES fresh lemon curd, maple syrup	\$15	EGG & PROSCIUTTO BENEDICT cheesy grits or potatoes	\$16
HONEY BUTTER FRENCH TOAST battered bread pudding, local honey, fresh berries	\$15	CHICKEN FRIED RIB-EYE & 2 EGGS* cream gravy or chili con queso, cheesy grits or potatoes strawberries, toast, jam, butter	\$24
QUINOA BREAKFAST BOWL* 2 eggs any style, spinach, tomatoes, avocado, carrots, bacon-infused quinoa	\$15	BIG AS YOUR A** BREAKFAST* chicken fried rib-eye, 2 eggs, 2 pancakes, mapley bacon, grits, fried oysters, bacon jam, parker house roll	\$33
EGGS IN PURGATORY maldon-roasted tomatoes, fresh herbs, shaved parmesan, garlic bread	\$15		

BURGERS, PASTA & SUCH

TRUFFLE CHEESEBURGER* wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21	SHRIMP AND COLOSSAL CRAB SCAMPI black pepper fettuccine, maldon roasted tomatoes, arugula	\$28
LIBERTY CHEESEBURGER* wagyu beef, American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5	CHESAPEAKE CRAB CAKE 6OZ butter fried, brussel slaw, remoulade, fries	\$36.5
LIBERTY LOBSTER ROLL croissant, sliced apples, celery, remoulade, truffle tarro chips	\$32	LINGUINE PESCATORE mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter	\$29
DIXIE FRIED CHICKEN SLIDERS (3) white American cheese, dill pickle, bacon jam, cream gravy	\$16	LOBSTER STUFFED SHELLS marinara, dill parmesan, lemon basil butter	\$32
CHICKEN CORDON BLEU SANDWICH american cheese, prosciutto, spring mix, LK mustard	\$17	CHICKEN FLORENTINE LASAGNA spinach, mushrooms, prosciutto, tomatoes	\$24
TRUFFLE GRILLED CHEESE oyster mushrooms, truffle gouda, mozzarella, provolone	\$16	CAULIFLOWER PARMESAN mozzarella, parmesan, Lemon basil fettuccine	\$22

SHARABLE SIDES

Grilled Asparagus & Bacon Jam	\$11	French Fries	\$7
Breakfast Potatoes	\$8	Truffle French Fries, Foie Gras Aioli	\$9
Sautéed Spinach & Garlic	\$8	Onion Rings, Remoulade	\$8
Brussel Slaw	\$4	Small Green Room Salad	\$6
Brussel Sprouts, Agave Balsamic, Cognac Bacon	\$11	Small Wedge Salad	\$7
Fresh Seasonal Fruit	\$6	Small Ceasar Salad	\$6
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

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