

## RAW BAR SELECTION

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

## SUSHI & SASHIMI CUTS

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

## SHARING

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

<b>CREOLE SHRIMP &amp; SEAFOOD GUMBO</b> steamed rice, garlic bread	<b>CUP \$9 BOWL \$16</b>	<b>SIMPLE GREENS SALAD</b> spring mix, apple, celery, radish, cucumber, choice of dressing	<b>\$10</b>
<b>LOBSTER BISQUE</b> poached Maine lobster, fresh pea shoots	<b>CUP \$14 BOWL \$20</b>	<b>FARMHOUSE CHICKEN COBB</b> spring mix, celery, cucumber, heirloom tomatoes, boiled egg, bacon, bleu crumbles, ranchette dressing	<b>\$16</b>
<b>HEDGE HILL "SLAB" ICEBERG</b> hedge hill ranchette, domestic blue cheese, tomato, maple bacon, red onion, candied pecans, deviled egg	<b>\$12</b>	<b>SHRIMP &amp; CRAB LOUIS</b> greens, tomato, cooked egg, asparagus, 1000 islands dressing	<b>\$21</b>
<b>CLASSIC CAESAR SALAD</b> anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	<b>\$11</b>	<b>VEGAN KALE CAESAR</b> shaved brussels, almonds, quinoa, seasoned tofu croutons	<b>\$15</b>
<b>LULU'S SICILIAN SEAFOOD SALAD</b> shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper	<b>\$28</b>	<b>DRESSING CHOICES:</b> 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

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

<b>TEXAS REDFISH ON THE HALF SHELL</b> jumbo lump, lemon beurre blanc, broccolini	<b>\$38</b>	<b>LIBERTY LOBSTER ROLL</b> croissant, sliced apples, celery, remoulade, truffle tarro chips	<b>\$32</b>
<b>SCOTTISH SALMON*</b> lemon beurre blanc, boursin mashed potatoes	<b>\$36</b>	<b>PETITE FILET OSCAR*</b> jumbo lump, hollandaise, asparagus	<b>\$52</b>
<b>PAN SEARED CHILEAN SEABASS</b> citrus horseradish glaze, spinach, crispy beetroot	<b>\$46</b>	<b>AUSTRALIAN WAGYU STRIP DIANE*</b> mushrooms, caramelize onions, boursin mashed potatoes	<b>\$56</b>
<b>16 SPICE TUNA MIGNON*</b> shoyu mustard, crab fried rice	<b>\$38.5</b>	<b>8oz FILET MIGNON*</b> boursin mashed potatoes	<b>\$58</b>
<b>MAINE LOBSTER</b> split in half, grilled, herbed butter	<b>\$39/LB</b>	<b>14oz RIBEYE*</b> truffle butter, boursin mashed potatoes	<b>\$58</b>
<b>CRAB STUFFED SHRIMP</b> lemon beurre blanc, aleppo potato cake	<b>\$37</b>	<b>BROILED TWIN TAILS</b> melted butter, broccolini	<b>\$65</b>
<b>JUMBO FRIED SHRIMP</b> LK mustard, cocktail sauce, brussel slaw, fries	<b>\$34</b>	<b>TRUFFLE CHEESEBURGER*</b> truffle cheese, foie gras aioli, oyster mushrooms, arugula	<b>\$21</b>
<b>CHESAPEAKE CRAB CAKE 10OZ</b> butter fried, brussel slaw, remoulade, fries	<b>\$47</b>	<b>LIBERTY CHEESEBURGER*</b> American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	<b>\$18.5</b>
<b>LIBERTINE SEAFOOD PLATTER</b> broiled or fried, market fish, shrimp, crab ball, oysters	<b>\$38</b>		

PASTA SPECIALTIES

<b>SHRIMP AND COLOSSAL CRAB SCAMPI</b> black pepper fettuccine, maldon roasted tomatoes, arugula	<b>\$28</b>	<b>LOBSTER STUFFED SHELLS</b> marinara, dill parmesan, lemon basil butter	<b>\$32</b>
<b>LINGUINE PESCATORE</b> mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter	<b>\$29</b>	<b>CHICKEN FLORENTINE LASAGNA</b> spinach, mushrooms, prosciutto, tomatoes	<b>\$24</b>
<b>CAULIFLOWER PARMESAN</b> mozzarella, parmesan, Lemon basil fettuccine	<b>\$22</b>		

SHARABLE SIDES

<b>Grilled Asparagus &amp; Bacon Jam</b>	<b>\$11</b>	<b>French Fries</b>	<b>\$7</b>
<b>French Green Beans, Irish Butter</b>	<b>\$8</b>	<b>Truffle French Fries, Foie Gras Aioli</b>	<b>\$9</b>
<b>Sautéed Spinach &amp; Garlic</b>	<b>\$8</b>	<b>Onion Rings, Remoulade</b>	<b>\$8</b>
<b>Brussel Slaw</b>	<b>\$4</b>	<b>Small Green Room Salad</b>	<b>\$6</b>
<b>Brussel Sprouts, Agave Balsamic, Cognac Bacon</b>	<b>\$11</b>	<b>Small Wedge Salad</b>	<b>\$7</b>
<b>Balinese Room Fried Crab Rice</b>	<b>\$16</b>	<b>Small Ceasar Salad</b>	<b>\$6</b>
<b>Boursin Mashed Potatoes</b> add Maine lobster claw & tail chunks \$12 add shrimp & colossal lump crab \$10	<b>\$8</b>	<b>Macaroni &amp; Cheese</b> add Maine lobster claw & tail chunks \$12 add shrimp & colossal lump crab \$10	<b>\$9</b>

JUNIOR PLATES

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

<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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