

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	CHICKEN & AVOCADO "TWO FINGERS" jalapeño, cilantro, sweet soy glaze	\$14
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, onion, 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 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	HILL COUNTRY FARM BOARD cured meats, local cheeses, artisan toast	\$24
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	TUNA & AVOCADO MARTINI cucumber, green apples, jalapeño, green onion, taro chips	\$18
CAVIAR & ACCOUTREMENTS*	Domestic \$55 / OZ Imported \$110 / OZ	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 \$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
HEDGE HILL "SLAB" ICEBERG hedge hill ranchette, domestic blue cheese, tomato, maple bacon, red onion, candied pecans, deviled egg	\$12	SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$21
CLASSIC CAESAR SALAD anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$11	VEGAN KALE CAESAR shaved brussels, almonds, quinoa, seasoned tofu croutons	\$15
LULU'S SICILIAN SEAFOOD SALAD shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper	\$28	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

LUNCHEON SPECIALTIES & GRILLED SEAFOOD

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

LUNCH CUT SCOTTISH SALMON* steamed green beans, boursin mashed potatoes	\$23	LIBERTY TACOS (3) slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries	
TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) & BUTTER CRAB steamed green beans, garlicky mashed potatoes	\$35	fried oysters	\$17
LUNCH CUT VISITING SWIMMER steamed green beans, garlicky mashed potatoes	MKT	grilled fish	\$17
PETITE FILET MIGNON* (6OZ) grilled asparagus & bacon jam	\$48	MIXED GRILL: PETITE FILET MIGNON* & HALF GRILLED MAINE LOBSTER garlicky mashed potatoes, steamed green beans, butter	\$60
GULF FRIED SHRIMP & OYSTER (4&4) PLATTER french fries, puppy, sauces, lemon	\$21	SURF & TURF: LIBERTY CHEESEBURGER* & HALF GRILLED MAINE LOBSTER french fries, butter	\$31
CHESAPEAKE CRAB CAKE 6OZ butter fried, brussel slaw, remoulade, fries	\$36.5	CHICKEN FRIED RIB-EYE french fries, steamed green beans, choice cream gravy or chile con queso, grilled jalapeño	\$24
LK OYSTERETTE SPECIAL* 2 gulf oysters, 2 garlic butter grilled oysters, 2 jumbo cocktail shrimp, warm bread, lobster bisque or seafood gumbo		CUP	BOWL
		\$21	\$25

BURGERS, PASTA & SUCH

TRUFFLE CHEESEBURGER* wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21	LIBERTY LOBSTER ROLL croissant, sliced apples, celery, remoulade, truffle tarro chips	\$32
LIBERTY CHEESEBURGER* wagyu beef, American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5	SHRIMP AND COLOSSAL CRAB SCAMPI black pepper fettuccine, maldon roasted tomatoes, arugula	\$28
TUNA BLT SANDWICH* seared ahi tuna, bacon jam, baby iceberg, tomato	\$19.5	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
French Green Beans, Irish Butter	\$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
Balinese Room Fried Crab Rice	\$16	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

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