

## RAW BAR SELECTION

<b>GULF OF MEXICO OYSTER SELECTS*</b> Texas & Louisiana	\$3 / EA	<b>LIBERTY TOWER*</b> 1/2 dozen (6) mixed oysters, 5 jumbo cocktail shrimp, and avocado crab cocktail	\$70
<b>SEASONAL EAST COAST OYSTER VARIETAL*</b> ask your server for today's fresh selections	\$4 / EA	<b>LIBERTY STACKED TOWER*</b> dozen (12) mixed oysters, 8 cocktail shrimp, 1 Lb poached lobster, avocado crab cocktail	\$135

## SUSHI & SASHIMI CUTS

<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: jalapeño, avocado</b>	\$24	<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: jalapeño, avocado</b>	\$17
<b>CITRUS CHILI SCOTTISH SALMON SASHIMI*</b> 48 hour cure, micro cilantro, cucumber, radish, jalapeño	\$21	<b>BLACK TRUFFLE HAMACHI*</b> crispy garlic, truffle ponzu, carrot strings	\$23

## SHARING

<b>STEAMED MUSSELS</b> Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	\$18	<b>BUTTERMILK LOBSTER BITES</b> remoulade, LK mustard	\$26
<b>CHAR-GRILLED GULF OYSTER SELECTS</b> choice of parmesan-herb butter or bacon jam & butter	6 / \$20	<b>DEVILED EGGS</b> fried oyster, bacon jam, dill pickle	\$13
<b>GRILLED COASTAL BOARD</b> (2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams aleppo, 1/2 lb mussels, garlic bread	\$27	<b>CHESAPEAKE CRAB BALLS (6)</b> crispy fried, remoulade, lemon	\$17
<b>JUMBO POACHED SHRIMP (5)</b> cocktail sauce, lemon, LK mustard	\$19	<b>MORNING FARM BOARD</b> deviled eggs, mapley bacon, pan sausage, croissants, bacon jam, butter	\$16
<b>AVOCADO &amp; LUMP CRAB COCKTAIL</b> shaved onion, remoulade, warm tortilla chips	\$21	<b>AVOCADO FRITES &amp; BEET HUMMUS</b> taro root chips, remoulade	\$14
<b>CALAMARI, SHRIMP &amp; ASPARAGUS</b> flash fried, marinara, remoulade, lemon	\$15	<b>AVOCADO TOAST "BLT"</b> toasted cranberry-walnut, iceberg, baby heirloom tomatoes	\$13
<b>CURED SALMON &amp; CAVIAR BOARD*</b> Ora King salmon gravlax, domestic caviar, accoutrements	\$75	<b>CAMPECHANA TOAST</b> shrimp, lump crab, sweet tomato, avocado	\$17
<b>CAVIAR &amp; ACCOUTREMENTS*</b>	<b>Domestic \$65 / OZ</b> <b>Imported \$125 / OZ</b>	<b>CAKE &amp; BACON PARKER HOUSE ROLLS</b> Irish butter, bacon jam	\$7

## SOUPS & SALADS

**custom add-ins 3 grilled or fried shrimp \$10 · colossal lump crab \$16  
grilled or fried chicken \$8 · 3 fried oysters \$8**

<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	\$11
<b>LOBSTER BISQUE</b> poached Maine lobster, fresh pea shoots	<b>CUP \$14 BOWL \$22</b>	<b>FARMHOUSE CHICKEN COBB</b> spring mix, celery, cucumber, heirloom tomatoes, boiled egg, bacon, bleu crumbles, ranchette dressing	\$16
<b>THE ORIGINAL "BED AND BREAKFAST"*</b> 2 eggs any style, bacon, breakfast potatoes, baby heirloom tomatoes, french toast croutons, maple syrup vinaigrette	\$15	<b>SHRIMP &amp; CRAB LOUIS</b> greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$23
<b>HEDGE HILL "SLAB" ICEBERG</b> hedge hill ranchette, domestic blue cheese, tomato, mapley bacon, red onion, candied pecans, deviled egg	\$14	<b>LULU'S SICILIAN SEAFOOD SALAD</b> shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper	\$28
<b>CLASSIC CAESAR SALAD</b> anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$12	<b>VEGAN KALE CAESAR</b> shaved brussels, almonds, quinoa, seasoned tofu croutons	\$15
		<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. 02-10-2022

## BREAKFAST SPECIALTIES

<b>LIBERTY EGG, MAPLEY BACON &amp; PAN SAUSAGE*</b> (2,2,2) cheesy grits or potatoes, strawberries, toast, jam, butter	\$19	<b>UPSIDE DOWN AVOCADO QUICHE</b> prosciutto, roasted red peppers, queso blanco	\$16
<b>RED VELVET WAFFLE &amp; FRIED CHICKEN STRIPS</b> bacon jam, butter, grilled jalapeño	\$18	<b>EL DORADO HOTEL (1849) FRIED OYSTER BACON &amp; TOMATO OMELETTE</b> cheesy grits or potatoes, strawberries, toast, jam, butter	\$19
<b>"SOUFFLE" PANCAKES</b> warm maple syrup, butter	\$16	<b>COASTAL BENEDICT</b> cheesy grits or potatoes poached Maine lobster, lobster cream, fresh-baked croissant crab cake, hollandaise, puff pastry	\$34 \$33
<b>LOLA'S LEMON &amp; POPPYSEED PANCAKES</b> fresh lemon curd, maple syrup	\$16	<b>EGG &amp; PROSCIUTTO BENEDICT</b> cheesy grits or potatoes	\$16
<b>HONEY BUTTER FRENCH TOAST</b> battered bread pudding, local honey, fresh berries	\$15	<b>CHICKEN FRIED RIB-EYE &amp; 2 EGGS*</b> cream gravy or chili con queso, cheesy grits or potatoes strawberries, toast, jam, butter	\$24
<b>QUINOA BREAKFAST BOWL*</b> 2 eggs any style, spinach, tomatoes, avocado, carrots, bacon-infused quinoa	\$15	<b>BIG AS YOUR A** BREAKFAST*</b> chicken fried rib-eye, 2 eggs, 2 pancakes, mapley bacon, grits, fried oysters, bacon jam, parker house roll	\$33
<b>EGGS IN PURGATORY</b> maldon-roasted tomatoes, fresh herbs, shaved parmesan, garlic bread	\$15		

## BURGERS, PASTA & SUCH

<b>TRUFFLE CHEESEBURGER*</b> wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21	<b>SHRIMP AND COLOSSAL CRAB SCAMPI</b> black pepper fettuccine, maldon roasted tomatoes, arugula	\$30
<b>LIBERTY CHEESEBURGER*</b> wagyu beef, American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5	<b>CHESAPEAKE CRAB CAKE 6OZ</b> butter fried, brussel slaw, remoulade, fries	\$38.5
<b>LIBERTY LOBSTER ROLL</b> croissant, sliced apples, celery, remoulade, truffle tarro chips	\$32	<b>LINGUINE PESCATORE</b> mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter	\$31
<b>DIXIE FRIED CHICKEN SLIDERS (3)</b> white American cheese, dill pickle, bacon jam, cream gravy	\$17	<b>LOBSTER STUFFED SHELLS</b> marinara, dill parmesan, lemon basil butter	\$33
<b>CHICKEN CORDON BLEU SANDWICH</b> american cheese, prosciutto, spring mix, LK mustard	\$17	<b>CHICKEN FLORENTINE LASAGNA</b> spinach, mushrooms, prosciutto, tomatoes	\$24
<b>TRUFFLE GRILLED CHEESE</b> oyster mushrooms, truffle gouda, mozzarella, provolone	\$17	<b>CAULIFLOWER PARMESAN</b> mozzarella, parmesan, Lemon basil fettuccine	\$22

## SHARABLE SIDES

<b>Grilled Asparagus &amp; Bacon Jam</b>	\$12	<b>French Fries</b>	\$7
<b>Breakfast Potatoes</b>	\$8	<b>Truffle French Fries, Foie Gras Aioli</b>	\$10
<b>Sautéed Spinach &amp; Garlic</b>	\$9	<b>Onion Rings, Remoulade</b>	\$9
<b>Brussel Slaw</b>	\$4	<b>Small Green Room Salad</b>	\$7
<b>Brussel Sprouts, Agave Balsamic, Cognac Bacon</b>	\$11	<b>Small Wedge Salad</b>	\$8
<b>Fresh Seasonal Fruit</b>	\$6	<b>Small Ceasar Salad</b>	\$7
<b>Boursin Mashed Potatoes</b> add Maine lobster claw & tail chunks \$14 add shrimp & colossal lump crab \$12	\$10	<b>Macaroni &amp; Cheese</b> add Maine lobster claw & tail chunks \$14 add shrimp & colossal lump crab \$12	\$11

## JUNIOR PLATES

\$12 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. 02-10-2022