

RAW BAR SELECTION

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

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	\$17.5	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	\$24	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	\$17

SHARING

STEAMED MUSSELS Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	\$18	BUTTERMILK LOBSTER BITES remoulade, LK mustard	\$26
CHAR-GRILLED GULF OYSTER SELECTS choice of parmesan-herb butter or bacon jam & butter	6 / \$20	DEVILED EGGS fried oyster, bacon jam, dill pickle	\$13
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	\$17
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	\$21	AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade	\$14
CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon	\$15	TUNA & AVOCADO MARTINI cucumber, green apples, jalapeño, green onion, taro chips	\$20
CAVIAR & ACCOUTREMENTS*	Domestic \$65 / OZ Imported \$125 / OZ	CAKE & BACON PARKER HOUSE ROLLS honey agave 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**

CREOLE SHRIMP & SEAFOOD GUMBO steamed rice, garlic bread	CUP \$9 BOWL \$16	SIMPLE GREENS SALAD spring mix, apple, celery, radish, cucumber, choice of dressing	\$11
LOBSTER BISQUE poached Maine lobster, fresh pea shoots	CUP \$14 BOWL \$22	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	\$14	SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$23
CLASSIC CAESAR SALAD anchovy dressing, reggiano parmesan, romaine, garlic butter croutons	\$12	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. 02-10-2022

WHERE THE LAND MEETS THE SEA

custom add-ins 3 grilled shrimp \$10 • colossal lump crab \$16
broiled lobster tail \$28 • 3 fried oysters \$8

TEXAS REDFISH ON THE HALF SHELL jumbo lump, lemon beurre blanc, broccolini	\$39	LIBERTY LOBSTER ROLL croissant, sliced apples, celery, remoulade, truffle tarro chips	\$32
SCOTTISH SALMON* lemon beurre blanc, boursin mashed potatoes	\$37	PETITE FILET OSCAR* jumbo lump, hollandaise, asparagus	\$52
PAN SEARED CHILEAN SEABASS citrus horseradish glaze, spinach, crispy beetroot	\$48	AUSTRALIAN WAGYU STRIP DIANE* mushrooms, caramelize onions, boursin mashed potatoes	\$56
16 SPICE TUNA MIGNON* shoyu mustard, crab fried rice	\$39	8oz FILET MIGNON* boursin mashed potatoes	\$54
MAINE LOBSTER split in half, grilled, herbed butter	\$44/LB	14oz RIBEYE* truffle butter, boursin mashed potatoes	\$58
CRAB STUFFED SHRIMP lemon beurre blanc, aleppo potato cake	\$37	BROILED TWIN TAILS melted butter, broccolini	\$68
JUMBO FRIED SHRIMP LK mustard, cocktail sauce, brussel slaw, fries	\$34	TRUFFLE CHEESEBURGER* truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21
CHESAPEAKE CRAB CAKE 10OZ butter fried, brussel slaw, remoulade, fries	\$50	LIBERTY CHEESEBURGER* American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5
LIBERTINE SEAFOOD PLATTER broiled or fried, market fish, shrimp, crab ball, oysters	\$38		

PASTA SPECIALTIES

SHRIMP AND COLOSSAL CRAB SCAMPI black pepper fettuccine, maldon roasted tomatoes, arugula	\$30	LOBSTER STUFFED SHELLS marinara, dill parmesan, lemon basil butter	\$33
LINGUINE PESCATORE mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter	\$31	CHICKEN FLORENTINE LASAGNA spinach, mushrooms, prosciutto, tomatoes	\$24
CAULIFLOWER PARMESAN mozzarella, parmesan, Lemon basil fettuccine	\$22		

SHARABLE SIDES

Grilled Asparagus & Bacon Jam	\$12	French Fries	\$7
French Green Beans, Irish Butter	\$9	Truffle French Fries, Foie Gras Aioli	\$10
Sautéed Spinach & Garlic	\$9	Onion Rings, Remoulade	\$9
Brussel Slaw	\$4	Small Green Room Salad	\$7
Brussel Sprouts, Agave Balsamic, Cognac Bacon	\$12	Small Wedge Salad	\$8
Balinese Room Fried Crab Rice	\$18	Small Ceasar Salad	\$7
Boursin Mashed Potatoes add Maine lobster claw & tail chunks \$14 add shrimp & colossal lump crab \$12	\$10	Macaroni & Cheese 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