

RAW BAR SELECTION

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| 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

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| CITRUS CHILI SCOTTISH SALMON SASHIMI* 48 hour cure, micro cilantro, cucumber, radish, jalapeño | \$21 | BLACK TRUFFLE HAMACHI* crispy garlic, truffle ponzu, carrot strings | \$23 |
| SPICY TUNA ROLL* crispy jalapeño, green onion, spicy mayo | \$18 | CHICKEN LETTUCE WRAP ROLL roasted red pepper, green apple, tamari glaze sesame, almonds | \$16 |
| SESAME SEARED AHI TUNA* ponzu, shoyu mustard, sushi slaw | \$18.5 | VEGAN SHAGGY DOG ROLL seasoned tofu, radish, cucumber, avocado, carrot, sesame, green onion, spicy vegan mayo | \$14 |
| WAGYU BEEF TATAKI* truffle ponzu, smoked sesame ginger oil, sushi slaw | \$17.5 | 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 |
| 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 | | |

SHARING

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| 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**

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| 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, mapley 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. 06-02-2022

LUNCHEON SPECIALTIES & GRILLED SEAFOOD

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

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| <p>LUNCH CUT SCOTTISH SALMON* \$24 steamed green beans, boursin mashed potatoes</p> <p>TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) & BUTTER CRAB \$35 steamed green beans, garlicky mashed potatoes</p> <p>LUNCH CUT VISITING SWIMMER MKT steamed green beans, garlicky mashed potatoes</p> <p>PETITE FILET MIGNON* (6OZ) \$48 grilled asparagus & bacon jam</p> <p>GULF FRIED SHRIMP & OYSTER (4&4) PLATTER \$23 french fries, hushpuppy, sauces, lemon</p> <p>CHESAPEAKE CRAB CAKE 6OZ \$38.5 butter fried, brussel slaw, remoulade, fries</p> | | <p>LIBERTY TACOS (3) slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries fried oysters \$19 grilled fish \$19</p> <p>MIXED GRILL: PETITE FILET MIGNON* & HALF GRILLED MAINE LOBSTER \$60 garlicky mashed potatoes, steamed green beans, butter</p> <p>SURF & TURF: LIBERTY CHEESEBURGER* & HALF GRILLED MAINE LOBSTER \$33 french fries, butter</p> <p>CHICKEN FRIED RIB-EYE \$24 french fries, steamed green beans, choice cream gravy or chile con queso, grilled jalapeño</p> |
| <p>LK OYSTERETTE SPECIAL* 2 gulf oysters, 2 garlic butter grilled oysters, 2 jumbo cocktail shrimp, warm bread, lobster bisque or seafood gumbo</p> | <p>CUP \$21</p> | <p>BOWL \$25</p> |

BURGERS, PASTA & SUCH

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| <p>TRUFFLE CHEESEBURGER* \$21 wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula</p> <p>LIBERTY CHEESEBURGER* \$18.5 wagyu beef, american cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce</p> <p>TUNA BLT SANDWICH* \$19.5 seared ahi tuna, bacon jam, baby iceberg, tomato</p> <p>DIXIE FRIED CHICKEN SLIDERS (3) \$17 white american cheese, dill pickle, bacon jam, cream gravy</p> <p>CHICKEN CORDON BLEU SANDWICH \$17 american cheese, prosciutto, spring mix, LK mustard</p> <p>TRUFFLE GRILLED CHEESE \$17 oyster mushrooms, truffle gouda, mozzarella, provolone</p> | | <p>LIBERTY LOBSTER ROLL \$32 croissant, sliced apples, celery, remoulade, truffle taro chips</p> <p>SHRIMP AND COLOSSAL CRAB SCAMPI \$30 black pepper fettuccine, maldon roasted tomatoes, arugula</p> <p>LINGUINE PESCATORE \$31 mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter</p> <p>LOBSTER STUFFED SHELLS \$33 marinara, dill parmesan, lemon basil butter</p> <p>CHICKEN FLORENTINE LASAGNA \$24 spinach, mushrooms, prosciutto, tomatoes</p> <p>CAULIFLOWER PARMESAN \$22 mozzarella, parmesan, lemon basil fettuccine</p> |
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SHARABLE SIDES

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| <p>Grilled Asparagus & Bacon Jam \$12</p> <p>French Green Beans, Irish Butter \$9</p> <p>Sautéed Spinach & Garlic \$9</p> <p>Brussel Slaw \$4</p> <p>Brussel Sprouts, Agave Balsamic, Cognac Bacon \$12</p> <p>Balinese Room Fried Crab Rice \$18</p> <p>Boursin Mashed Potatoes \$10 add Maine lobster claw & tail chunks \$14 add shrimp & colossal lump crab \$12</p> | | <p>French Fries \$7</p> <p>Truffle French Fries, Foie Gras Aioli \$10</p> <p>Onion Rings, Remoulade \$9</p> <p>Small Green Room Salad \$7</p> <p>Small Wedge Salad \$8</p> <p>Small Ceasar Salad \$7</p> <p>Macaroni & Cheese \$11 add Maine lobster claw & tail chunks \$14 add shrimp & colossal lump crab \$12</p> |
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JUNIOR PLATES

\$12 Served with low-fat milk box or apple juice

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| 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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