

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

TUNA POKÉ "THE OYSTERETTE" BOWL* big-eye tuna, fried oysters, edamame, radish, tamari, sesame, scallion, onion, warm rice custom add-ins \$1 each: 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: jalapeño, avocado	\$17
CITRUS CHILI SCOTTISH SALMON SASHIMI* 48 hour cure, micro cilantro, cucumber, radish, jalapeño	\$21	BLACK TRUFFLE HAMACHI* crispy garlic, truffle ponzu, carrot strings	\$23

SHARING

STEAMED MUSSELS Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	\$18	BUTTERMILK LOBSTER BITES remoulade, LK mustard	\$26
CHAR-GRILLED GULF OYSTER SELECTS (6) choice of parmesan-herb butter or bacon jam & butter	\$20	DEVILED EGGS fried oyster, bacon jam, dill pickle	\$13
GRILLED COASTAL BOARD (2) grilled parmesan oysters, (2) bacon jam oysters, (2) seared scallops, 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	MORNING FARM BOARD deviled eggs, mapley bacon, pan sausage, croissants, bacon jam, butter	\$16
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	AVOCADO TOAST "BLT" toasted cranberry-walnut, iceberg, baby heirloom tomatoes	\$13
CURED SALMON & CAVIAR BOARD* Ora King salmon gravlax, domestic caviar, accoutrements	\$75	CRABCADO TOAST colossal lump crab, mashed avocado, baby radish, english cucumber	\$18
CAVIAR & ACCOUTREMENTS*	Domestic \$65 / OZ Imported \$125 / OZ	CAKE & BACON PARKER HOUSE ROLLS (4) oven warmed, honey agave butter, bacon jam	\$8

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	SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$23
HEDGE HILL "SLAB" ICEBERG hedge hill ranchette, domestic blue cheese, tomato, mapley bacon, red onion, candied pecans, deviled egg	\$14	FARMHOUSE CHICKEN COBB spring mix, celery, cucumber, heirloom tomatoes, boiled egg, bacon, bleu crumbles, ranchette dressing	\$16
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, scallops, 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. 09-20-2022

BREAKFAST SPECIALTIES

LIBERTY EGG, MAPLE BACON & PAN SAUSAGE* (2,2,2) cheesy grits or potatoes, strawberries, toast, jam, butter	\$19	EGGS IN PURGATORY maldon-roasted tomatoes, fresh herbs, shaved parmesan, warm garlic bread	\$15
TRUFFLED STEAK & EGGS 6oz filet mignon, fresh shaved truffles, truffled oyster mushrooms, soft scrambled eggs, strawberries, toast, jam, butter	\$37.5	EL DORADO HOTEL (1849) FRIED OYSTER BACON & TOMATO OMELETTE cheesy grits or potatoes, strawberries, toast, jam, butter	\$19
CHICKEN FRIED RIB-EYE & 2 EGGS* cream gravy or chili con queso, cheesy grits or potatoes, strawberries, toast, jam, butter	\$24	COASTAL BENEDICT choose between poached Maine lobster or chesapeake crab cake cheesy grits or potatoes	\$34
RED VELVET WAFFLE & FRIED CHICKEN STRIPS bacon jam, butter, grilled jalapeño	\$18	EGG & PROSCIUTTO BENEDICT cheesy grits or potatoes	\$16
"SOUFFLE" PANCAKES warm maple syrup, butter	\$16	QUINOA BREAKFAST BOWL* 2 eggs any style, spinach, tomatoes, avocado, carrots, bacon-infused quinoa	\$15
LOLA'S LEMON & POPPYSEED PANCAKES fresh lemon curd, maple syrup	\$16	CHICKEN SAUSAGE & KALE FRITTATA roasted red pepper, feta crumbles, arugula, baby radish	\$17
HONEY BUTTER FRENCH TOAST battered bread pudding, local honey, fresh berries	\$15		

BURGERS, PASTA & SUCH

TRUFFLE CHEESEBURGER* wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21	SHRIMP AND COLOSSAL CRAB SCAMPI black pepper fettuccine, maldon roasted tomatoes, arugula	\$30
LIBERTY CHEESEBURGER* wagyu beef, American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5	CHESAPEAKE CRAB CAKE 6OZ butter fried, brussel slaw, remoulade, fries	\$38.5
LIBERTY LOBSTER ROLL toasted brioche, truffle tarro chips, drawn butter	\$32	LINGUINE PESCATORE mussels, scallops, chorizo, red bell peppers, black olives, tomatoes, garlic butter	\$31
DIXIE FRIED CHICKEN SLIDERS (3) white American cheese, dill pickle, bacon jam, cream gravy	\$17	LOBSTER STUFFED SHELLS marinara, dill parmesan, lemon basil butter	\$33
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 cheddar, mozzarella, provolone	\$17	CAULIFLOWER PARMESAN mozzarella, parmesan, lemon basil fettuccine	\$22

SHARABLE SIDES

CHEESY GRITS	\$7	FRENCH FRIES	\$7
BREAKFAST POTATOES	\$8	TRUFFLE FRENCH FRIES foie gras aioli	\$10
BRUSSEL SLAW	\$4	ONION RINGS remoulade	\$9
BRUSSEL SPROUTS	\$12	FRENCH GREEN BEANS irish butter	\$9
FRESH SEASONAL FRUIT	\$6		
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

GRILLED CHEESE & EGG SANDWICH

RED VELVET WAFFLE

CHICKEN STRIPS & FRIES

EGGS, BACON & SAUSAGE

GRIDDLED BACON & CHEESE

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