

## 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>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
<b>SPICY TUNA ROLL*</b> crispy jalapeño, green onion, spicy mayo	\$18	<b>CHICKEN LETTUCE WRAP ROLL</b> roasted red pepper, green apple, tamari glaze sesame, almonds	\$16
<b>SESAME SEARED AHI TUNA*</b> ponzu, shoyu mustard, sushi slaw	\$18.5	<b>VEGAN SHAGGY DOG ROLL</b> seasoned tofu, radish, cucumber, avocado, carrot, sesame, green onion, spicy vegan mayo	\$14
<b>WAGYU BEEF TATAKI*</b> truffle ponzu, smoked sesame ginger oil, sushi slaw	\$17.5	<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: fried egg, jalapeño</b>	\$17
<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: fried egg, jalapeño, avocado</b>	\$24		

## 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>DEILED EGGS</b> fried oyster, bacon jam, dill pickle	\$13
<b>GRILLED COASTAL BOARD</b> (2) grilled parmesan oysters, (2) bacon jam oysters, (2) seared scallops, 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>HILL COUNTRY FARM BOARD</b> cured meats, local cheeses, artisan toast	\$24
<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>TUNA &amp; AVOCADO MARTINI</b> cucumber, green apples, jalapeño, green onion, taro chips	\$20
<b>CAVIAR &amp; ACCOUTREMENTS*</b>	<b>Domestic \$65 / OZ</b> <b>Imported \$125 / OZ</b>	<b>CAKE &amp; BACON PARKER HOUSE ROLLS</b> (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

<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>HEDGE HILL "SLAB" ICEBERG</b> hedge hill ranchette, domestic blue cheese, tomato, maple bacon, red onion, candied pecans, deviled egg	\$14	<b>SHRIMP &amp; CRAB LOUIS</b> greens, tomato, cooked egg, asparagus, 1000 islands dressing	\$23
<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>LULU'S SICILIAN SEAFOOD SALAD</b> shrimp, crab, mussels, scallops, calamari, celery heart, olive, caper, roasted pepper	\$28	<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 of 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

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

<b>TEXAS REDFISH ON THE HALF SHELL</b> jumbo lump, lemon beurre blanc, broccolini	<b>\$39</b>	<b>LIBERTY LOBSTER ROLL</b> toasted brioche, truffle tarro chips, drawn butter	<b>\$32</b>
<b>SCOTTISH SALMON*</b> lemon beurre blanc, boursin mashed potatoes	<b>\$37</b>	<b>AUSTRALIAN WAGYU STRIP DIANE*</b> mushrooms, caramelize onions, boursin mashed potatoes	<b>\$56</b>
<b>PAN SEARED CHILEAN SEABASS</b> creole mustard cream, herbed mashed potatoes	<b>\$48</b>	<b>8oz FILET MIGNON*</b> boursin mashed potatoes	<b>\$54</b>
<b>16 SPICE TUNA MIGNON*</b> shoyu mustard, crab fried rice	<b>\$39</b>	<b>14OZ RIBEYE*</b> truffle butter, boursin mashed potatoes	<b>\$58</b>
<b>MAINE LOBSTER</b> split in half, grilled, herbed butter	<b>\$44/LB</b>	<b>BROILED TWIN TAILS</b> melted butter, broccolini	<b>\$68</b>
<b>CRAB STUFFED SHRIMP</b> smashed marble potatoes, smoked tomato broth	<b>\$37</b>	<b>JUMBO FRIED SHRIMP</b> LK mustard, cocktail sauce, brussel slaw, fries	<b>\$34</b>
<b>CHESAPEAKE CRAB CAKE 10OZ</b> butter fried, brussel slaw, remoulade, fries	<b>\$50</b>	<b>TRUFFLE CHEESEBURGER*</b> truffle cheese, foie gras aioli, oyster mushrooms, arugula	<b>\$21</b>
<b>LIBERTINE BROILED SEAFOOD PLATTER</b> market fish, (2) jumbo shrimp, (3) seared scallops, (1) parmesan grilled oyster, boursin mashed potatoes, charred broccolini	<b>\$38</b>	<b>LIBERTY CHEESEBURGER*</b> American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	<b>\$18.5</b>

PASTA SPECIALTIES

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

SHARABLE SIDES

<b>GRILLED ASPARAGUS &amp; BACON JAM</b>	<b>\$12</b>	<b>FRENCH FRIES</b>	<b>\$7</b>
<b>SAUTÉED SPINACH &amp; GARLIC</b>	<b>\$9</b>	<b>TRUFFLE FRENCH FRIES</b> foie gras aioli	<b>\$10</b>
<b>BRUSSEL SLAW</b>	<b>\$4</b>	<b>ONION RINGS</b> remoulade	<b>\$9</b>
<b>BRUSSEL SPROUTS</b>	<b>\$12</b>	<b>FRENCH GREEN BEANS</b> irish butter	<b>\$9</b>
<b>BALINESE ROOM FRIED CRAB RICE</b>	<b>\$18</b>	<b>MACARONI &amp; CHEESE</b> add Maine lobster claw & tail chunks \$14 add shrimp & colossal lump crab \$12	<b>\$11</b>
<b>BOURSIN MASHED POTATOES</b> add Maine lobster claw & tail chunks \$14 add shrimp & colossal lump crab \$12	<b>\$10</b>		

JUNIOR PLATES

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

<b>MACARONI &amp; CHEESE BOWL</b>	<b>FRIED SHRIMP &amp; FRIES</b>
<b>MACARONI &amp; JO'S TOMATO SAUCE</b>	<b>CHICKEN STRIPS &amp; FRIES</b>
<b>STEAMED RICE &amp; GREEN BEANS</b>	<b>GRIDDLED BACON &amp; CHEESE</b>

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