

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	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

STEAMED MUSSELS Spanish chorizo, oven-dried tomatoes, herbs, garlic bread	\$18	BUTTERMILK LOBSTER BITES remoulade, LK mustard	\$26
CHAR-GRILLED GULF OYSTER (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	TUNA & AVOCADO MARTINI cucumber, green apples, jalapeño, green onion, truffle taro chips	\$20
JUMBO POACHED SHRIMP (5) cocktail sauce, lemon, LK mustard	\$19	CHESAPEAKE CRAB BALLS (6) crispy fried, remoulade, lemon	\$17
AVOCADO & LUMP CRAB COCKTAIL shaved onion, remoulade, warm tortilla chips	\$21	HILL COUNTRY FARM BOARD cured meats, local cheeses, artisan toast	\$24
CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon	\$15	AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade	\$14
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, maple 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

LUNCHEON SPECIALTIES & GRILLED SEAFOOD

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

LUNCH CUT SCOTTISH SALMON* steamed green beans, boursin mashed potatoes	\$24	LIBERTY TACOS (3) choose between fried oysters or grilled fish slaw, cilantro-jalapeño sauce, grilled jalapeño, pico de gallo-avocado salad, french fries	\$19
TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) & BUTTER CRAB steamed green beans, boursin mashed potatoes	\$35	MIXED GRILL: PETITE FILET MIGNON* & HALF GRILLED MAINE LOBSTER boursin mashed potatoes, steamed green beans, butter	\$60
LUNCH CUT VISITING SWIMMER steamed green beans, boursin mashed potatoes	MKT	SURF & TURF: LIBERTY CHEESEBURGER* & HALF GRILLED MAINE LOBSTER french fries, butter	\$33
PETITE FILET MIGNON* (6OZ) grilled asparagus & bacon jam	\$48	LIBERTINE BROILED SEAFOOD PLATTER market fish, (1) jumbo shrimp, (1) seared scallops, (1) parmesan grilled oyster, boursin mashed potatoes, charred broccolini	\$32
GULF FRIED SHRIMP & OYSTER (4&4) PLATTER french fries, hushpuppy, sauces, lemon	\$23	LK OYSTERETTE SPECIAL* CUP \$23 BOWL \$27 choose between lobster bisque or seafood gumbo (2) gulf oysters, (2) garlic butter grilled oysters, (2) jumbo cocktail shrimp, warm bread	
CHESAPEAKE CRAB CAKE 6OZ butter fried, brussel slaw, remoulade, fries	\$38.5		

BURGERS, PASTA & SUCH

TRUFFLE CHEESEBURGER* wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula	\$21	LIBERTY LOBSTER ROLL toasted brioche, truffle tarro chips, drawn butter	\$32
LIBERTY CHEESEBURGER* wagyu beef, american cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce	\$18.5	SHRIMP AND COLOSSAL CRAB SCAMPI fettuccine, maldon roasted tomatoes, arugula	\$30
TUNA BLT SANDWICH* seared ahi tuna, bacon jam, baby iceberg, tomato	\$19.5	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

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

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

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