

CAVIAR*

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk, Crème Fraîche

ROYAL OSSETRA 140/OZ

TSAR IMPERIAL SIBERIAN 190/OZ

KALUGA HUSO HYBRID 290/OZ

SOUPS

ROASTED ORGANIC CHICKEN 11

Swiss Chard | Spätzle

SHE CRAB SOUP 14

Lump Blue Crab | Basil Oil

BEGINNINGS

PRAWN COCKTAIL* 19

Lemon | Traditional Cocktail Sauce

SEASONAL OYSTERS* 18/½ doz. | 30/doz.

Green Apple Foam

MUSSELS* 19

Chardonnay | Shallots | Parsley | Pesto | Baguette

TUNA POKE* 16

Ahi Tuna | Avocado | Toasted Macadamias | Thai Bird Chilies | Plantains

SCALLOP CRUDO* 15

Citrus | Sweet Drop Peppers | Candied Jalapeño | Grapefruit Pearls

CRAB CAKE 20

Jumbo Lump Blue Crab | Whole Grain Mustard Remoulade

Crisp Celeriac Slaw

LIGHTLY SMOKED BEEF TARTARE* 16

Shallots | Capers | Roasted Garlic Egg Yolk Jam

Dijon Mustard | Worcestershire | Herb Salad

HUSHPUPIES 12

Poblano & Honey Aioli

TEXAS TRIO 16

House Made Guacamole | Fire Roasted Salsa | Queso Blanco | Corn Tortilla

Chips

CHARCUTERIE 22

Chef's Selection of Cured Meats & Artisan Cheeses

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

SUSHI

SPICY TUNA ROLL* 16

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

SALMON ROLL* 14

Salmon | Avocado | Cream Cheese | Sesame Seeds

CALIFORNIA ROLL* 16

Lump Blue Crab | Masago | Avocado | Cucumber

VEGETARIAN ROLL* 11

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

GRILLED FLATBREADS

SMOKED SALMON* 19

Crème Fraîche | Arugula | Capers | Pickled Red Onions | Dill | Chives

NUESKE'S BACON AND GRUYERE CHEESE 16

Smoked Bacon | Caramelized Onion | Gruyere

Crème Fraîche | Green Onion

GREENS

LOCAL GREENS 11

Heirloom Baby Tomatoes | Cucumber | Seed Brittle | Pickled Radish

White Balsamic Vinaigrette

SPINACH AND ARUGULA 12

Pomegranate Seeds | Roasted Baby Beets | Feta | Candied Texas Pecans

Honey Vinaigrette

BURRATA AND HEIRLOOM TOMATOES 18

Basil Oil | Quinoa | Aji Amarillo Vinaigrette

ROMAINE HEARTS AND BABY KALE 10

Torn Garlic Croutons | 24-Month Aged Parmesan

Pink Peppercorn-White Anchovy Dressing

SIGNATURE ROSÉ SANGRIA 15

St-Germain Elderflower | White Cranberry Juice

Fresh Seasonal Berries | Sparkling Rosé

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MAINS

SKUNA BAY SALMON* 29

Pan Seared | Beluga Lentils & Quinoa | Beurre Rouge
Petite Herb Salad

GULF RED SNAPPER FILLET* 33

Sautéed | Potato Leek Cake | Jumbo Asparagus
Brown Butter Balsamic Emulsion

GULF COAST BOUILLABAISSÉ* 31

Fish of the Day | Clams | Mussels | Shrimp | Saffron Potatoes
Garlic Saffron Aioli | Grilled Ciabatta

LOCAL ROASTED CHICKEN BREAST 26

Celeriac Mousseline | Roasted Heirloom Carrots
Pearl Onions | Thyme Jus

MAINE LOBSTER WITH HAND ROLLED POTATO GNOCCHI 44

Lobster Bisque | English Peas | Parmesan
Tarragon | Chives

TEXAS ANGUS FILET MIGNON* 42

Creamy Swiss Chard | Crispy Onion Ring | Demi Glace

TEXAS AKAUSHI STRIP LOIN* 55

Truffle Yukon Gold Purée | Hen of the Woods Mushrooms
Heirloom Carrots | Red Wine & Confit Shallot Sauce

HOUSE MADE FETTUCINE* 25

Little Neck Clams | White Wine & Fresh Herb Butter

SEASONAL FORAGED MUSHROOM RISOTTO 19

Mascarpone | Aged Parmesan | Cracked Hazelnut Crisp | Parsley

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