



## **Appetizers**

Char-Broiled Gulf Oysters- Garlic Confit butter	Half Dozen 16/Dozen 32
East Coast Oysters- excellent accompaniments	Half Dozen 18/Dozen 34
White Gulf Shrimp, Long Beans, Green Harissa Cream	16
PEI Mussels, Tomato Broth, Sourdough Baguette	14
Tuna Tartar, Fattoush Salad, Sumac Vinaigrette	15
Slow Braised Rosemary Infused Beef Meatballs, Taleggio Cream	14
Romaine and Arugula Salad, Ranch Dressing, Tomatoes, Chives, Pecorino, Sourdough Croutons	13
Caprese Salad, Local Texas Tomatoes, Fresh Mozzarella, Olive Oil, Basil	14

## **Sides (the perfect accompaniment to your entree)**

Baked Baby Eggplants (Parmesan Style)	10
Roasted Garlic Baby Yukon Potatoes, Rosemary	10
Seasonal Vegetables - Summer Squash Sauté, Tomatoes, Onions, Texas Tarragon	10

## **Entrees**

Seared Redfish, Veracruzana Sauce, Saffron Rice	27
Linguine and Clams, Garlic-Butter, Parsley	24
Cioppino - (Italian Seafood Stew) Redfish, Shrimp, Scallop, Mussels, Clams, Tomato Broth	36
Seared Atlantic Diver Scallops - Creamy Polenta, Charred Tomato Vinaigrette, Thyme	32
8oz. Filet Mignon, Cheddar Baked Tomato, Béarnaise Sauce	48
8 oz Angus Burger, Tomato, Lettuce, Onion, Fries	17
Char- Broiled Lobster - Crispy Garlic, Herb Butter, Lobster Claw Stuffing	Half- 30/Full 56

## **ADD-ON A LA CARTE**

Sautéed Shrimp (3)	14
Seared Scallops (2)	16