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