

PEARLS OF THE SEA

***Seafood Tower 80 / 160**
See Server for Daily Selections

***Half Dozen Raw Oysters on the Half Shell**
Spicy Ponzu, Escabeche Mignonette, Horseradish-Cocktail
Texas Gulf 22 Southern Gulf 24

CEVICHE

***Ahi Tuna 23**
Ginger, Spicy Ponzu, Togarashi, Pickled Grapes,
Serrano Peppers

***Aguachile Crudo 22**
Sea Scallops, Cucumber Ribbons, Pepitas, Watermelon
Radish, Yucca Chips

GULF CHARBROILED OYSTERS

Nola Style Charbroiled Oysters 21
Garlic Butter, Parmesan Cheese, Rosemary

Baked Oysters Yvonne 30
Crabmeat, Champagne Cream, American Caviar

FROM OUR BAKERY

Benne Seed Parker House Rolls 15
Poblano "Pimento Cheese", Smoked Drum Mousse,
Pickled Veggies

Note: When we're out, we're out

STARTERS

Seafood Mezcal Cocktail 25
Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain,
Charred Lime-Chipotle Dressing

Crispy Thai Shrimp 21
Cabbage Slaw, Thai Chili Sauce, Cilantro-Aioli

Caribbean Mussels 23
Jamaican Curry, Coconut Milk, Charred Pineapples,
Shishito Peppers

Grilled Octopus 21
Sorghum Glaze, Rainbow Fingerlings, Heirloom Carrots,
Frisée

Little C's Pork Ribs 18
Miso Glaze, Kimchi Cucumbers, Peanuts

SOUP AND SALAD

Boutte's Gumbo 19
Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Field Green Salad 16
Beets, Arugula, Bosc Pears, Whey Bleu Cheese,
Candied Pecans

Texas Pumpkin & Coconut Soup 18
Jamaican Curried Shrimp, Pancetta, Fire Roasted
Pepitas, Crispy Ginger, Pea Tendrils

Romaine Wedge Salad 18
Tempura Okra, Heirloom Tomatoes, Candied Bacon,
Buttermilk-Herb Dressing, Chlorophyll Oil

Chef de Cuisine: Ricardo Ingles **Sous Chef:** Klarisa Lasley

*The consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness. | No separate checks for parties of 6+ and a 20% gratuity will be applied. | \$5 split charge on all entrees. No outside food, drinks, cakes, or pastries are permitted. If outside food is brought for consumption, a \$5 per person fee will be applied, based on party size. Updated October 28, 2022



ENTREES

Simply Grill Fish MKT
Daily Catch, Seasonal Vegetables
See Server for Daily Selections

Market Vegetable Plate 26
See Server for Daily Selection

Grilled Lamb Chops 52
Watercress-Apple Salad, Roasted Gold Potatoes,
Yogurt-Mint Crème, Chimichurri

Peri Peri Dusted Cornish Hen 38
Farro, Pure Luck Feta, Arugula, Toasted Almonds,
Preserved Lemon, Salsa Verde

Scallops Koetter 44
Carolina Gold Crust, Jicama, Herb Salad, Texas
Grapefruit, Pomegranates

CHEF'S CLASSICS

Crispy Redfish 42
Bourbon Short Rib Agnolotti, Sweet Corn Succotash,
Caramelized Fennel, Pickled Blood Orange, Tasso

Halibut and Crabmeat 52
Orzo Pasta, Smoked Onions, Confit Tomatoes, Maitake
Mushrooms

Muddled Stew 40
Braised Pork Belly, Redfish, Clams, Gulf Shrimp, 13-Minute
Egg, Tomato-Saffron Broth

WHOLE FISH

Thai Style Snapper for Two MKT
Red Curry Gastrique & Thai Barbecue Sauce

STEAKS

Chef's Feature Steak MKT

10 oz Wagyu Flat Iron Steak 56

6 oz / 8 oz Filet Black Angus 50 / 58

14 oz / 18 oz Prime Ribeye 61 / 78

16 oz Niman Ranch Tomahawk Porkchop 42
Sorghum Glaze, Country-Fried Apples

"The Walley" Burger 26
Benne Seed Bun, Neuske's Bacon, Texas Gold Cheddar,
Bourbon Ketchup, Beer Mustard, Duck-Fat French Fries

SIDES

Vivian's Truffle Mac & Cheese	24
Crispy-Bacon Brussel Sprouts	17
Kimchi Collard Greens	15
Garlic Roasted Whipped Potatoes	15
Duck Fat-Bacon Lyonnaise Potatoes	17
Caramelized Vegetables	16
Wild Mushroom-Cipollini Ragoût	16
Hoppin John-Fried Rice	15