TO START
Caviar
Siberian       Osetra

Oysters
Raw Fried Baked

Chilled Shrimp
Citrus, Pistachio, Mint

Baked Clams
Parmesan, Bacon, Sourdough

Kampachi Tartare
Papaya, Coconut, Tapioca Chip

Tuna Crudo
Yuzu Kosho, Green Apple, Puffed Wild Rice

Charred Spanish Octopus
Black Garlic, Eggplant, Urfa Chili

Moules-Frites
White Wine, Garlic Butter

Smoked Mahi Mahi Dip
Pineapple Chow-Chow, Potato Chips
> Add Trout Roe

Burrata Tartine
Sweet Potato, Prosciutto, Mizuna

Seafood Plateau
Oysters, Shrimp, Kampachi Tartare, Mahi Dip
> Petite
> Royale

Oyster Shooters
Mezcal, Tomato, Coriander
> Smoke Trout Roe
> Siberian Caviar

PASTA
Crawfish Risotto
Andouille, Filé Powder

Spaghetti Vongole
Little Neck Clams, Sea Urchin, Seaweed

Masa Gnocchi
Squash Mole, Maitake, Queso Fresco

MEAT
Chicken
Parsnip, Brussels Sprouts, Wild Rice

Hanger Steak (8oz)
Bordelaise, Bone Marrow

Dry Aged Burger
Raclette, Pork Belly, Horseradish
> French Fries

Grilled Pork Chop
Red Cabbage, Rutabaga, Fig

SEAFOOD
Branzino
Cucumber, Skordalia

Blackened Red Snapper
Ají Amarillo

Swordfish Au Poivre
Pomme Anna, Green Peppercorn Sauce

Ora King Salmon
Beets, Labneh, Pine Nut Gremolata

Dover Sole
Prepared Meunière

Simply Prepared
Any fish can be prepared grilled, seared, or steamed with olive oil and lemon
Served with choice of side

SIDES
Sautéed Greens
Fall Squash

Brussels Sprouts
Wild Mushroom Vol Au Vent

Potato Purée
French Fries
Orzo

SOUPS AND SALADS
Clam Chowder
Potato, Puff Pastry, Bacon

Seafood Gumbo
Crab, Shrimp, Clam, Okra

Crudites
Cashew Chili Cream, Shabazi Ranch

Caesar Salad
Baby Gem, Boquerones, Parmesan

Endive Salad
Pear, Pecan, Manchego, Banyuls Vinaigrette

MAINSTAYS
Grouper Sandwich
Tomato Condiment, Caper Aioli
> French Fries

Crab Cake
Celeriac Rémoulade, Tomato Chutney, Bottarga

BBQ Shrimp
Satsuma, Cheddar Scallion Biscuit

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Seafood and poultry all sourced by local, sustainable farms.
from your friends
AARON BLUDORN, CHERIF MBODJI
& VICTORIA BLUDORN

FRUITS DE MER
with the spirit of the
TEXAS GULF COAST