

Dinner Menu



Pearls of the Sea

EAST COAST

18 ½ Dozen

36 Dozen

GULF OYSTERS

9 ½ Dozen

18 Dozen

Raw Oysters on the Half Shell

Spicy Ponzu Sauce, Escabeche

Mignonette, Horseradish Cocktail Sauce

**See Server for Daily Market Selections*

GRAAAND! HOLLEYWOOD 135

THE HOLLEYWOOD 75

MINI HOLLEYWOOD 40

Oysters on Half Shell Marinated Mussels

Pickled Shrimp

Snapper Ceviche

Campechana

Crabmeat Deviled Eggs

TEXAS CHARBROILED OYSTERS

NOLA Style Charbroiled Oyster 15

Garlic Butter, Parmesan Cheese, Rosemary

Baked Oyster "Yvonne" 18

Crabmeat, Champagne-Fennel Cream, American Caviar

Texas Oysters 15

Chipotle, Lime, Bourbon, Cumin

CEVICHE/CRUDO

Duo of Ceviche 15

Ask Server for Daily Selection

King Salmon Ceviche 14

Crispy Skin, Pickled Veggies, Orange Jelly,

Soy Leche de Tigre, Micro Mustard

Peruano 12

Snapper, Sweet Potatoes, Corn Nuts,

Passion Fruit Leche de Tigre

Aguachile Crudo 15

Scallops, Cucumber Smoked

Salt-Ribbon-Water, Pepitas, Shiso

Tuna Poke 16

Compressed Watermelon, Red Onion,

Aji Panca, Citrus Soy, Micro Cilantro

CAVIAR SERVICE

Hackelback 80

Paddlefish 70

Royal Ossetra 155

Crabmeat Deviled Eggs

& American Caviar 15

**No separate checks for parties of 8 or more. 20% gratuity will be applied.*

**\$5 split charge on all entrees.*

**To ensure the best dining experience for all guests, please do not use electronic devices in the main dining room.*

The consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness

STARTERS

Local Watermelon Salad 14

Pure Luck Feta, Black Olives, Nasturtium, Habanero and Yuzu Vinaigrette

Grilled Octopus 16

Sorghum Glaze, Rainbow Fingerlings, Heirloom Carrots

Thai Curry Mussels 15

Steamed with Sake, Kaffir Lime, Green Mango

Green Gazpacho 12

Avocado-Honeydew, Cauliflower Textures (grilled, pickled, chips), Chili Oil

Seafood Mezcal Martini 18

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain

Charred Lime-Chipotle Dressing

Koonce's Peanut Soup 12

Benne Seed, Honey-Cayenne-glazed Shrimp

Al's Tempura Softshell Crab 17

Creole Boiled Potatoes, Pickled Baby Corn, Sambal Remoulade, Andouille

LH Gumbo 15

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Field Green Salad 13

Beets, Arugula, Deep Ellum Blue, Bosc Pears, Candied Pecans

BENNE SEED PARKERHOUSE ROLLS 10

Poblano "Pimento" Cheese, Smoked Drum Mousse, Pickled Veggies

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

ENTREES

Crispy Redfish 32

Bourbon-smoked Short Rib Agnolotti, Sweet Corn Succotash, Caramelized Fennel, Blood Orange, Tasso Ham

Grilled Pork Chop 28

House-Made Tagliatelle, Suga Rosa, Rosemary, Fig Relish, Calvados-Star Anise Jus

Blackened Grouper 29

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Alaskan Halibut 38

Crabmeat, Orzo Pasta, Confit Tomatoes, Artichokes, Maitake Mushrooms, Lime Butter

Simply Grilled Fish Mkt.

Daily Catch, Seasonal Vegetables

Ask Server for Daily Selection

Dayboat Scallops 33

Carolina Gold Crust, Herb Salad, Artichokes, Texas Grapefruit, Caramelized Onions, Pomegranates

Farmer's Market Vegetable Plate 18

Ask Server for Daily Selection

Prime Cast Iron Ribeye 56

Creole Chorron, Duck Fat, Bacon, Lyonnaise Potatoes

WHOLE FISH

Thai-Style Fried Snapper for Two Mkt.

SIDES

Creamy Stone Grits 8

Kimchi Greens 8

Hoppin' John 8

Duck Fat, Bacon, Lyonnaise Potatoes 12

Caramelized Garden Vegetables 8

Sweet Corn Succotash 8

Vivian's Truffle Mac 15

Chef: Mark Holley Sous Chef: Patti Burdette General Manager: Eubern Thomas