

Dinner Menu



Pearls of the Sea

EAST COAST **GULF OYSTERS**
18 ½ Dozen 9 ½ Dozen
36 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 Crabmeat Deviled Eggs
Snapper Ceviche Campechana

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 12

Chipotle, Lime, Bourbon, Cumin

CEVICHE/CRUDO

Duo of Ceviche 12

Ask Server for Daily Selection

King Salmon Ceviche Tacos 12

Crispy Skin, Pickled Veggies, Orange Jelly,
Soy Leche de Tigre, Micro Mustard

Peruano 9

Snapper, Sweet Potatoes, Corn Nuts,
Passion Fruit Leche de Tigre

Aguachile Crudo 12

Scallops, Cucumber Smoked
Salt-Ribbon-Water, Pepitas, Shiso

Tuna Poke 14

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 12

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

Sweet Corn & Crab Chowder 13

Roasted Poblanos, Bacon Lardons, Chili Oil

AI'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

Southern Panzanella Salad 10

Heirloom Tomatoes, Cucumbers, Radish, Lady Creamers, Cornbread
Croutons, Grilled Sweet Onion Vinaigrette

BENNE SEED PARKERHOUSE ROLLS 10

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

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

ENTREES

Alaskan King Salmon Mkt.

Moroccan Style BBQ Sauce, Vegetable-Farro Stir-fry, Pickled Grapes,
Benne Seeds

Shrimp & Grits 28

Grilled Sorghum Glaze Shrimp, Pickled Serrano-Cheese Grits, Andouille-
Tomato Jus

Grilled Pork Chop 28

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

Blackened Gulf Fish 29

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

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 Choron, Duck Fat, Bacon, Lyonnaise Potatoes

WHOLE FISH

Thai-Style Fried Snapper for Two Mkt.

SHARE

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