

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 Snapper Ceviche

Campechana Crabmeat Deviled Eggs

Comeback Sauce Creole Honey Mustard

TEXAS CHARBROILED OYSTERS

NOLA Style Charbroiled Oyster 15

Garlic Butter, Parmesan Cheese, Rosemary

Baked Oyster "Yvonne" 18

Crabmeat, Champagne-Fennel Cream,

American Caviar

Oyster Diablo 15

Aji Amarillo, Chorizo, Pisco

CEVICHE/CRUDO

Duo of Ceviche 15

Lobster, Peruano

Black Ceviche 15

Octopus, Shrimp, Leche de Pantera, Red

Onion, Tomato, Cilantro, Aji Amarillo Foam,

Fried Calamari

Nantucket Bay Scallop Ceviche 18

Coconut Leche, Red Onion, Avocado Puree,

Mint, Cancha Powder

Peruano 12

Flounder, Sweet Potatoes, Corn Nuts,

Leche de Tigre

Snapper Ceviche 16

Kumquat, Lime, Mint, Benne Seeds, Truffle

Dust

CAVIAR SERVICE

Hackelback 80

Paddlefish 70

Royal Ossetra 155

Crabmeat Deviled Eggs & American Caviar 12

*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

Southern Crab Cake 20

Pickles, Chevril, Vermentino Cream

New Orleans Style BBQ Shrimp 16

Cane Syrup Aioli Toast, Rosemary, Fennel Slaw

Thai Curry Mussels 15

Steamed with Sake, Kaffir Lime, Green Mango

Seafood Mezcal Martini 18

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain

Charred Lime-Chipotle Dressing

Roasted Cauliflower Soup 14

Sherry, Brie Crostini, Tri Color Florets, Crispy Speck

Grilled Octopus 14

Sorghum Glaze, Rainbow Fingerlings, Heirloom Carrots

LH Gumbo 15

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Field Green Salad 11

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

The Wedge Salad 13

Buttermilk Peppercorn Ranch, Bacon, Grilled Onions,

Heirloom Tomatoes, Fried Pickled Okra

BENNE SEED PARKERHOUSE ROLLS 10

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

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

ENTREES

Lemon Brick Cornish Hen 28

Peri Peri, Farro, Marcona Almonds, Medjool Dates, Pepper Cress, Habenero-

Preserve Lemon Vinaigrette

Crispy Redfish 29

Bourbon-smoked Short Rib Agnolotti, Sweet Corn Succotash,

Caramelized Fennel, Pickled Satsuma, Tasso Ham

Gulf Flounder 36

Crabmeat, Maitake Mushrooms, Peanuts, Charred Tomatoes,

Fennel-Pickled Red Grape Slaw

Blackened Grouper 29

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens,

Ham Hock Pot Liquor

Simply Grilled Fish 29

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

Holley's Muddled Stew 29

Braised Pork Belly, Clams, Gulf Shrimp, Red Fish,

13-minute Egg, Crab-Tomato Broth

44 Farms Cast Iron Ribeye 56

Creole Choron, Duck Fat, Bacon, Lyonnaise Potatoes

WHOLE FISH

Thai-Style Fried Snapper for Two *MKT.*

Dorade Royale 32

Artichokes, Olives, Oven-Dried Tomatoes, Manila Clams, Salsa Verde

Louisiana Flounder "Plancha" For One 34

Rock Shrimp, Etouffee, Peppers, Mirliton-Okra Puppies

SIDES

Creamy Stone Grits 8

Kimchi Greens 8

Hoppin' John 8

Vivian's Truffle Mac 15

Caramelized Garden Vegetables 8

Sweet Corn Succotash 8

Duck Fat, Bacon, Lyonnaise Potatoes 12

Chef: Mark Holley Sous Chef: Patti Burdette Pastry Chef: Rana Khalifa