

# 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*

### 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 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

### Local Watermelon Salad 14

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

### New Orleans Style BBQ Shrimp 16

*Cane Syrup Aioli Toast, Rosemary, Fennel Slaw*

### Grilled Octopus 14

*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*

### Southern Crab Cake 20

*Pickles, Chervil, Vermentino Cream*

### LH Gumbo 15

*Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice*

### Field Green Salad 11

*Beets, Arugula, Deep Ellum 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

### Lacquered King Salmon 37

*Cane-Miso Glaze, Baby Bok Choy, Cherry Tomato Confit, Soba Noodles,*

*Toasted Almonds*

### Crispy Redfish 29

*Bourbon-smoked Short Rib Agnolotti, Sweet Corn Succotash,*

*Caramelized Fennel, Blood Orange, Tasso Ham*

### Alaskan Halibut 36

*Crabmeat, Orzo Pasta, Confit Tomatoes, Artichokes, Maitake Mushrooms,*

*Lime Butter*

### 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*

### Louisiana Crawfish Nantua 28

*House Linguini, Okra, Tomatoes, Corn, Tasso Crisp*

### Prime Cast Iron Ribeye 56

*Creole Choron, Duck Fat, Bacon, Lyonnaise Potatoes*

## WHOLE FISH

### Thai-Style Fried Snapper for Two MKT.

### Flounder "Plancha" For One 34

*Crawfish, 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*

*Crawfish Orzo Pasta 12*

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