

Lunch 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! HOLLYWOOD 135

THE HOLLYWOOD 75

MINI HOLLYWOOD 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 Jell,
Soy Leche de Tigre, Micro Mustard*

Peruano 12

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

Tuna Poke 16

*Compressed Watermelon, Red Onion, Aji Panca,
Citrus Soy, Micro Cilantro*

Aguachile Crudo 15

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

PRE-FIXE BUSINESS LUNCH \$25

1st Course-Select One

Dave's Redfish Chili

*Roasted Corn, Peppers, Navy Beans, Avocado,
Tortilla*

Field Green Salad

*Beets, Arugula, Paradise Blue, Bosc Pears,
Candied Pecans*

Peruano

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

2nd Course – Select One

Crispy Duck & Green Papaya Salad

*Pepitas, Heirloom Tomatoes, Green Beans,
Lime-Cilantro Vinaigrette*

Local Farmer's Market Vegetable Plate

Ask Server for Daily Selection

Fried Oyster Salad

*Romaine Hearts, Tomatoes, Charred Corn Relish,
Caesar Dressing*

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

STARTERS

Field Green Salad 13

Beets, Arugula, Paradise Blue, Bosc Pears, Candied Pecans

Seafood Mezcal Martini 18

*Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain,
Charred Lime-Chipotle Dressing*

Al's Tempura Softshell Crab 17

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

Local Watermelon Salad 14

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

Dave's Redfish Chili 12

Roasted Corn, Peppers, Navy Beans, Avocado, Tortilla

Thai Curry Mussels 15

Steamed with Sake, Kaffir Lime, Green Mango

LH Gumbo 15

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Koonce's Peanut Soup 12

Benne Seed, Honey-Cayenne-glazed Shrimp

BENNE SEED PARKERHOUSE ROLLS 6

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

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

SANDWICHES

Fried Egg & Pork Belly Sandwich 12

Chili Aioli, Shaved Lettuce, Tomato, Pickled Red Onions, French Roll

Holley's Burger 15

*Wagyu Beef, Bacon, Pale Horse Ale Mustard, Texas Gold
Cheddar, Bourbon Ketchup & Fries*

Korean Style Catfish Sandwich 16

Red Curry, Kimchi Slaw, Avocado, Hearts of Palm

LARGE SALADS

Fried Oyster Salad 17

*Romaine Hearts, Tomatoes, Charred Corn Relish,
Caesar Dressing*

Crispy Duck & Green Papaya Salad 17

Pepitas, Heirloom Tomatoes, Green Beans, Lime-Cilantro Vinaigrette

Sesame-Rubbed Yellowfin Tuna 26

*Cucumber Seaweed Salad, Tobiko, Taro Chip, Wasabi-Soy
Vinaigrette*

Grilled Alaskan King Salmon Salad Mkt.

*Field Greens, White Asparagus, Texas Peaches, Paradise Blue,
Spiced Pecans*

ENTREES

Whole Roasted Fish 26

Seasonal Vegetables, Chimichurri Sauce

Ask server for daily selection

Shrimp & Grits 26

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

Blackened Grouper 27

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

Simply Grilled Fish Mkt.

Local Catch, Seasonal Vegetables

Ask server for daily selection

Flat Iron Hanger Steak 26

Chimichurri, Duck Fat Lyonnaise Potatoes

Local Farmer's Market Vegetable Plate 16

Ask Server for Details

SIDES

Kimchi Greens	8	Fried Green Tomatoes	8
Pickled Serrano-Cheese Grits	8	Hoppin' John	8
Duck Fat Lyonnaise Potatoes	12	Caramelized Vegetables	8