

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! 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 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 Jell,

Soy Leche de Tigre, Micro Mustard

Peruano 9

Snapper, Sweet Potatoes, Corn Nuts, Passion Fruit

Leche de Tigre

Tuna Poke 14

Compressed Watermelon, Red Onion, Aji Panca,

Citrus Soy, Micro Cilantro

Aguachile Crudo 12

Scallops, Cucumber Smoked Salt-Ribbon-Water,

Pepitas, Shiso

CAVIAR SERVICE

Hackelback 80

Paddlefish 70

Royal Ossetra 155

Crabmeat Deviled Eggs & American Caviar 15

OYSTER SHOOTERS

French 75 9

Brokers, Lemon, Simple Syrup, Champagne

Catch Your Rye 9

Rye, Citrus, Brown Sugar

Oyster Bloody Mary 9

Holley's Original Bloody Mary

Choice of Mezcal or Cucumber Vodka

No separate checks for parties of 8 or more and a 20% gratuity will be applied. \$5 split charge on all entrees. The consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness.

STARTERS

Southern Panzanella Salad 10

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

Seafood Mezcal Martini 18

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

Southern Poutine 12

Kennebec Fries, Pork Debris, Chicory Hollandaise, Pickled Veggies

Local Watermelon Salad 12

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

Sweet Corn & Crab Chowder 13

Roasted Poblanos, Bacon Lardons, Chili Oil

BENNE SEED PARKERHOUSE ROLLS 6

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

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

SANDWICHES

Classic Burger 15

Double Meat, Cheddar Cheese, Holley's Secret Sauce, Lettuce, Tomato, Benne Seed Bun, Onion Rings

Spicy Chicken Vietnamese Bahn Mi 12

Citrus Marinade, Pickled Veggies, Siracha Aioli

Shrimp & Oyster Po'boy 16

Comeback Sauce, Lettuce, Tomatoes, Chips

Softshell Crab Sandwich 17

Hawaiian Bun, Sambal-Tamarind Aioli, Peanuts, Jicama Mint Slaw

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

SHARE

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