

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 12

Chipotle, Lime, Bourbon, Cumin

CEVICHE / CRUDO

Duo of Ceviche 12

Ask Server for Daily Selection

Minimalist 14

Grouper, Truffle, Caviar

Peruano 9

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

Fish in a Jar 12

*Shrimp, Scallops, Snapper, Charred Orange,
Red Onion Chip, Orange Milk*

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

The Jar Head 15

6oz Burger, Lettuce, Cheddar, English Muffin, Grilled Onions and Mushrooms, Fried Egg, Tater Tots

Korean Style Sausage Po Boy 16

Nori Slaw, Soy-Lime Mayo, Kimchee Cukes

Holley's Reuben 17

Pork Belly Pastrami, Curdito, Texas Gouda, Special Sauce, House Pickle Spear

The Alejan 12

Chori Pan, Chimichurri, Shoe Lace Fries

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

Gulf Shrimp Salad 22

*Field Greens, Corn, Tortillas, Texas Gold Cheese, Pepitas,
Lime-Chili Vinaigrette*

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

Fried Green Tomatoes-Sambal Ravigote	8	Kimchee Greens	8
Tater Tots-Siracha Ketchup	8	Hoppin' John	8
Duck Fat Lyonnaise Potatoes	12	Caramelized Vegetables	8