

Lunch Menu



Pearls of the Sea

EAST COAST

½ Dozen **18**

Dozen **36**

GULF OYSTERS

½ Dozen **9**

Dozen **18**

EAST COAST & LOCAL GULF OYSTERS

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

Pickled Shrimp

Campechana

Comeback Sauce

Marinated Mussels

Snapper Ceviche

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

Oyster Diablo 15

Aji Amarillo, Chorizo, Pisco

CEVICHE / CRUDO

Duo of Ceviche 15

Lobster, Peruano

Vegetarian Ceviche 9

Cured Mushrooms, Artichokes, Black Garlic Leche

Peruano 12

Flounder, Sweet Potatoes, Corn Nuts, Leche de Tigre

Minimalist 16

Grouper, Truffle, Caviar

Black Ceviche 15

Octopus, Shrimp, Leche de Pantera, Red Onion,

Tomato, Cilantro, Aji Amarillo Foam, Fried Calamari

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

Flounder, Sweet Potatoes, Corn Nuts, 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, Roasted Garlic Dressing

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

STARTERS

Field Green Salad 11

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

Seafood Mezcal Martini 18

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

Southern Crab Cake 20

Pickles, Chevril, Vermentino Cream

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

The Wedge Salad 13

Buttermilk-Peppercorn Ranch, Bacon, Grilled Onions, Baby Heirloom Tomatoes, Fried Pickled Okra

Roasted Cauliflower Soup 12

Sherry, Brie Crostini, Tri Color Florets, Crispy Speck

Southern Style Shrimp Cocktail 17

Pickled Fennel, Carrots, Cauliflower, Cocktail Sauce

BENNE SEED PARKERHOUSE ROLLS 6

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

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

SANDWICHES

Korean Style Catfish Sandwich 16

Red Curry, Kimchi Slaw, Avocado

New Orleans-style BBQ Shrimp Po Boy 16

Fried Green Tomatoes, Grilled Lemon, Cane Syrup-Mint Aioli

Holley's Burger 15

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

Crab Roll 18

Jumbo Crab, Collard Kimchi, Benne Seed Parkerhouse Roll, Chile-Lime Aioli

LARGE SALADS

Fried Oyster Salad 17

Romaine Hearts, Tomatoes, Charred Corn Relish, Roasted Garlic 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

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

Seafood Truffle Pasta 27

Scallops, Shrimp, Clams, Squid, House Linguini, Vermouth-Truffle Jus

SIDES

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