

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
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

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,
Roasted Garlic Dressing

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

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

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

The Wedge Salad 13

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

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

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

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,
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

Cobb Salad 14

7 Minute Egg, Charred Onions, Cherry Tomatoes, Avocado, Honey
Mustard Dressing, Crackling Cornbread

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

Louisiana Crawfish Nantua 28

House Linguini, Okra, Tomatoes, Corn, Tasso Crisp

SIDES

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