

## PEARLS OF THE SEA

**\*Seafood Tower 70 / 125**  
See Server for Daily Selection

**\*Raw Oysters on the Half Shell**  
Spicy Ponzu, Escabeche Mignonette, Horseradish-Cocktail  
Texas Gulf 9/18 Southern Gulf 18/36

**Seoul-ful Bloody Mary Oyster Shooter 9**  
Ginger, Kimchi, Lemon, House Hot Sauce, Highway Vodka

## CEVICHE

**\*Ceviche Du Jour MKT**  
See Server For Daily Selection

**\*Aguachile Crudo 14**  
Sea Scallops, Cucumber Ribbons, Pepitas, Watermelon  
Radish, Yucca Chips

**Peruano Ceviche 16**  
Snapper, Sweet Potatoes, Corn Nuts, Leche de Tigre

## GULF CHARBROILED OYSTERS

**Nola Style Charbroiled Oysters 16**  
Garlic Butter, Parmesan Cheese, Rosemary

**Baked Oysters Yvonne 20**  
Crabmeat, Champagne Cream, American Caviar

## FROM OUR BAKERY

**Benne Seed Parker House Rolls 12**  
Poblano "Pimento Cheese" Smoked Drum Mousse,  
Pickled Veggies

**Chipotle Cornbread 10**  
Charred Corn, Duck Cracklings, Pickled  
Jalapeno Butter

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

## STARTERS

**Seafood Mezcal Cocktail 20**  
Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain,  
Charred Lime-Chipotle Dressing

**Caribbean Mussels 14**  
Jamaican Curry, Coconut Milk, Charred Pineapples,  
Shishito Peppers

**Crispy Thai Shrimp 18**  
Cabbage Slaw, Thai Chili Sauce, Cilantro-Aioli

**Grilled Octopus 15**  
Sorghum Glaze, Rainbow Fingerlings, Heirloom Carrots,  
Frisée

**Sticky Pork Ribs 16**  
Gochujang, Fermented Cucumbers, Peanuts

## SOUP AND SALAD

**Romaine Wedge Salad 11**  
Tempura Okra, Heirloom Tomatoes, Candied Bacon,  
Buttermilk-Herb Dressing, Chlorophyll Oil

**Boutte's Gumbo 15**  
Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

**Oyster Rockefeller Stew 14**  
Flaky Pastry, Swiss Chard, Herbsaint, Pancetta

**Field Green Salad 12**  
Beets, Arugula, Bosc Pears, Paradise Bleu Cheese,  
Candied Pecans

## SIDES

Crispy-Bacon Brussel Sprouts 9

Kimchi Collards Greens 10

Pimento Cheese Grits 10

Vivian's Truffle Mac 15

Hoppin John-Fried Rice 10

Garlic Roasted Whipped Potatoes 9

Duck Fat-Bacon Potatoes 12

Wild Mushroom-Cipollini Ragoût 15

Caramelized Vegetables 14

*Davis St.*

AT HERMANN PARK

FEATURING CHEF HOLLEY

## ENTREES

**Simply Grill Fish MKT**  
Daily Catch, Seasonal Vegetables  
See Server for Daily Selections

**Market Vegetable Plate 16**  
See Server for Daily Selection

**Peri Peri Dusted Cornish Hen 32**  
Farro, Pure Luck Feta, Arugula, Toasted Almonds,  
Preserved Lemon, Salsa Verde

**Dayboat Scallops 38**  
Carolina Gold Crust, Jicama, Herb Salad, Texas  
Grapefruit, Pomegranates

**Grilled Lamb Chops 46**  
Watercress-Apple Salad, Roasted Gold Potatoes,  
Yogurt-Mint Crème, Chimichurri

## CHEF'S CLASSICS

**Halibut & Crabmeat 46**  
Orzo Pasta, Smoked Onions, Confit Tomatoes, Maitake  
Mushrooms

**Seafood Chowder 38**  
Clams, Crabmeat, Redfish, Andouille, Potatoes, Corn,  
Fennel, Chili Oil, Grilled Toast

**Crispy Redfish 40**  
Bourbon Short Rib Agnolotti, Sweet Corn Succotash,  
Caramelized Fennel, Pickled Blood Orange, Tasso

## WHOLE FISH

**Thai Style Snapper for Two MKT**  
Red Curry Gastrique & Thai Barbeque Sauce

**Caribbean Style Flounder MKT**  
Tamarind Glaze, Basmati Rice, Almonds, Mushrooms,  
Chickpeas, Coconut Curry, Cucumber Salad

## STEAKS

**Chef's Feature Steak MKT**

**10 oz Wagyu Flat Iron Steak 44**

**6 oz / 8 oz Filet Black Angus 42 / 48**

**14 oz / 18 oz Prime Ribeye 53 / 68**

**16 oz Berkshire Porkchop 38**  
Sorghum Glaze, Country-Fried Apples

**"The Walley" Steak Burger 24**  
Dry Aged, Benne Seed Bun, Bourbon Ketchup, Beer Mustard,  
Truffle Steak Fries

\*The consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness.  
No separate checks for parties of 6 and a 20% gratuity will be applied. | \$5 split charge on all entrees.

**Chef de Cuisine:** Ricardo Ingles

**Sous Chef:** Raul Borja

October 1, 2021