

RAW

OYSTERS ON THE HALF SHELL 18/36

Choice of 6 or 12 oysters. Choice of Gulf or East Coast. Served with mignonette, horseradish, cocktail, charred lemons

CHILLED GULF SHRIMP 17

Preserved lemon jus, dill, cocktail sauce

AHI TUNA CRUDO 15

Ponzu, avocado, blood orange, crispy garlic, sesame

SEAFOOD TOWER 64/118

Choice of small or large plate. Oysters, crab salad, snapper ceviche, dill shrimp, lobster tail, ahi tuna crudo

RED SNAPPER CEVICHE 14

Grilled pineapple, mango, habanero, coconut, lime, cilantro, served with plantains chips

STARTERS

BROILED OYSTERS 18

Lemongrass, garlic, ginger butter with umami bread crumb OR Herbed butter with chili garlic bread crumb

CHARCUTERIE 28

Chef selection of cured meats and cheeses, served with fruit, nuts, and grilled bread

FRITTO MISTO 18

Calamari, gulf shrimp, seasonal vegetables lightly battered and fried, served with bagna cauda aiol

BRUSSELS SPROUTS 12

Crispy brussels sprouts, pecorino cheese, black pepper

CALABRIAN HOT WINGS 13

Crispy chicken wings, ranch powder, Calabrian chili hot sauce, gorgonzola, celery

BAKED RICOTTA 16

Toasted ricotta, Sweet Pepper Caponata, Olive oil and grilled bread

SALADS

GULF SHRIMP LOUIE WEDGE 19

Poached Gulf shrimp, cucumber, bacon, meyer lemon, Marie Rose sauce

CAESAR SALAD 14

Baby kale, poached egg, Parmigiano-Reggiano, garlic streusel

BURRATA 18

Fresh burrata, local baby lettuce, golden beets, salted walnuts, coppa, and fig vinaigrette

MIXED GREEN SALAD 12

Local lettuces, cherry heirloom tomato, shaved vegetables, red wine vinaigrette, fresh herb

PIZZA

MARGHERITA PIE 14

Tomato, fresh burrata, basil, chili, and lemon

MUSHROOM PIE 21

Mixed mushrooms, white sauce, fontina cheese, sweet and savory onions, and fines herbs

HOUSTON PIE 18

Feges BBQ smoked pork, rapini, blistered tomatoes, fontina, and ricotta salata

SAUSAGE AND PEPPERS PIE 18

Tomato sauce, scamorza cheese, fennel sausage, red onion, sweet peppers, fresno chili, and fresh oregano

PEPPERONI PIE 16

Tomato sauce, peperoni, red chili, mozzarella, and parmesan

CARBONARA PIE 16

White sauce, Yukon Gold potato, guanciale, smoked mozzarella, and quail eggs

ENTREES

GRILLED STEAK SANDWICH 18

Thinly shaved steak, sweet and hot peppers, horseradish cream, beef jus, swiss cheese, served with fries or chips

BUCATINI PASTA 24

Grilled Chicken, bacon, baby kale, charred broccolini, blister tomatoes, herb gremolata, Parmigiano-Reggiano

LOBSTER ROLL 28

Maine lobster, avocado mousse, sour cream, cucumber, pickled mustard seed, caviar, brioche bun, served with Old Bay potato chip

THE CLUB BURGER 14

Two Texas Wagyu 4 oz beef patties, club sauce, American cheese, red onion, and house made pickle, pain de mie bun, served with fries

SUBSTITUTE AN 8oz BEYOND MEAT PATTY +5

FRIED CHICKEN SANDWICH 14

Korean dusted crispy chicken breast, kimchi pickled cucumbers, and gochujang mayo, served with fries

R-C RANCH BEEF FILET 38

8 oz filet mignon, grilled asparagus, mushrooms, celery root puree, with red wine butter

WHOLE GRILLED BRANZINO 28

Tomato stewed collard greens, Yukon Gold potatoes, blistered tomatoes

PAN SEARED CHICKEN BREAST 24

Baby squash, roasted carrots, labneh, carrot top pesto, and walnut dukkah

DESSERTS

CAMPARI SHORT CAKE DONUTS 12

Campari, strawberry, rhubarb, vanilla sugar, chantilly

RICOTTA CHEESECAKE TART 9

Ricotta cheesecake, graham cracker crust, raspberry gelee, lemon mascarpone whip, fresh berries