



We feature solely Texas-farmed oysters on our menus. These farms are selected by our very own certified oyster ambassador and delivered directly to ensure top quality.

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**Three Sisters Oysters** - Keller Bay, Texas  
salty punch, followed by a meaty, mineral-rich body

**Matagorda Pearls** - Matagorda Bay, Texas  
salty bite with smooth, sweet finish, firm texture

**Big Tree** - Copano Bay, Texas  
bright salinity, crisp clean finish, touch of sweetness

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**Curated Gulf Oysters** | (6) 21 (12) 40 GF\*  
hand selected Texas oysters on ice. served with cocktail, horseradish, bbq mignonette, and lemon

**Taste of Texas** | (6) 19 (12) 38 GF\*  
assortment of our Texas oyster offerings, served with cocktail, horseradish, bbq mignonette, lemon

**Dressed Oysters** | (6) 25 (12) 46 GF\*  
seasonally dressed local oysters

**Grilled Oysters** | (6) 25 (12) 46 GF\*  
nuoc-cham butter, wood-oven grilled

**Iced Shrimp** | (6) 19 (12) 39 GF\*  
iced gulf shrimp, cocktail sauce, comeback sauce, and lemon

**Deviled Crab** | 16  
blue crab, mayo, coriander, celery, lemon, fried saltines

**Seafood Plateau** | 92 GF\*  
6 raw oysters, 6 grilled oysters, 6 iced shrimp, deviled crab, tomato and tuna tartare, cocktail, comeback, and bbq mignonette

**Shrimp Boil** | 45 GF, DF\*  
1lb gulf shrimp, sausage, corn, potatoes, boil butter, celery root remoulade

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Whole fish may contain small bones. (GF) Gluten-Free. (GF\*) A Gluten-Free option is available. (V) Vegetarian. (V\*) A Vegetarian option is available. (DF) Dairy-Free. (DF\*) A Dairy-Free option is available. Be aware: we use the same fryers for both gluten-free and non gluten-free items. Parties of 8+ will receive an automatic 20% service charge.