

BEGINNINGS

CHICKEN LIVER PATE.....	20
<i>seasonal preserves, toasted focaccia</i>	
UB CHARCUTERIE.....	35
<i>house pickles</i>	
BACON SAUSAGE & HASH BROWNS.....	20
<i>roasted fresno crème fraîche, cured farm egg, herbs</i>	
VIET-CAJUN ROASTED OYSTERS*.....	32
SHISHITO & SHAVED WAGYU SHORT RIB*.....	24
<i>ssamjang, blistered shishito, pickled cucumber, crushed peanut</i>	
CRAB TOAST*.....	24
<i>marinated blue crab, focaccia, lemon aioli, shaved fennel & celery</i>	
BEEF CARPACCIO*.....	28
<i>pho cured tenderloin, crispy rice noodle, sprout salad, lemongrass aioli, hoisin glaze</i>	

RAWBAR

EAST COAST OYSTERS*.....	21/42
GULF COAST OYSTERS*.....	18/36
TUNA TARTARE*.....	24
<i>sweet gochujang, toasted sesame, scallion pancake</i>	
CLASSIC SHRIMP COCKTAIL*.....	25
SMOKED REDFISH DIP*.....	24
<i>fried saltines</i>	
CHARRED OCTOPUS AGUACHILE*.....	26
<i>cucumber, cilantro, habanero oil</i>	
SEAFOOD TOWER*.....	115
<i>daily selection of oysters, tuna tartare, shrimp cocktail, smoked redfish dip, charred octopus aguachile</i>	

SALADS AND SUCH

SLAB SALAD.....	20
<i>iceberg, black pepper buttermilk, tomato, red onion, shropshire blue cheese, benton's bacon lardons</i>	
GJ CAESAR SALAD.....	20
<i>whole leaf romaine, caesar vinaigrette, parmesan</i>	
FARMER'S CUT.....	16
<i>local farm greens and vegetables, lemon-dijon vinaigrette</i>	



ENTREES

FRIED HOLMES CHICKEN.....	36
<i>two pieces, dirty rice</i>	
GULF FISH*.....	42
<i>smoked paprika achiote rub, salsa verde, masa dumpling, marinated red onion & jalapeno, cilantro</i>	
WHOLE LOBSTER.....	135
<i>hearth roasted, cornbread stuffing, garlic herb butter</i>	

STEAKS

100 DAY HANGER STEAK*.....	46
<i>wet aged, 44 farms, hearth roasted</i>	
WAGYU ZABUTON*.....	65
<i>wet aged, snake river farms, cast iron</i>	
RIBEYE*.....	75
<i>wet aged, 44 farms, cast iron</i>	
TX STRIP*.....	95
<i>wet aged, 44 farms, cast iron</i>	
PORTERHOUSE*.....	145
<i>wet aged, 44 farms, cast iron</i>	
LONG BONE RIBEYE*.....	175
<i>dry aged, 44 farms, cast iron</i>	

SIDES

BROWN BUTTER ROASTED MUSHROOMS.....	15
BROCCOLI & CHEESE.....	15
SMASHED & FRIED NEW POTATOES.....	15
HEARTH ROASTED CABBAGE.....	17
<i>anchovy, parmesan, herbed breadcrumb, 3-year GJ prosciutto</i>	
FRIED BRUSSELS SPROUTS.....	15
<i>creole vinaigrette, crispy garlic</i>	
CREAMED COLLARD GREENS.....	15
CHARRED CORN.....	15
<i>spiced crema, queso fresco</i>	
STEAKHOUSE HELPER.....	17

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.