



WINE

SPARKLING

Brut, Naveran	11/56
Cava 2022	
Brut Rosé, Michel Briday	19/76
Crémant de Bourgogne NV	
Brut Réserve, Charles Heidsieck	26/130
Champagne NV	

WHITE

Muscadet, Eric Chevalier	14/56
Muscadet Côtes de Grandlieu 2022	
Pinot Grigio, Elena Walch	15/60
Alto Adige 2023	
Sauvignon Blanc, Loveblock	15/60
Marlborough 2023	
Grüner Veltliner, "Crazy Creatures," Malat	14/56
Kremstal 2023	
Albariño, Fillaboa	16/64
Rias Baixas 2022	
Chenin Blanc, Domaine Pichot	20/80
Vouvray 2022	
Chardonnay, Domaine Mandelierre	24/96
Chablis, 2022	
Chardonnay, Vincent Girardin	22/88
Bourgogne 2021	

ROSÉ

Touriga Nacional, Maçanita	15/60
Douro Valley 2023	
Grenache blend, Entourage	19/76
Côtes de Provence 2022	

RED

Gamay, Dom. de la Chappelle de Bois	15/60
Morgon 2020	
Pinot Noir, "Gravel Road," Roco	15/60
Willamette Valley 2021	
Pinot Noir, "Vieilles Vignes," Faiveley	27/108
Mercurey 2022	
Tempranillo, "Viña Alberdi," La Rioja Alta	17/68
Rioja Reserva 2018	
Syrah, "Les Vignes d'à Côté," Yves Cuilleron	13/52
Collines Rhodaniennes 2023	
Nebbiolo, Azelia	29/116
Barolo 2020	
Zinfandel, Bedrock	19/76
Sonoma 2022	
Cabernet Sauvignon, "Felino," Viña Cobos	13/52
Mendoza 2022	
Cabernet Sauvignon, Routestock	19/76
Napa Valley 2022	
Bordeaux blend, Queyron Pindelleurs	28/112
Saint-Emilion Grand Cru 2012	



Beer

Miller Lite, Lager, Milwaukee WI
St. Arnold, Lawnmower Kolsch, Houston TX
Lone Pint, Yellow Rose, IPA, Magnolia TX
(512) Brewing Company, Pecan Porter, Austin TX

6. In the River of Life
- Make Haste With Leisure!
- 9.
- 10.
- 7.

STATE OF GRACE



Cocktails



ZAMORA SPRITZ 20.
elderflower, grapefruit, mint, cava

WEST BAY HIGBALL 12.
london dry gin, génépy, tonic, thai basil

MESSINA PASS 18.
mezcal, blood orange, bergamot, vermouth

OYSTER BAR MARTINI 18.
ketel one vodka, manzanilla brine, spectacularly cold

LA PARILLA 15.
serrano-infused reposado tequila, grilled lime, mezcal

GOLDEN BUCKLE 15.
straight bourbon, earl grey honey, lemon

THE 1803 17.
bonded rye whiskey, cassis, house bitters



FRUITS DE MER

PETITE PLATEAU 110.
oysters, shrimp cocktail,
gulf blue crab, lobster

GRAND PLATEAU 250.
oysters, shrimp, lobster, tuna,
blue crab, king crab

CHILLED LOBSTER 29/58. BLUE CRAB "LOUIE" 31. GULF SHRIMP COCKTAIL 19.
TUNA TARTARE 15. KING CRAB 89.

Bread all alone?
Mais non!
Pour a glass
Toast it up
A moment to own!



Bread Service

sour baguette, butter, evoo,
maldon salt
CAVIAR 5g amber oscietra 35.

OYSTERS OF THE
MOMENT
ask your server
22/42

SALAD & SOUPS

SALADE MAISON 17.
bibb, pistachio, pecorino
CLASSIC CAESAR SALAD 15.
a la minute
ENDIVE AND BEETS 16.
humboldt fog, grilled pears, pecans
ONION SOUP GRATINÉE 17.
mahon, sourdough

HORS D'OEUVRES

DEVILED EGGS 12.
boquerones, salsa verde
HAMACHI CRUDO 17.
lemon, avocado, evoo, fennel pollen
OYSTERS BIENVILLE 26.
bacon, mushroom, garlicky crumb
STEAK TARTARE 27.
wood roasted bone marrow, oyster mayo
HEARTH GRILLED OCTOPUS 31.
red curry, peanuts
GULF CRAB BEIGNETS 14.
cane syrup butter

FRITES

14.
Béarnaise or
Aioli
Raclette add 9.

I await my loyal
compatriot, Béarnaise!



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LES GRILLADES

New York Strip, Reserve Cut, 8 oz 55.
Petite Filet Mignon, 8 oz 69.
TX Wagyu Strip, 8 oz 95.
New York Strip, Bone-in, 18 oz 99.
Heart of Ribeye 7 oz 47.
Côte de Boeuf, Dry-aged Ribeye, 22 oz 134.
Bistecca alla Fiorentina, 40 oz (serves 2-3) 224.



Your Favorite
Steaks Will
Be Prepared
At Your
Request

"Le Entrecôte"

Frites, Sauce Verte 52.



Make It "ROYALE"

Béarnaise 7. Brandy au Poivre 7. Jumbo Lump Oscar 25.
Maine Lobster 29/58. Roasted Foie Gras 25.

LES PLATS "CONTINENTAL"

BURGER dry-aged, american cheese, onion, frites 31.
ROASTED MAINE SCALLOPS cauliflower, black truffle vinaigrette 49.
SIMPLE FISH OF THE MOMENT citronette 43.
CLASSIC BLACKENED REDFISH lime 49.
VEAL CHOP SCHNITZEL aioli, lemon 74.
GRILLED HALF CHICKEN kaluga caviar, beurre blanc 35.
SMOKED RICOTTA TORTELLONI bolognese, parmigiano 27.
STEAK HACHÉ dry-aged "chopped steak," frites, truffle jus 34.

SIDES

Pommes Dauphinoise 19. Pommes Purée 15. Pommes Aligot 17.
S.O.G. Crispy Eggplant 14. Wild Mushrooms 19.
Wood Grilled Asparagus 14. Cacio e Pepe 19.

A 20% GRATUITY CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

LOST TREASURES? WE'LL SHED A TEAR, BUT WE CAN'T REPLACE THEM, MY DEAR