



WINE

SPARKLING

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

WHITE

Muscadet, Eric Chevalier Muscadet Côtes de Grandlieu 2023	14/56
Pinot Grigio, Elena Walch Alto Adige 2024	15/60
Sauvignon Blanc, Loveblock Marlborough 2023	15/60
Sauvignon Blanc, Domaine Pré Semelé Sancerre 2023	23/92
Grüner Veltliner, "Crazy Creatures," Malat Kremstal 2023	14/56
Albariño, Zarate Rías Baixas 2023	18/72
Chenin Blanc, Domaine Pichot Vouvray 2022	15/60
Chardonnay, "1 ^{er} Cru," AD&F Dauvissat Chablis 2023	27/108
Chardonnay, Paul Hobbs Russian River Valley 2022	29/116

ROSÉ

Grenache blend, Entourage Côtes de Provence 2023	16/64
Cabernet Franc, Martin Woods Willamette Valley 2024	18/72

RED

Pinot Noir, "Mosaic," Alexana Dundee Hills 2023	21/84
Pinot Noir, "Vieilles Vignes," Faiveley Mercurey 2022	27/108
Tempranillo, "Viña Alberdi," La Rioja Alta Rioja Reserva 2020	17/68
Syrah, "Offerus," J.L Chave Saint-Joseph 2023	25/100
Nebbiolo, Azelia Barolo 2020	29/116
Zinfandel, Bedrock Sonoma 2022	19/76
Cabernet Sauvignon, Routestock Napa Valley 2022	19/76
Cabernet Sauvignon, Sinegal Sonoma 2022	32/128
Bordeaux blend, Queyron Pindefleurs Saint-Émilion Grand Cru 2012	28/112



In the River of Life
Make Haste With Leisure!

Beer

Miller Lite, Lager, Milwaukee WI	6.
Yuengling, Traditional Lager, Pottsville PA	8.
Lone Pint, Yellow Rose, IPA, Magnolia TX	10.
St. Arnold, Lawnmower Kolsch, Houston TX	9.



Cocktails

ZAMORA SPRITZ 20.
elderflower, grapefruit, mint, cava

WEST BAY HIGHBALL 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,
crab fingers, lobster

GRAND PLATEAU 250.
oysters, shrimp, lobster, tuna,
crab fingers, pickled shrimp,
caviar

CHILLED LOBSTER 29/58. CRAB FINGERS “LOUIE” 31. GULF SHRIMP COCKTAIL 22.
TUNA TARTARE 17. PICKLED SHRIMP 21.

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 PEACHES 16.
tx peaches, farmers cheese, pecans
ONION SOUP GRATINÉE 17.
mahon, sourdough

FRITES

14.
Béarnaise or
Aioli
Raclette add 9.

I await my loyal
compatriot, Béarnaisel



HORS D'OEUVRES

DEVEILED EGGS 12.
boquerones, salsa verde
HAMACHI CRUDO 19.
lemon, avocado, evoo, fennel pollen
OYSTERS PERIGORD 26.
summer truffle butter
STEAK TARTARE 27.
wood roasted bone marrow, oyster mayo
HEARTH GRILLED OCTOPUS 33.
red curry, peanuts
GULF CRAB BEIGNETS 14.
cane syrup butter
SOFT SHELL CRAB “ROLL” 32.
herby mayo, lemon



*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 71.
Spinalis, “The Best Part of the Ribeye”, 8 oz 64.
New York Strip, Bone-in, 18 oz 99.
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 27.
Maine Lobster 29/58. Roasted Foie Gras 27. Summer Truffle 30.

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 51.
ROASTED CHICKEN ROULADE kaluga caviar, beurre blanc 35.
SMOKED RICOTTA TORTELLONI bolognese, parmigiano 27.
STEAK HACHÉ dry-aged “chopped steak,” frites, truffle jus 34.
RAVIOLI roasted corn, mascarpone, pepitas 24.
VEAL CHOP SCHNITZEL garlic aioli, local greens 74.

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.
Simply Sliced Tomatoes 12.

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