



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 2022	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.



This is the
Golden Age

Cocktails

ZAMORA SPRITZ 22.
elderflower, grapefruit, mint, cava

WEST BAY HIGHBALL 16.
london dry gin, genepy, tonic, thai basil

MESSINA PASS 17.
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



DE-LUXE LUNCHES

Fruits de Mer

OYSTERS OF THE MOMENT	happy hour pricing 11-6pm	1.50./ea
BLUE CRAB FINGERS	birds eye chili, herbs	21.
TUNA TARTARE	yellowfin tuna, sambal	17.
PICKLED SHRIMP	avocado, crispy garlic	19.
PETITE PLATEAU	oysters, shrimp, crab fingers, ½ lobster	110.
GRAND PLATEAU	oysters, shrimp, crab fingers, lobster, caviar, pickled shrimp	250.

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



Bread Service

sour baguette, butter, evoo,
maldon salt N.C.

CAVIAR 5g amber oscietra 35.

HORS D'OEUVRES

HAMACHI CRUDO	fennel pollen, lemon, evoo, avocado	19.
DEVEILED EGGS	boquerones, salsa verde	12.
OYSTERS PERIGORD	summer truffle butter	26.
GULF CRAB BEIGNETS	cane syrup butter	14.
CRISPY OCTOPUS	red curry, peanuts	33.
STEAK TARTARE	wood roasted bone marrow, oyster mayo	27.
FROMAGE DU JOUR	selection of 3 cheeses with seasonal garnish	24.

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

SALAD & SOUPS

ONION SOUP GRATINEE	mahon, sourdough	14.
TUNA SALAD	local greens, grapefruit, avocado, serrano	34.
SALAD MAISON	bibb, pistachio, pecorino	13.
CLASSIC CAESAR SALAD	à la minute	13.
CHICKEN AND SAUSAGE GUMBO	white rice and saltines	15.
FRISSE AUX LARDONS	smoked salmon carpaccio, crispy capers	24.



Today is our day,
our salad days, as
they say

LES PLATES

LE PHARMACY BURGER	two smashed patties, American cheese, LTOP	19.
SIMPLE FISH OF THE MOMENT	roasted garlic, lemon	35.
LOBSTER ROLL	simple green salad	37.
ROASTED CHICKEN ROULADE	local greens, lemon	30.
SCHNITZEL	crispy thin chicken breast, watercress, aioli	24.
STEAK FRITES	salsa verde, garlic aioli	42.
PANSOTI	sweet corn, mascarpone, pepitas	24.

On the hunt
for frites



SIDES

Wood Grilled Asparagus	11.
S.O.G. Crispy Eggplant	13.
Cacio e Pepe	15.
Simply Sliced Tomatoes	12.

Ah, Raclette!
Do I dare?



FRITES

14.
Béarnaise or
Aioli
Raclette add 9.

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

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