



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 2024	15/60
Sauvignon Blanc, Domaine Pré Semelé Sancerre 2023	23/92
Grüner Veltliner, "Crazy Creatures," Malat Kremstal 2023	14/56
Albariño, Zarate Rías Baixas 2024	18/72
Chardonnay, "1 ^{er} Cru," AD&F Dauvissat Chablis 2023	27/108
Chardonnay, Vincent Girardin Bourgogne 2021	22/88
Chardonnay, "Ellen Lane," Chardonnay Russian River Valley 2020	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 2023	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!

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.

Beer



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

BLUE CRAB FINGERS <i>birds eye chili, herbs</i>	21.
*TUNA TARTARE <i>yellowfin tuna, sambal</i>	17.
PICKLED SHRIMP <i>avocado, crispy garlic</i>	19.
*PETITE PLATEAU <i>oysters, shrimp, crab fingers, 1/2 lobster</i>	110.
*GRAND PLATEAU <i>oysters, shrimp, crab fingers, lobster, caviar, pickled shrimp</i>	250.

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



Bread Service

MAGNOL PAIN DE CAMPAGNE
butter, evoo, maldon sea salt
CAVIAR 5g amber oscietra 35.

HORS D'OEUVRES

*HAMACHI CRUDO <i>fennel pollen, lemon, evoo, avocado</i>	19.
DEVEILED EGGS <i>boquerones, salsa verde</i>	12.
WOODFIRED OYSTERS <i>coriander, burnt lime chili butter</i>	26.
GULF CRAB BEIGNETS <i>cane syrup butter</i>	14.
CRISPY OCTOPUS <i>red curry, peanuts</i>	33.
* STEAK TARTARE <i>wood roasted bone marrow, oyster mayo</i>	27.

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

SALAD & SOUPS

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



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

LES PLATES

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

On the hunt
for frites



SIDES

Wood Grilled Asparagus	11.
S.O.G. Crispy Eggplant	13.
Cacio e Pepe	15.

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