



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 15/60
Alto Adige 2024 15/60
Sauvignon Blanc, Loveblock
Marlborough 2024 14/56
Grüner Veltliner, "Crazy Creatures," Malat
Kremstal 2025 18/72
Albariño, Zarate
Rias Baixas 2024 17/68
Chenin Blanc, Marie de Beaugard
Vouvray 2021 17/68
Chardonnay, AD&F Dauvissat
Petit Chablis 2025 22/88
Chardonnay, Vincent Girardin
Bourgogne 2021 29/116
Chardonnay, Paul Hobbs "Ellen Lane"
Russian River Valley 2020

ROSÉ

Grenache blend, Entourage
Côtes de Provence 2025 16/64
Cabernet Franc, Martin Woods
Williamette Valley 2024 18/72

RED

Pinot Noir, "Mosaic," Alexana
Dundee Hills 2023 21/84
Pinot Noir, "Vieilles Vignes," Faiveley
Mercury 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, Cantina Massara
Barolo 2020 30/120
Merlot, Tretheen
Oak Knoll District of Napa Valley 2022 27/108
Zinfandel, Bedrock
Sonoma 2022 19/76
Cabernet Sauvignon, Routestock
Napa Valley 2025 19/76
Cabernet Sauvignon, Sinegal
Sonoma 2022 32/128
Bordeaux blend, Queryon Pindelfeurs
Saint-Emilion Grand Cru 2015 28/112

Miller Lite, Lager, Milwaukee W1 6.

Yuengling, Traditional Lager, Pottsville PA 8.

Lone Pint, Yellow Rose, IPA, Magnolia TX 10.

St. Arnold, Lawnmower Kolsch, Houston TX 9.

Beer



In the River of Life
Make Hosts With Leisure!



Cocktails



APHRODITE'S GARDEN 16.
empress gin, cucumber, elderflower

WEST BAY HIGHBALL 16.
london dry gin, g n py, tonic, thai basil

ZAMORA SPRITZ 23.
elderflower, grapefruit, mint, cava

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

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

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

THE 1805 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. GULF SHRIMP COCKTAIL 23.
 *TUNA TARTARE 19. PICKLED SHRIMP 21. *HAMACHI CRUDO 19.



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 3g amber oscietra 55.

SALAD & SOUPS

- 17. SALADE MAISON
bibb, pistachio, pecorino
- 15. CLASSIC CAESAR SALAD
a la minute
- 16. ENDIVE SALAD
herbed crème fraiche, apple, grape, pecan,
honey vinaigrette
- 17. ONION SOUP GRATINÉE
mahon, sourdough
- 12. DEVILED EGGS
boquerones, salsa verde
- 26. WOODFIRED OYSTERS
coriander, burnt lime chili butter
- 29. *STEAK TARTARE
wood roasted bone marrow, oyster mayo
- 34. HEARTH GRILLED OCTOPUS
red curry, peanuts
- 15. GULF CRAB HUSHPUPIES
cane syrup butter
- 37. CAVIAR TOTS
creme fraiche, kaluga

Frites
 14.
 Béarnaise or
 Aioli
 Raclette *add 9.*



I await my loyal
 compatriot, Béarnaisel



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

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

LES GRILLADES

- Hearth Roasted Chicken, *nommes puree, black truffle jus* 39.
- Petite Filet Mignon, 8 oz 87.
- Reserve NY Strip, 8 oz 55.
- New York Strip, *Bone-in*, 18 oz 102.
- Côte de Boeuf, *Dry-aged Ribeye*, 22 oz 151.



Your Favorite
 Steaks Will
 Be Prepared
 At Your
 Request

“Le Entrecôte”
 frites, sauce verte
 59.



Make It “ROYALE”

- Béarnaise 7. Brandy au Poivre 7. Jumbo Lump Oscar 31.

LES PLATS “CONTINENTAL”

- BURGER *dry-aged, american cheese, onion, fries* 53.
- PORK SCHNITZEL *capers, mushroom, beurre blanc* 57.
- PAN ROASTED FISH *maple mico, lime* 43.
- CLASSIC BLACKENED REDFISH *lime vinaigrette* 51.
- LOBSTER FETTUCCHINE *sauce americane* 49.

SIDES

- Pommes Purée 15. Pommes Alligot 17. Szechuan Eggplant 14.
- Wood Grilled Asparagus 14. Cacio e Pepe 19.
- Wild Mushrooms 19.

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