

# STEAKS • SEAFOOD • SPIRITS

## HISTORIC DOWNTOWN GULFPORT | MISSISSIPPI

*Where every table tells a story.*

### FIRST EDITIONS

#### CHILLED SELECTIONS

**JUMBO LUMP CRAB CLAWS 28**  
Fresh Gulf crab claws | chilled | Creole mustard sauce | lemon

**BLUEFIN TUNA TARTARE 24**  
Sushi-grade tuna | citrus soy | avocado | sesame | crisp wonton

**SHRIMP REMOULADE 22**  
Poached Gulf shrimp | chilled | traditional Creole remoulade

**CHILLED SEAFOOD MARTINI 24**  
Gulf shrimp | lump crab | chilled cocktail glass

**THE GRAND ARCHIVE TOWER 95**  
Crab claws | shrimp | tuna tartare | seasonal seafood

### PROLOGUES

#### STARTERS

**THE LIBRARY FRIED CRAB CLAWS 26**  
Flash fried Gulf crab claws | brown butter | garlic | herbs | remoulade

**JUMBO LUMP CRAB CAKE 26**  
Golden-seared crab cake | classic remoulade

**SEARED GULF SCALLOPS 24**  
Caramelized scallops | sweet corn puree | smoked bacon

**PRIME STEAK TARTARE 23**  
Hand-cut prime beef | capers | Dijon | egg yolk | grilled sourdough

**SEARED AHI TUNA 26**  
Sesame-crusted tuna | soy glaze | wasabi | pickled vegetables

**SHRIMP AND CRAB STUFFED MUSHROOMS 22**  
Jumbo mushrooms | Gulf shrimp | lump crab | parmesan

**STEAKHOUSE BACON 24**  
Heritage pork belly | black pepper maple glaze

### THE COLLECTION

#### SOUPS + SALADS

**CORN AND CRAB BISQUE 15**  
Sweet Gulf corn | lump crab | cream broth

**FRENCH ONION SOUP 14**  
Slow-caramelized onions | beef broth | toasted brioche | melted gruyere

**THE LIBRARY CAESAR 14**  
Crisp romaine | parmigiano reggiano | garlic croutons

**BUTTER LETTUCE AND AVOCADO 15**  
Tender butter lettuce | champagne vinaigrette

**HEIRLOOM TOMATO AND BURRATA 18**  
Fresh burrata | basil oil | aged balsamic

**THE LIBRARY CHOPPED STEAKHOUSE SALAD 19**  
Iceberg | romaine | bacon | blue cheese | egg | avocado | steakhouse vinaigrette



**PRIME CUTS + SIGNATURE STEAKS**  
 USDA PRIME SELECTIONS

<b>FILET MIGNON 8 OZ</b> Exceptionally tender center-cut filet	<b>49</b>
<b>FILET MIGNON 12 OZ</b> Larger cut   maximum flavor   tenderness	<b>62</b>
<b>NEW YORK STRIP</b> Well-marbled strip   bold beef flavor	<b>58</b>
<b>BONE-IN RIBEYE</b> Rich marbling delivers exceptional flavor and tenderness	<b>72</b>

<b>THE LIBRARY RESERVE RIBEYE</b> Dry-aged prime ribeye finished   black truffle butter	<b>89</b>
<b>THE LIBRARY TOMAHAWK EXPERIENCE</b> 40 oz prime tomahawk ribeye carved tableside. Serves two	<b>165</b>

**FROM THE GULF**  
 COASTAL SPECIALTIES

<b>BUTTER-POACHED GROUPEL SIGNATURE</b> Sweet corn risotto   brown butter   herbs	<b>52</b>
<b>PAN-SEARED GULF REDFISH</b> Crisped skin redfish   lemon brown butter   capers   herbs	<b>46</b>
<b>SESAME-CRUSTED YELLOWFIN TUNA</b> Rare-seared tuna   sesame crust   soy reduction	<b>42</b>

<b>CHILEAN SEA BASS</b> Buttery sea bass   miso glaze	<b>56</b>
<b>GULF SHRIMP AND GRITS</b> Shrimp   smoked gouda grits   creole cream sauce	<b>32</b>

**SIGNATURE CHAPTERS**  
 HOUSE SPECIALTIES

<b>PRIME STEAK AND GULF SHRIMP BOARDROOM</b> Filet mignon   jumbo Gulf shrimp	<b>78</b>
<b>FILET AND JUMBO LUMP CRAB CAKE</b> Filet   crab cake	<b>69</b>

<b>HERB-ROASTED FREE-RANGE CHICKEN</b> Half free-range chicken roasted   rosemary   thyme   garlic   natural jus	<b>36</b>
<b>CHICKEN CHESAPEAKE</b> Pan-seared chicken breast   jumbo lump crab   lemon beurre blanc	<b>42</b>

**SIDES FOR THE TABLE**

<b>TRUFFLE MAC AND CHEESE</b> Three-cheese pasta   truffle	<b>16</b>
<b>GARLIC WHIPPED POTATOES</b> Yukon gold potatoes   roasted garlic	<b>13</b>
<b>SMOKED GOUDA GRITS</b> Stone-ground grits   smoked gouda cheese	<b>14</b>
<b>GRILLED ASPARAGUS</b> Fresh asparagus   olive oil   sea salt	<b>15</b>

<b>CREAMED SPINACH</b> Classic steakhouse creamed spinach	<b>14</b>
<b>WILD MUSHROOMS</b> Seasonal mushrooms   herbs   butter	<b>16</b>
<b>CRISPY BRUSSELS SPROUTS</b> Roasted Brussels sprouts   bacon   hot honey	<b>15</b>
<b>HAND-CUT FRIES</b> Fresh-cut fries   sea salt	<b>12</b>