



APPETIZERS

AHI TUNA TARTARE 15

RICE VINEGAR,HOISIN SAUCE,
JALAPENO, SIRACHA, SESAME CRACKERS

SHRIMP COCKTAIL 12

GULF SHRIMP, ATOMIC COCKTAIL SAUCE, LEMON

NEW ORLEANS BBQ SHRIMP 19

JUMBO GULF SHRIMP IN A FRENCH-CREOLE STYLE
BBQ REDUCTION, GRILLED BAGUETTE

BLUE POINT OYSTERS 18/30

RAW BLUE POINT OYSTERS ON THE HALF SHELL,
CAJUN MIGNONETTE, HORSERADISH, TABSASCO, & SALTINES

JUMBO LUMP CRABCAKE 18

GULF COAST CRAB, LEMON BUTTER
SAUCE, ASIAN SLAW, CHILI OIL

FRIED CALAMARI 17

SOY, SWEET CHILI SAUCE, SZECHUAN PEPPER, RICE NOODLES

BURRATA BRUSCHETTA 15

GRILLED BAGUETTE, BURRATA, BALSAMIC GLAZE,
SUGO, ROASTED TOMATOES

SEAFOOD TOWER MP

HALF GULF LOBSTER TAILS, GULF SHRIMP, RAW BLUE POINT
OYSTERS ON THE HALF SHELL

SOUPS & SALADS

FRENCH ONION SOUP 11

CARAMELIZED ONIONS, CHICKEN STOCK,
BAGUETTE, GRUYERE CHEESE

REPUBLIC SALAD 10

FIELD GREENS, CANDIED, PECANS, GRAPE TOMATOES,
GREEN APPLES, GOAT CHEESE CROUTON, DIJON VINIAGRETTE,

BLT CHOPPED 10

NAPA CABBAGE, TOMATOES, CRISP BACON, BOILED EGG,
CHEDDAR CHEESE, FRIED ONIONS, CREAMY RANCH DRESSING

LOBSTER BISQUE 13

CREAM SHERRY, LOBSTER STOCK, MAINE LOBSTER

CAESAR 10

ROMAINE, PARMESAN TUILE,
CORNBREAD CROUTONS, CAESAR DRESSING

STEAKHOUSE WEDGE 10

ICEBERG WEDGE, CHOPPED BACON, GRAPE TOMATO,
RED ONION, BLEU CHEESE DRESSING, BALSAMIC GLAZE

STEAKS

OUR BEEF IS ANTIBIOTIC & STEROID FREE
BRED, BORN, RAISED AND HARVESTED FROM TEXAS RANCHES

CENTER CUT FILET 54

8 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS

BARREL CUT FILET 64

12 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS

NEW YORK STRIP 65

18 OZ, CERTIFIED PRIME ANGUS BEEF, GRAND ISLAND NEBRASKA

RIBEYE 62

16 OZ, 44 FARMS BLACK ANGUS, CAMERON, TEXAS

STEAK FLIGHT 62

BLEU CHEESE BACON BUTTER, BERNAISE SAUCE,MUSHROOM DEMI, & CHIMICHURRI
8 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS

STEAK ADDITIONS

6 OZ LOBSTER TAIL 30

GRILLED SHRIMP 15

FRIED SHRIMP 15

OSCAR TOPPING 15

CRISPY ONION STRINGS 5

BLEU CHEESE BACON BUTTER 8

BERNAISE SAUCE 6

MUSHROOM DEMI 6

CHIMICHURRI 5

SEAFOOD

CHILEAN SEABASS 49

SOUS VIDE SEABASS, LEMON BUTTER SAUCE,
GRILLED ASPARAGUS

STUFFED FLOUNDER 44

LIGHTLY BREADED CRAB STUFFED FLOUNDER FILETS,
LEMON BUTTER SAUCE, GRILLED ASPARAGUS

IRON SEARED SALMON 36

SEARED SALMON FILE, SAFFRON-INFUSED
HOLLANDAISE SAUCE, GRILED ASPARAGUS

MAINE LOBSTER TAIL 46

CLARIFIED BUTTER, GRILLED ASPARAGUS

SIDES

TRUFFLE PARMESAN FRIES 9

AU GRATIN POTATOES 12

BAKED POTATO 9

CREAMED SPINACH 12

GRILLED ASPARAGUS 12

BRUSSELS & BACON 12

SEASONAL VEGETABLE 10

FOUR CHEESE MACARONI 12

LOBSTER MACARONI 21

BURGUNDY MUSHROOMS 12