

STEAKS • SEAFOOD • SPIRITS

HISTORIC DOWNTOWN GULFPORT | MISSISSIPPI

Where every table tells a story.

PROLOGUES

STARTERS

THE LIBRARY FRIED CRAB CLAWS 28

Brown butter | garlic | remoulade sauce

JUMBO LUMP CRAB CAKE 28

Golden-seared crab cake | classic remoulade

FRIED GREEN TOMATOES 22

Crisp fried green tomatoes | jumbo lump crab | shrimp | Tasso | Cajun cream sauce

STEAKHOUSE BACON 24

Applewood-smoked bacon | brown sugar root beer glaze

CHILLED SEAFOOD MARTINI 28

shrimp | crab | corn | peppers | in a chilled martini glass

BLACKENED AHI TUNA BOARD 28

Seared tuna | pickled ginger | wasabi | Japanese soy sauce | seaweed chips | fried wonton chips

THE COLLECTION

SOUPS + SALADS

CORN AND CRAB BISQUE 8 CUP 14 BOWL

Sweet corn | lump crab | rich cream broth

FRENCH ONION SOUP 14

Slow-caramelized onions | rich beef broth | toasted brioche | melted gruyere

THE LIBRARY CAESAR 14

Crisp romaine hearts | parmigiano reggiano | garlic croutons | anchovies

Salad Add Ons:

Steak \$14 | Chicken \$8 | Shrimp \$14

SHRIMP AND AVOCADO LETTUCE WRAPS 16

Tender butter lettuce | shrimp remoulade

TOMATO AND BURRATA 16

Fresh burrata | basil oil | aged balsamic | grape tomatoes | house crostini

THE LIBRARY CHOPPED STEAKHOUSE SALAD 18

Iceberg | romaine | smoked bacon | blue cheese crumbles | egg | red onions | tomatoes | avocado | cucumbers | steakhouse vinaigrette

SIGNATURE CUTS

FILET MIGNON 8 OZ 50

Truffle Demi

12 OZ BONE-IN FILET 54

Truffle Demi

RIBEYE 14 OZ 60

Truffle Demi

FRENCH BONE-IN PORK CHOP 14 OZ 46

amaretto cherry demi

Add Toppings:

Bearnaise \$6 | Blue Cheese \$6 | Crabmeat \$16 | Oscar Style \$16 | Mushrooms & Onions \$6 | Sautéed Shrimp or Fried Shrimp \$14



We proudly serve only domestic and Gulf-sourced seafood.

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness. 18% gratuity added for parties of 8 or more.

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FROM THE GULF

COASTAL SPECIALTIES

**BUTTER-POACHED
GROUPE** 48
Sweet corn risotto | brown butter | herbs

GULF REDFISH 42
Deep-fried redfish | mango pico | grilled
asparagus

AHI TUNA 46
Seared tuna | sesame-crust | sweet
ginger soy | wonton chips

GULF SHRIMP AND GRITS 32
tasso | smoked gouda grits | creole cream
sauce | peppers | onions

SIGNATURE CHAPTERS

HOUSE SPECIALTIES

CHICKEN MARSALA 32
wild mushrooms | marsala reduction | angel
hair pasta | micro herbs

BRAISED SHORT RIBS 36
Tender braised short ribs | wild mushroom
risotto | Kanita red wine demi | fresh micros

CHICKEN CHESAPEAKE 42
Flash-fried chicken breast | topped with
jumbo lump crab meat | sautéed spinach |
mushrooms | sun-dried tomatoes | lemon
cream sauce

SIDES FOR THE TABLE

TRUFFLE MAC AND CHEESE 16
GARLIC WHIPPED POTATOES 12
SMOKED GOUDA GRITS 12
GRILLED ASPARAGUS 12
CREAMED SPINACH 14
ADD SAUTÉED OR FRIED SHRIMP 14
SIDE SALAD 7
SIDE CAESAR 7

**RISOTTO | MUSHROOM OR
CORN** 14
**HONEY BACON BRUSSELS
SPROUTS** 12
TRUFFLE PARMESAN FRIES 12
**SAUTÉED GREEN BEANS
WITH BACON** 12
**HOUSE-MADE PECAN SWEET
POTATO CASSEROLE** 14



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