



San Antonio's Restaurant Week

August 11 – 25, 2018

DINNER MENU

Drink Specials

"Grayhound" \$6
Chloe Prosecco \$5

To Begin...

WHITE CHEDDAR JALAPEÑO HUSH-PUPS

BUTTERMILK FRIED PICKLES
SERVED WITH RANCH

HALF-DOZEN GULF OYSTERS
ON THE HALF SHELL

Followed By...

LOBSTER BISQUE
WITH FRESHLY CRACKED BLACK PEPPER

CHOPPED SALAD
ICEBERG, CUCUMBER, TOMATO, BACON, TARRAGON AND RANCH

AHI TUNA POKE
SERVED WITH TORTILLA CHIPS

And Then...

SOUTHERN FRIED CATFISH
3 CATFISH FILETS SERVED WITH SEASONED FRIES

SPICY BAHN MI FISH TACOS
2 FISH TACOS WITH CUCUMBER, CARROT, THAI BASIL, KEWPIE,
JALAPEÑO, FISH SAUCE VINAIGRETTE AND SRIRACHA

SMOKED CHICKEN TACOS
2 TACOS WITH LETTUCE, TOMATO AND CILANTRO

HALF LOBSTER ROLL
THE MEAT OF HALF OF THE TAIL, 1 CLAW AND 1 KNUCKLE
PREPARED WITH KEWPIE, CELERY AND SCALLIONS,
ON A KING'S HAWAIIAN BUN
(\$6 SUPPLEMENT)

For Dessert...

SA POPS PALETAS \$2.50

\$35 Per Person + Tax

Thank You for Supporting San Antonio's Restaurant Week