



BLISS

SHARED / SMALL PLATES / SOUP

Oyster sliders; crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	15
Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa	17
Brown sugar cured soy glazed pork belly, kimchi, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews	15
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, micro salad, toasted baguette crisps, sea salt	18
Baked oysters, spinach, lemon cream, parmesan, Calamata olive soil, prosciutto dust, chive	18
Braised & charred Spanish octopus, salad of Texas cream pea trio, Spanish chorizo sofrito, roasted garlic sherry vinaigrette, San Marzano tomatoes, herbs	18
East coast oysters on the half shell (1/2 doz.) cucumber mignonette, cocktail sauce, housemade crackers	23
Crispy Soft Shell Crab, watermelon nuoc cham salad, cucumber, blackberry, tomato coulis	17
Soup: Thai scented asparagus, lemon crème fraiche asparagus spears	11

SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette	12
Iceberg lettuce wedge, candied bacon, heirloom tomatoes, celery, Paradise Blue cheese, roasted shallot vinaigrette, creamy bleu cheese dressing, buttermilk onion rings, herbs	13
Bouquet lettuce, heirloom cherry tomatoes, English cucumber, avocado, red onion crispy prosciutto di Parma, roasted jalapeno ranch dressing	14
Apple salad, Granny Smith, Honey Crisp apples, grapes, crispy quinoa, strawberries, taleggio cheese, apple dressing	14

VEGAN PLATTER

Roasted cauliflower steak, broccolini, avocado puree, blanched cherry tomato with togarashi, asparagus, grilled zucchini & squash, sautéed mushroom and white bean puree, Roasted red beet salad, spinach quinoa with grapes & strawberry lemon vinaigrette	27
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GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeno cilantro beurre blanc	31
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REDFISH

Pan seared redfish, squid ink risotto, English peas, romesco sauce, crispy bouquerone, saffron citrus beurre blanc	41
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WHOLE MEDITERRANEAN BRANZINO

Grilled & roasted branzino, braised cauliflower, heirloom tomatoes, capers, French beans, seeds, lemon honey vinaigrette	31
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LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with spicy Cajun dirty rice, caramelized onion & apple compote, turnip puree, braised greens, roasted vegetables, black pepper cider sauce	34
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BRAISED WILD BOAR

Yellow chanterelle & oyster mushrooms, taleggio polenta	38
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DUCK / FOIE GRAS

Grilled Szechuan peppercorn & five spice crusted duck breast, seared grade "A" foie gras, parsnip puree, Brussel sprouts, bacon, fennel, anisette, orange, blood orange gastrique	39
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PRIME BEEF TENDERLOIN

Pan seared Texas grown prime beef tenderloin, German potato salad, bacon lardon, chive, charred spring onion, blistered Marfa cherry tomatoes, roasted red bell pepper coulis	58
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*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
\$2.00 split charge on any split plate, \$30.00 corkage service per bottle, 20% gratuity will be added to parties of 6 and more
Rude behavior will not be tolerated

Mark & Lisa Bliss, Proprietors

Tony Hernandez
Chef de Cuisine

Dorian Mills
General Manager

Samuel Castillo
Manager/Maitre d'hôtel