

CAFE ANNIE

WOOD GRILLED STEAKS
& OYSTER BAR

LUNCH

OYSTERS & SEAFOOD BAR

- EAST COAST OYSTERS with Creamy Avocado Salsa (6 for \$18)
- GULF COAST OYSTERS with Gulf Coast Cocktail Sauce (6 for \$12)
- WILD GULF SHRIMP COCKTAIL with Remoulade & Gulf Coast Cocktail Sauce (1 dozen for \$20)
- AHI TUNA SASHIMI with Truffle Beet Salsa (6 for \$15)
- GULF CRAB BARBECUED IN BANANA LEAF with Creamy Corn Mayonnaise (4 for \$20)
- MAINE LOBSTER COCKTAIL with Edamame & Seaweed Salad (6 for \$35)
- SEA SCALLOP with Huitlacoche & Buttermilk Sauce (6 for \$15)
- YELLOW TAIL SASHIMI with Sushi Rice, Dashi Dressing, Edamame Puree & Seaweed Salt (6 for \$14)
- GULF CRAB TOSTADAS with Avocado & Cabbage Slaw (4 for \$28)
- MAKI ROLL WITH AHI TUNA & SCALLOPS with Avocado Wasabi Dressing (8 for \$18)

STARTERS

- TORTILLA SOUP with Avocado Relish & Queso Fresco \$12
- MUSHROOM SOUP with Huitlacoche & Duck Prosciutto \$14
- CREAMY ONION SOUP with Bacon & Cheese Whipped Potatoes & Green Onions \$10
- CAESAR SALAD with Parmesan & Sour Dough Croutons \$10
- KALE SALAD with Endive, Wood Grilled Bacon, Walnuts, Dried Apples & Parmesan \$12
- HOUSE SALAD with Grape Tomatoes, Pine Nut Vinaigrette & Cotija Cheese \$10

MAIN COURSES

- BBQ CRAB SALAD with Seared Avocado, Watercress, Jicama & Radishes \$26
- CREAMY TUNA SALAD [FRESH POACHED AHI TUNA] with Romaine Spears & Tomatoes \$20
- COBB SALAD with Chicken, Blue Cheese, Tomato, Bacon, Avocado & Chopped Egg \$18
- STEAK SALAD with Fingerling Potatoes, Cippolini Onions & Watercress | Buttermilk Dressing \$24
- SEAFOOD GUMBO with Red Snapper, Gulf Crab Shrimp, Rabbit & TX Venison Sausage \$20
- SALMON with Charred Japanese Cucumbers & Edamame Puree | Shishito Peppers & Miso Sauce \$32
- RED FISH with Shrimp & Guajillo Chile Chilaquiles, Avocado & Herb Butter \$30
- SEA SCALLOPS with Poblano Chile & Pumpkin Salsa, Chopped Eggs & Toasted Pumpkin Seeds \$30
- THE DAILY ENCHILADA \$18
- CRISPY CHICKEN FLAUTAS with Avocado & Frisee Salad \$18
- BUTTERMILK FRIED CHICKEN SANDWICH with Buttermilk Dressing & Handmade French Fries \$16
- MEXICAN STEAK TACOS with Poblano Peppers, The Kitchen Salsa & Slaw \$17
- USDA PRIME HAMBURGER [8 oz.] with Smoked Cheddar Dressing & Handmade French Fries \$17
- BEEF RIB BOLOGNESE PASTA with Parmesan \$18
- WOOD GRILLED CHICKEN PAILLARD with Salad of Avocado, Tomato, Red Onion & Arugula \$22
- SKEWERED PETIT FILET MIGNON: 6 oz. with Green Peppercorn & Herb Steak Sauce \$24
- CANTINA RIB STEAK: 10 oz. Ribeye [USDA Prime] with Cilantro Chile & Onions \$26
- STEAK & EGG: 10 oz. Ribeye [USDA Prime] with Fried Egg & The Kitchen Salsa \$28

SIDES

- WHIPPED POTATOES ALIGOT with Cheese & Green Onions & Beef Cracklings \$12
- STEAK FRIES & ONIONS with Smoked Cheddar Dipping Sauce \$12
- HAND CUT FRENCH FRIES OR SWEET POTATO FRIES + Handmade Ketchup \$6
- FINGERLING POTATOES with Rosemary Garlic & Lemon \$10
- MUSHROOMS Glazed with Steak Sauce, Crème Fraiche & Cotija Cheese \$13
- ASPARAGUS with Lemon & Herbs \$14
- CARROTS with Ginger Honey & Vinegar \$10
- SPINACH Sautéed with Garlic \$14
- BROCCOLINI with Extra Virgin Olive Oil, Garlic & Lemon \$10