

Celebrate Love

Be My Valentine: OYSTERS & SEAFOOD BAR

- EAST COAST OYSTERS w| Creamy Avocado Salsa & Handmade Crackers (6 for \$22)
- GULF COAST OYSTERS w| Gulf Coast Cocktail Sauce & Handmade Crackers (6 for \$18)
- WILD GULF SHRIMP COCKTAIL w| Remoulade & Gulf Coast Cocktail Sauce (1 dozen for \$24)
- MAINE LOBSTER COCKTAIL w| Miso Dressing & Edamame (6 for \$36)
- AHI TUNA SASHIMI w| Truffle Beet Salsa (6 for \$18)
- SEA SCALLOP w| HUITLACOCHÉ w| Buttermilk Sauce (6 for \$18)
- YELLOW TAIL SASHIMI w| Sushi Rice, Dashi Dressing & Edamame Puree (6 for \$18)
- MAKI ROLL w| AHI TUNA & SCALLOPS w| Avocado Wasabi Dressing (8 for \$18)

Be My Valentine: CLASSICS FOR THE TABLE

- GULF CRAB TOSTADAS w| Avocado & Cabbage Slaw (4 for \$28)
- BACON WRAPPED QUAIL w| Jalapeno & Smoked Chile Buttermilk Sauce (6 for \$20)

Be My Valentine: APPETIZERS

- GULF COAST CRAB CAKE w| Charred Chile Remoulade & Lime Butter Sauce \$16
- MARINATED WOOD GRILLED OCTOPUS w| Edamame & Seaweed Salad | Miso Dressing \$16
- STEAK TARTAR w| Egg Yolk & Green Peppercorn Dressing | Toasts \$24
- BEEF CARPACCIO w| Shaved Mushroom Salad Truffle Powder & Parmesan \$20
- TORTILLA SOUP w| Avocado Relish & Queso Fresco \$14
- MUSHROOM SOUP w| Huitlacoche & Duck Prosciutto \$16
- CAESAR SALAD w| Parmesan & Sour Dough Croutons \$14
- KALE SALAD w| Endive | Wood Grilled Bacon | Walnuts | Dried Apples & Parmesan \$18

Be My Valentine: TEXAS SIGNATURES

- GULF RED SNAPPER w| Fisherman's Style Crab & Tomato Broth | Saffron Aioli \$45
- SALMON w| Charred Japanese Cucumbers & Edamame Puree | Shishito Peppers & Miso Sauce \$45
- WOOD GRILLED LOBSTER w| Lobster Scrambled Egg Crepe & Lobster Butter Sauce \$68
- ROASTED PHEASANT w| Wood Grilled Bacon & Cippolini Onions | Fried Sage \$48
- WOOD GRILLED RABBIT w| Garlic Rosemary & Olive Oil | Berry Mustard \$45

Be My Valentine: WOOD GRILLED STEAKS & ROASTS

- THE CLASSIC RIBEYE (14 oz.) USDA Prime 30 Day Wet Aged + Air Dried \$55
- THE NEW YORK STRIP STEAK (12 oz.) USDA Prime 30 Day Wet Aged + 30 Day Dry Aged \$68
- SLOW ROASTED PRIME RIB (12 oz.) USDA Prime w| Horseradish Cream [Limited] \$55
- COFFEE ROASTED TENDERLOIN OF BEEF w| Red Wine Butter Sauce \$55

Be My Valentine: SIDES

- CREAMY POLENTA w| Fontina Cheese & Tomato Sauce + Parmesan \$12
- WHIPPED POTATOES ALIGOT: Cheese & Green Onions & Beef Cracklings \$12
- STEAK FRIES & ONIONS w| Smoked Cheddar Dipping Sauce \$12
- FINGERLING POTATOES w| Rosemary Garlic & Lemon \$10
- MUSHROOMS Glazed w| Steak Sauce | Crème Fraiche & Cotija Cheese \$13
- ASPARAGUS w| Lemon & Herbs \$14
- CARROTS w| Ginger Honey & Vinegar \$10
- SPINACH Sautéed w| Garlic \$14
- BROCCOLINI w| Extra Virgin Olive Oil, Garlic & Lemon \$10

CAFE ANNIE
WOOD GRILLED STEAKS
& OYSTER BAR



Please let your server know of any food allergies. A 20% gratuity will be added to parties of 6 or more. No split checks please.