

# 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, Avocado & Onion Salsa \$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