

## FROM THE BAR

*oyster 1*                      *oyster 4*

*oyster 2*                      *oyster 5*

*oyster 3*                      *oyster 6*

*jumbo shrimp* (6) cocktail and rémoulade

*blowtorched oysters* tobikko aioli

*jumbo lump crab cocktail*

*#1 tuna rare* lemon, fried capers, olive oil

*vodka-cured salmon* goat cheese, pickles

## WARM STARTERS

*crispy calamari* thai salad, chili mirin dressing

*tacos* choice of: lobster, braised beef, or blackened redfish with pico, avocado, lettuce

*mussels* steamed, inspired daily

*bbq shrimp* shiner bock sauce

*crab cake* dynamite sauce, sprouts

## SOUPS

*local heirloom tomato soup*

*smoked seafood chowder*

*watermelon dill gazpacho*

## SALADS

*bluebonnet farms lettuce*

lemon dressing

*shrimp and crab 'cobb'*

jicama, blue, avocado

*heirloom tomato* bluebonnet

arugula, texas olive oil

*spinach* bacon, tomato vin,

egg, almond

*caesar* black truffle, spanish anchovy, tarragon

*tuna niçoise* fingerling, bean, olive, fennel

## SANDWICHES

choice of: *chips, fries, melons*

*house smoked turkey* brie, croissant, tomato

*grilled chicken* bacon, avocado, piquillo aioli

*smoked salmon rueben*

havarti, pumpernickel

*crispy flounder* pineapple, watercress, peppadew

*tuna togorashi* bibb lettuce, kecap, seaweed

*waygu beef burger* sharp cheddar, poblano

## BUILD YOUR OWN:

### 1. Big Plates

choice of: *grilled, pan seared, or roasted*

australian barramundi,

iceland arctic char,

carolina wreckfish,

florida golden tilefish,

flounder, greece bronzini,

idaho trout,

loch duart salmon,

texas breast of chicken,

waygu beef short rib,

10oz prime tenderloin,

8oz grass-fed beef

tenderloin 'carpetbagger',

berkshire pork prime rib

## 2. Sauces

béarnaise | beef jus | beurre

rouge | lemon caper | sweet

chili | horseradish cream

## 3. Sides

baked potato | tater tots |

potato fries | sweet potato

fries | tempura beans | spinach

broccolini | asparagus |

mushrooms

## SIGNATURE OSTRAS

*scallops* coconut, chili garlic, napa slaw

*penne* anaheim, mushroom, parm, spinach

*texas redfish* lamb grist mill polenta

*grilled lobster* bouillabaisse

*seared #1 tuna* shiitake

mushroom salsa

## DESSERTS

*valrhona chocolate mousse*

*crème brûlée* berries, berries, berries

*apple tart* almond cream, caramel sauce

*lemon chantilly* blueberry sauce

*sorbet and ice cream*

*cookies and milk*

# MOKARA

HOTELS ✨ SPAS