

DINNER

COLD BAR

Maine Lobster 25

Alaskan King Crab
1/2 lb. 23 / 1 lb. 38

Chilled Seafood Platter
Shrimp, Crab Claws, Oysters & King Crab
Petite 34 / Large 60 (With Lobster)

Colossal Snow Crab Claws 14

Spicy Cocktail Shrimp 15
Cocktail Sauce

SOUP & SALAD

Silo Clam Chowder 9
Nueske's Bacon, Sherry Cream

Mixed Greens 7
Cherry Tomatoes, Focaccia Croutons, Red Onion,
Crispy Bacon, Maytag Blue Cheese Dressing

Little Gem Caesar 9
Italian White Anchovies, Focaccia Croutons, Parmesan Crisp

Baby Spinach 8
Crispy Brie, Applewood Smoked Bacon, Raspberries
Dried Apricots & Spanish Sherry Vinaigrette

Roasted Beets 12
Baby Arugula, Goat Cheese, Pine Nuts, Champagne Vinaigrette

Fried Green Tomatoes 15
Lump Crab Remoulade, Avocado, Baby Arugula, Basil Oil

SMALL PLATES

Signature Chicken Fried Oysters 13
Sautéed Spinach, Braised Pork Belly, Tart Apples
Mustard Hollandaise

Grilled Oysters Rockefeller 16
Fennel Cream, Garlic Bread Crumbs, Parmesan
Applewood Smoked Bacon

Hamachi Sashimi & Nigiri 19
Cilantro Ponzu, Fresh Jalapeños, Sriracha

Snapper Ceviche 18
Tomatillos, Grape Tomatoes, Cilantro, Serranos

Firemans 4 Mussels 14
Toasted Garlic, Roasted Cherry Tomatoes, Bacon
Charred French Bread

Steak Tartare 15
Dijon Mustard, Shallots, Capers, Sea Salt & Truffle Oil
Italian Parsley, Grilled Bread

Lobster Roll 25
Poached Maine Lobster, Mayo, Chopped Celery Tarragon
Parsley, Chives

Pepper Seared Ahi Tuna 16
Cucumber & Carrot "Salad," Avocado, Jalapeño Wasabi
Tobiko Cilantro Ponzu

Crispy Calamari 12
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli

Shrimp Spring Rolls 11
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce

All Jumbo Lump Crab Cake 18
Pan Roasted, Crunchy Poppy Seed Slaw, Dill Tartar Sauce

Artisan Cheese Plate 16
Chef Selection (3)

BIG PLATES

Cioppino Mkt
Mussels, Clams, Shrimp, King Crab, Scallops, Basil Oil, Charred French Bread

Signature Chicken Fried Oysters 26
Capellini Pasta, Forest Mushrooms, Garlic Spinach, Tasso Ham
Grain Mustard Hollandais

Chilean Seabass Mkt
Wild Mushroom Risotto, Sugar Snap Peas & White Truffle Oil

Oak Grilled Tuna 31
Pineapple Jalapeño Couscous, Avocado Relish, Cilantro-Lime Butter

Shrimp & Grits 25
Sautéed Gulf Shrimp, Andouille Sausage, White Cheddar Grits, Braised Greens

Miso Glazed Salmon 26
Wasabi Whipped Potatoes, Sesame Bok Choy, Sweet Soy Reduction

Grilled Texas Redfish 29
Sweet Potato & Bacon Hash, Creole Lump Crab Pan Sauce

Chef's Fish Selection Mkt
Daily Preparation

Lobster Ravioli 35
Housemade Ravioli, Butter Poached Lobster

Pan Seared Scallops 34
Cilantro Lime Quinoa, Toasted Cashews Red Curry & Coconut

Roasted Chicken 22
Truffle Mac & Cheese, Braised Greens, Melted Leeks

Beef Tenderloin 37
Blue Cheese Whipped Potatoes, Grilled Asparagus, Sauce Béarnaise
Add Half Lobster 20

Tristan Island Lobster Tail Mkt
From The Most Remote Inhabited Island In The World
Chef Daily Preparation

FOR THE TABLE 6

Market Vegetable

Grilled Asparagus

Mashed Potatoes

Truffle Mac & Cheese

Pineapple Jalapeño Couscous

Cilantro Lime Quinoa

Parmesan & Herb Fries

Charred Shishito Peppers

SIGNATURE COCKTAILS

Texas Ruby Red
Deep Eddy Ruby Red Vodka, Cointreau, Grapefruit Juice & Sugared Rum

Cucumber Kaiparashka
Dripping Springs Vodka, Muddled Cucumbers, Fresh Lemon Juice, Simple Syrup

Silo Mule
Russian Standard Vodka, Ginger Beer & Fresh Lime

"Spiked" Pimm's Cup
Pimm's #1, Broker's Gin, Lemon Juice, and Ginger Beer
With Cucumbers, Orange, And Mint

French 75
Hendricks Gin, Fresh Lemon Juice, Splash Of Simple Syrup & Champagne

LUNCH

COLD BAR

Maine Lobster 25

Alaskan King Crab
1/2 lb. 23 / 1 lb. 38

Chilled Seafood Platter
Shrimp, Crab Claws, Oysters & King Crab
Petite 34 / Large 60 (With Lobster)

Colossal Snow Crab Claws 14

Spicy Cocktail Shrimp 15
Cocktail Sauce

SOUP & SALAD

Add to Any Salad - Chicken Fried Oysters 6 / Salmon 7 / Chicken 5

Silo Clam Chowder 9
Nueske's Bacon, Sherry Cream

Silo Soup 7
Chef's Daily Preparation

Silo Soup & Salad 10
Choice of Mixed Greens or Little Gem Caesar

Baby Spinach 8
Crispy Brie, Applewood Smoked Bacon, Raspberries
Dried Apricots & Spanish Sherry Vinaigrette

Mixed Greens 7
Cherry Tomatoes, Focaccia Croutons, Red Onion,
Crispy Bacon, Maytag Blue Cheese Dressing

Little Gem Caesar 9
Italian White Anchovies, Focaccia Croutons, Parmesan Crisp

Roasted Beets 12
Baby Arugula, Goat Cheese, Pine Nuts, Champagne Vinaigrette

Fried Green Tomatoes 15
Lump Crab Remoulade, Avocado, Baby Arugula, Basil Oil

Shrimp Nicoise 13
Grilled Shrimp, Mixed Greens, Haricot Verts, Red Potatoes
Soft Boiled Egg, Tomatoes, Olives, Red Onion, Herb Vinaigrette

SMALL PLATES

Signature Chicken Fried Oysters 13
Sautéed Spinach, Braised Pork Belly, Tart Apples, Mustard Hollandaise

Grilled Oysters Rockefeller 16
Fennel Cream, Garlic Bread Crumbs, Parmesan
Applewood Smoked Bacon

Snapper Ceviche 18
Tomatillos, Grape Tomatoes, Cilantro, Serranos

Steak Tartare 15
Dijon Mustard, Shallots, Capers, Sea Salt & Truffle Oil
Italian Parsley, Grilled Bread

Pepper Seared Ahi Tuna 16
Cucumber & Carrot "Salad," Avocado, Jalapeño Wasabi Tobiko
Cilantro Ponzu

Crispy Calamari 12
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli

Shrimp Spring Rolls 11
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce

All Jumbo Lump Crab Cake 18
Pan Roasted, Crunchy Poppy Seed Slaw & Dill Tartar Sauce

Artisan Cheese Plate 16
Chef Selection (3)

SANDWICHES

Served with Parmesan & Herb Fries

Silo Mushroom Burger 12
Oak Grilled, Wild Mushrooms, Caramelized Onions
Gruyere Cheese, Lettuce & Tomato

Turkey Club 11
Roasted Turkey, Applewood Bacon, Avocado
Tomato, White Cheddar

Lobster Roll 25
Poached Maine Lobster, Mayo, Chopped Celery
Tarragon, Parsley, Chives

BIG PLATES

Add to Any Selection - Prix Fixe

Choice of Mixed Green Salad or Dessert, and Glass of Wine 7

Firemans 4 Mussels 14
Toasted Garlic, Roasted Cherry Tomatoes, Bacon
Charred French Bread

Miso Glazed Salmon 16
Wasabi Whipped Potatoes, Sesame Bok Choy
Sweet Soy Reduction

Signature Chicken Fried Oysters 26
Capellini Pasta, Forest Mushrooms, Garlic Spinach, Tasso Ham
Grain Mustard Hollandais

Fish & Chips 15
Parmesan & Herb Fries, Crunchy Poppy Seed Slaw
Dill Tarter Sauce, Malt Vinegar

Chef's Fish Selection Mkt
Daily Preparation

Shrimp & Grits 25
Sautéed Gulf Shrimp, Andouille Sausage
White Cheddar Grits, Braised Greens

Grilled Texas Redfish 26
Sweet Potato & Bacon Hash, Creole Lump Crab Pan Sauce

Parmesan Crusted Chicken 13
Angel Hair, Wild Mushrooms, Arugula, Sun Dried Tomatoes
Lemon & Caper Butter

Beef Tenderloin 37
Blue Cheese Whipped Potatoes, Grilled Asparagus
Sauce Béarnaise

FOR THE TABLE 6

Grilled Asparagus

Mashed Potatoes

Truffle Mac & Cheese

Pineapple Jalapeño Couscous

Cilantro Lime Quinoa

Parmesan & Herb Fries

Charred Shishito Peppers