DINNER

COLD BAR

Maine Lobster 25
Alaskan King Crab 1/2 lb. 25 / 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, Shitatake Mushrooms, Cilantro, Hot Funny 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 Mkr
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 Hollandaise

Chilean Seabass Mkr
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 Buck Choy, Sweet Soy Reduction

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

Chef’s Fish Selection Mkr
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 Mkr
From The Most Remote Inhabited Island In The World Chef’s 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 Kaiparasohka
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
## 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
- **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, Haricots 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
- **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, Shitake 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

- **Silo Mushroom Burger** 12
  - Oak Grilled, Wild Mushrooms, Carmelized 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

- **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 Hollandaise
- **Fish & Chips** 15
  - Parmesan & Herb Fries, Crunchy Poppy Seed Slaw
  - Dill Tartar 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**