

# LÜKE

## COCKTAILS

### FRENCH “75”

Cognac, fresh lemon juice, Champagne  
9.25

### CHAMPAGNE A LA PÊCHE

Champagne and fresh peach purée  
9.25

### SAZERAC

rye, sugar, bitters and Pernod  
9.00

### THE ST. RITA

St. Germain, Don Julio and fresh lime  
8.50

## FROM THE RAW BAR

### “Le plateau” of Gulf oysters

7.00 half dozen / 13.00 dozen

### “Le plateau” of specialty oysters

market price

### “Le plateau” of jumbo shrimp

11.00 half dozen / 21.00 dozen

### “Le plateau” of King or Dungenese crab

hot or cold  
by the pound market price

### “Le petite plateau de fruit de mer”

1 lobster tail, 8 oysters, 6 shrimp  
5 clams, 8 mussels, crab and ceviche  
55.00

### “Le grande plateau de fruit de mer”

2 lobster tails, 16 oysters, 12 shrimp  
10 clams, 16 mussels, crab and ceviche  
95.00

\*\*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS.  
IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS,  
YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

## SALADS

### salad Lüke

Bibb lettuce, cucumber, carrots, beets buttermilk dressing  
10.00

### Bluebonnet organic greens

Humble House baby blue cheese  
cane syrup dressing, spiced pistachios  
candied beets  
9.00

### slow poached yard egg salad

frisée, bacon and Creole mustard dressing  
10.00

### fried oyster salad

romaine, Allen Benton's bacon and avocado

*This menu is only a sample as it is evolving daily.*

# LUKE

## HOT APPETIZERS

### flammnkuchen

thin Alsatian onion tarte with bacon, caraway Emmenthaler cheese  
11.00

### fried Texas quail

buttermilk ranch and wild flower honey  
14.00

### shrimp in a cup

10.00

### charbroiled “BBQ” oysters

garlic, parsley and black pepper  
9.00

### mesquite smoked pork ribs

pepper jelly glaze  
11.00

### house-made “meat pies”

local tomato dressing  
9.00

## SOUPS

### Louisiana crabmeat bisque

4.50 cup / 8.00 bowl

### shrimp and sausage gumbo

4.50 cup / 8.00 bowl

### matzo ball and roasted chicken soup

4.50 cup / 8.00 bowl

## COLD APPETIZERS

### pâté of rabbit and quail livers

truffle-perfumed, served with crusty bread  
9.00

### rillettes of Berkshire pork

savory marmalade and market pickles  
10.00

### pâté de campagne of wild boar

watermelon pickles, mustard and gelée  
7.00

### tartare of L&M Ranch grass fed beef

fresh herbs and slow cooked quail egg  
11.00

### foie gras terrine

Muscat gelée, balsamic and toasted brioche  
15.00

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BREAKFAST 7am – 11am M-F • BRUNCH 7am – 4pm Sat-Sun  
LUNCH 11am – 4pm • DINNER 4pm – 11pm Nightly • TAKE OUT 7am – 11pm