ANCHOR & HEARTH
WOODFIRED KITCHEN

Dinner Menu

Suggested Sommelier Pairings

EXECUTIVE SOUS CHEF
SEBASTIAN CERNA JR.

COLD BAR

Shrimp & Octopus Ceviche* *gf* | 19
Baja Style, Smoked Salt Tortilla Chips

Redfish Aguachile* *gf* | 20
Lime, Serrano, Cucumber, Papaya, Red Onion, Avocado

GULF COAST OYSTER

Raw on the Shell* *gf*
Half Dozen | **14** One Dozen | **24**

Served with Lemon & Your Choice of 2
Red Wine Mignonette, Serrano-Ponzu, House Relish, Cocktail Sauce

SOUP & GARDEN

Grilled Herb Chicken 8 | Cajun-Lime Shrimp 10

Chili Rubbed Steak 12*

Brûléed Butternut Cream Soup *veg* | 12
Pepitas, Sage Oil
Mer Soleil, Chardonnay

Heirloom Tomato & Roasted Beet Salad *veg* | 18
Arugula, Whipped Goat Cheese, Red Onion, Smoked Pistachios, Ninja Radish

Gulf Shrimp Smothered Greens | 24
Gem Lettuces, Reggiano, Lardons, Tomato, Red Onion, Avocado, Focaccia Crumble, Chili Dressing

Caeser Wedge | 17
Shaved Parmesan, Watermelon Radish, Caesar Dressing

HEARTH FIRED SHAREABLES

Fried Calamari | 19
Paprika Aioli, Pepperoncini

Smoked Brisket Burnt Ends *gf* | 19
White Bean, Salsa Criolla, Watermelon Radish
The Smokey Bay

House Crab Cake | 22
Guajillo Aioli, Scallions, Wild Rocket Arugula

Tejano Flatbread | 19
R.C's Award-Winning Dough, Smoked Brisket, Red Onion, Jalapeño, Chimichurri, Jack Cheese
Catena Vista, Malbec

"Pull up a Chair and Indulge where the Texan Smoke meets the Gulf of Mexico in this Divine Culinary adventure at Anchor and Hearth. Carefully Sourced and Sustainable Seafood, Humanely Raised Cattle, and Seasonally Sourced Farmed Vegetables get greeted by the Stone Oven Fires to apply a signature taste through the experience."

-Executive Sous Chef Sebastian Cerna Jr

Parties of 6 or more will have automatic gratuity of 20%

v = vegan, veg= vegetarian, gf=gluten free

* Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw items.

BACK ON LAND

Bring the Surf to Any Item:

Cajun-Lime Shrimp 10 | House Crab Cake 14

Country Fried Chicken | 30
Rosemary Gravy, Asparagus, Smashed Potatoes

Smoked Short Rib Birria | 38
Corn Pilaf, Turtle Bean Puree. Fried Yuca Strings, Queso Fresco

NY Strip Creole* *gf* | 62
Creole Mustard Demi, Mexican Bulb Onions, Jumbo Lump Crab, Gouda Grits, Broccolini

Fall Butternut Squash & Poblano Enchiladas *veg* | 28
Avocado, Curtido, Black Beans, Potato, Watermelon Radish

SEA SPECIALTIES

Grilled Spanish Octopus *gf* | 34
Paprika Aioli, Confit Potatoes, Garlic Ginger Butter, Charred Lemon
Rongopai, Sauvignon Blanc

The Harvest Scallop | 39
Charred Corn, Bucatini, Lump Crab, Sweet Drop Pepper

Blackened Texan Redfish *gf* | 42
Marble Potatoes. Cajun Cream, Gulf Shrimp, Okra

Market Catch * | MKT
Inspired by Sustainable Seafood and Locally Sourced Produce

SIDES

Smashed Potatoes *gf, veg*
10
Roasted Garlic Aioli, Scallions

Gouda Grits
11
Chile Oil, Smoked Salt

Wild Mushrooms *gf*
12
Lardons, Sherry

Grilled Broccolini *gf*
12
Garlic, Paprika Aioli