

SALADS

Salad of **BIBB AND BITTER GREENS**, apple vinaigrette, citrus and quinoa
\$9

CAESAR SALAD with gulf fish crouquettes
\$16

Warm **SALAD OF ROTISSERIE CHICKEN**, roasty vegetables and spicy greens
\$16

COLD BAR

Chilled **SHRIMP COCKTAIL** with too many sauces
\$20

KAMPACHI CRUDO, spicy orange condimento, oregano and cucumber
\$17

Thinly sliced **CURED TUNA**, serrano ham, with potato chips and rosemary
\$18

MUSSELS ON THE HALF SHELL, pernod and saffron vinaigrette, aioli
\$15

SMALL

Pork and beef **MEATBALLS** with a salad of clams, fennel and lemon
\$17

CHICKEN LIVER MOUSSE, griddled sourdough, pickles
\$16

Slow roasted **CARROTS** a la frink
\$14

Bucatini a la pieuvre, **PORK RAGU**, persillade sauce
\$20

Roast **CAVIAR**, potato pave crisp with crème fraîche
\$45

LARGES

CELERIAC, french onion jus, almond and garlic aioli
\$24

Whole **STRIPED BASS** ratatouille, tomato soffrito
\$70

Roasted gulf **SNAPPER** wrapped in crispy potato, animal style with paprika soubise sauce
\$36

DOUBLE CUT PORK CHOP maque choux, crispy okra
\$55

Heritage **ROAST CHICKEN** with dumplings, drippings
\$30

Grass-fed **BEEF RIBEYE** with all of the accoutrements
\$68

SIDES

Broccoli with bacon xo and fried almonds
\$8

Pommes puree
\$8

Squash with lemon vinaigrette
\$8



*1002 Seawall Boulevard,
Galveston Texas 77550
United States of America*

WINE BY THE GLASS

Bubbles

PROSECCO
BELSTAR
ITALY, VENETO, NV

\$12 | \$55

CAVA
MERCAT
BRUT ROSE, SPAIN, GALICIA

\$14 | \$62

CHAMPAGNE
DOMAINE WILLIAM SAINTOT
MARNE IER CRU, FRANCE, CHAMPAGNE,
NV

\$32 | \$120

White

SAUVIGNON BLANC
SEA COVE
NEW ZEALAND, MARLBOROUGH, 2022

\$11 | \$55

PINOT GRIGIO
SCARPETTA
ITALY, FRIULI, 2022

\$12 | \$56

TXAKOLINA
CAMINO ROCA ALTXERRI
SPAIN, BASQUE COUNTRY, 2021

\$12 | \$56

CHARDONNAY
FAMILLE VENTOURA
FRANCE, CHABLIS, 2020

\$18 | \$88

CHARDONNAY
VALRAVN
CALIFORNIA, SONOMA VALLEY, 2021

\$16 | \$78

Orange & Rosé

GRENACHE + SYRAH
MILOU
FRANCE, VIN DE PAYS D'OC, 2022

\$11 | \$50

Red

GARNACHA (SERVED CHILLED)
SALVAJE CLARETE
SPAIN, NAVARRA, 2021

\$15 | \$60

PINOT NOIR
AVERAEN
OREGON, WILLAMETTE VALLEY, 2021

\$16 | \$70

TEMPRANILLO
AZUL Y GARANZA
SPAIN, NAVARRA, 2020

\$12 | \$55

NEBBIOLO
G.D. VAJRA
ITALY, PIEDMONTE, 2021

\$17 | \$75

CABERNET SAUVIGNON
IN SHEEP'S CLOTHING
WASHINGTON, COLUMBIA VALLEY,
2020

\$15 | \$60

MALBEC
CEPAS
ARGENTINA, MENDOZA, 2022

\$12 | \$55

FANCY COCKTAILS

ELIO & OLIVER BLACK TEA INFUSED MAKER'S \$16
MARK BOURBON, PEACH, VANILLA, EGG WHITE,
AROMATIC BITTERS, LEMON

ILSA IN PARIS OLD TOM GIN, BATAVIA ARRACK \$15
RUM, MARASCHINO, GRENADINE, BITTERS

MS. CHERRY BAUDELAIRE ROKU GIN, \$15
BUTTERED CHERRY SYRUP, MARASCHINO, LIME,
TOPO CHICO

MATTHEW'S BOULEVARD BACON FAT WASHED \$15
MAKER'S MARK BOURBON, CORDUROY COFFEE
ESPRESSO INFUSED SWEET VERMOUTH, CAMPARI

The
Fancy.

SWEET AFTERS

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Sweet **DESSERTS**

Rich, **CHOCOLATE TORTE** de ganache, sea salt \$13

Chilled, sauternes **POACHED PEAR** with sweet wine gelée, almond puree \$16

Warm **LEMON BUTTER CAKE** sweet crème \$15



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COFFEE & TEA

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The
Fancy.

Galveston, Texas

Coffee

ESPRESSO	\$4
CAFE AMERICANO	\$4
LATTE	\$5
CAPPUCINNO	\$5
CORTADO	\$4.25
FLAT WHITE	\$4.25
COLD BREW	\$5
DRIP	\$3.00
OAT/ALMOND MILK	+\$1.50
HAND MADE SYRUPS (MOCHA OR VANILLA)	+\$4

fancy tea

HOT Green, Earl Grey, English Breakfast, Peppermint, Orange & Spice, Decaf Green	\$4
ICED Green, Black	\$5

The
Fancy.

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