

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13

Spinach | Spätzle

ROASTED TOMATO & BASIL 14

Basil Oil | Grilled Cheese Croutons

CHILLED ROSEMARY GARDEN PEA 16

Guanciale | Tarragon | Rosemary Espuma | Croutons

BEGINNINGS

EAST COAST OYSTERS* (DF, GF) 27

Cucumber Mignonette | Aji Amarillo | Tabasco

CRAB CAKE 28

Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade

TUNA POKE* (DF) 25

Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

TEXAS TRIO 20

Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

CRISPY BRUSSEL SPROUTS 19

Pancetta | Pine Nuts | Aged Balsamic

PEPPER CRUSTED BEEF CARPACCIO* 24

Filet | Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions
Mustard Aioli

SHRIMP COCKTAIL (DF, GF) 22

U12 Gulf Shrimp | Cocktail Sauce | Horseradish

RED SNAPPER TIRADITO* 26

Leche De Tigre | Corn | Red Onion | Radish

PAN SEARED DIVER SCALLOPS 26

Yuzu Koshō Crème Fraîche | Smoked Trout Roe | Bonito Flakes
Furikake Cracker

SPRING FOREST HUMMUS 22

Tuscan Kale | Kalamata Olives | Roasted Vegetables | Grilled Pita Bread
Gremolata | Pumpkin Seeds | Crumbled Feta

BEEF YAKITORI 23

Texas Akaushi | Fried Garlic | Sweet Soy | Scallions | Sesame Seeds

JFC 19

Buttermilk Fried Chicken Thigh | Spicy Mayo | Scallions

KAKI FIRE 33

Baked East Coast Oysters | Lump Crab | Shrimp | Lobster | Masago | Scallions
Tempura Flakes

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SUSHI

SPICY TUNA ROLL* (DF) 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL (DF) 22

Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL (DF) 26

Lobster | Blue Crab | Shrimp | Avocado | Su Miso Sauce

FIRECRACKER ROLL 24

Gulf Shrimp Tempura | Spicy Tuna | Avocado | Masago

FRESH HARVEST ROLL (DF, GF) 18

Avocado | Cucumber | Asparagus | Carrots | Red Pepper

PEPPERCORN TUNA* (DF) 26

Tuna | Spicy Salmon | Avocado | Scallions

SURF & TURF* 31

Tempura Lobster | Japanese Wagyu | Avocado | Asparagus | Masago

BLOOM LOBSTER ROLL (DF) 36

Tempura Lobster Tail | Jumbo Lump Blue Crab | Caviar | Avocado
Eel Sauce | Spicy Mayo | Aji Amarillo

A5 TATAKI* (DF, GF) 35

Japanese Wagyu | Enoki Mushrooms | Truffle Oil | Yuzu | Aji Armarillo

TORO JALAPEÑO* (DF) 23

Bluefin Tuna Belly | Jalapeño | Fried Garlic | Yuzu | Micro Cilantro

LE CAJUN 27

Blackened Salmon | Spicy Tuna | Blue Crab | Cream Cheese | Spicy Aioli
Eel Sauce

SPIDER TEMAKI (2 PIECES)* (DF) 17

Fried Soft Shell Crab | Avocado | Asparagus | Masago

SASHIMI (4 PIECES)* (DF, GF) 22

Tuna | Hamachi | Salmon

NIGIRI (2 PIECES)* (DF, GF) 13

Tuna | Hamachi | Salmon

NIGIRI SAMPLER* (5 PIECES) (DF, GF) 32

Toro | Tuna | Hamachi | Salmon | A5

CHEF'S CORNER 101

Chef's Special Presentation of Assorted Nigiri, Sashimi, Maki and Specialties

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GREENS

SPRING HARVEST SALAD (GF) 17/20

Shaved Fennel | Granny Smith Apples | Crumbled Feta | Sunflower Seeds
Toasted Almonds | Sundried Tomato Vinaigrette

MARKET VEGETABLE SALAD (GF) 20/22

Mixed Greens | Grilled Corn | Roasted Zucchini | Beets | Black Beans
Cherry Tomatoes | Avocado | Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE SALAD 16/20

Baby Romaine | Torn Garlic Croutons | 24 Month Aged Parmigiano Reggiano
Pink Peppercorn-White Anchovy Dressing

STONE FRUIT SALAD 23

Mix Greens | Grilled Peaches | Grilled Plums | Heirloom Tomatoes | Burrata
Dried Cranberries | Preserved Lemon | Basil | Walnut Batard
Balsamic Vinaigrette

BLOOM GARDEN SALAD 20

Frisée | Shaved Fennel | Baby Artichokes | Roasted Corn | Toy Box Tomatoes
Radishes | Avocado | Compressed Strawberries | Jerez Vinaigrette

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16
Pan Seared Chinook Salmon 20

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MAINS

24 OZ OAK WOOD GRILLED STEAK FLORENTINE (GF) 75

Sautéed Haricot Verts | Sweet Peppers | Blistered Cherry Tomatoes
Roasted Potatoes | Dragoncello Butter

ROASTED POUSSIN CHICKEN 38

12 HR Citrus Brine | Spring Pea Purée | Zucchini | Squash | Broccolini
Caramelized Shallots | Chicken Jus | Guajillo

SPAGHETTI FRA DIAVOLO * 38

Clams | Prawns | Calamari | Nudja | San Marzano Tomatoes
24 Month Aged Parmigiano Reggiano

ROASTED FILET MIGNON* (GF) 60

Carrot Purée | Grilled Okra | Baby Corn | Spring Couscous | Onion Jam
Madeira Reduction

ROASTED BRANZINO 55

Saffron Polenta | Heirloom Tomatoes | Kalamata Olives | Fingerling Potatoes
Citrus Pinot Grigio Emulsion

LOBSTER TAIL ASADO (GF) 63

Marble Potatoes | Zucchini | Sweet Peppers | Baby Corn | Chimichurri
Garlic Butter

SWEET CORN TORTELLINI 28

Fava Beans | Zucchini | Squash | Arugula | Mascarpone

PAN SEARED CHINOOK SALMON 38

Corn Risotto | Charred Leeks | Pickled Sweet Peppers | Spring Onion Emulsion



**We're committed to supporting sustainable, locally-sourced ingredients
from family farmers, ranchers, fishermen and artisanal purveyors.**

HOMESTEAD GRISTMILL
SLOW DOUGH BREAD CO.
CHEF'S GARDEN
TEXAS RUBY RED GRAPEFRUIT
HOUSTON DAIRYMAIDS

DESERT CREEK HONEY
SAINT ARNOLD BREWING COMPANY
NUESKE'S BACON
THE BREADMAN BAKING COMPANY
DR DELICACY