

OYSTERS, CAVIAR, CRUDO & CRAB

DAILY SELECTION OF FRESH MARKET OYSTERS*

Served on Ice / Cocktail and Mignonette Sauces / Atomic Horseradish / 4ea

FRESH JUMBO LUMP CRAB OR JUMBO GULF SHRIMP ON ICE*

J. Carver's Spicy Mustard and Cocktail Sauces / 29 (Crab) / 23 (Shrimp)

GOLDEN OSSETRA CAVIAR*

Warm Whole Wheat Pancakes / Crisp Potato Chips / Traditional Garnishes / Mkt

YELLOWFIN TUNA TARTARE*

Shaved Foie Gras / Avocado / Micro Cilantro
Soy-Ginger Broth / Toasted Sesame Lavoche / 24

COLD WATER HALIBUT CRUDO*

Lime / Charred Avocado / Serrano
Green Apple / Cilantro / Sliced Grapes / 22

SMOKED HAMACHI CRUDO*

Ponzu Broth / Scallion Puree / Pickled Chiles / 22

BEEF FILET STEAK TARTARE*

Fresh Herbs / Pickled Red Onion / Horseradish Crema
Smoked Maldon Salt / Toasted Country Italian Bread / 20

APPETIZERS

CRISPY SWEET CHILE GULF SHRIMP

Shiitake / Scallion / Ginger / Sweet Red Chile Glaze / 23

MAINE LOBSTER BISQUE "EN CROUTE"

Fresh Maine Lobster / Thin, Crisp Pastry Crust / 20

SEARED FOIE GRAS*

Butter Toasted Brioche / Citrus / Chives / Natural Jus / 32

FRESH JUMBO LUMP BLUE CRAB CAKE

Lemon / Chives / Tabasco Remoulade / 29



BURGUNDY VINEYARD ESCARGOT BAKED IN CRISP, PASTRY COVERED CROCKS

Parsley-Garlic Butter / 18

PRIME STEAK AND WILD MUSHROOM BRUSCHETTA*

Wood Grilled Country Italian Bread / Shallots / Sauce Bearnaise / 22

WOOD ROASTED AKAUSHI BEEF BONE MARROW*

Grilled Country Italian Bread / Shaved Grana / 24

HOT, CRISPY COUNTRY ITALIAN BREAD

Grana / Garlic / Fresh Herb Salmoriglio / 4 (per person)



MobileLoaves&Fishes

Serving Goodness.

\$1 GOES TO MOBILE LOAVES & FISHES

FOR EVERY CRAB CAKE SOLD

J. Carver's

OYSTER BAR & CHOP HOUSE
AUSTIN, TEXAS

PREMIUM CUTS FROM OUR WOOD BURNING GRILL

Specially Aged by Fred Linz, Chicago. Our Steaks are cut
in-house daily and served with Roasted Shallot Butter.

10oz CENTER CUT FILET* 58 / 20oz BONE IN FILET* 88

10oz FILET "CARPET BAG STYLE"*

Wood Roasted and Sliced "Carpet Bag Style"
Crisp, Batter Fried Oysters / Bearnaise / 69

DOUBLE CUT HERITAGE PORK CHOP*

Natural Jus / Shallot Butter / Fennel Pollen / Coal Roasted Sweet Potato / 48

FOR TWO OR MORE

50 DAY DRY AGED USDA PRIME PORTERHOUSE*

50 DAY DRY AGED USDA PRIME BONE IN NEW YORK*

30 DAY WET AGE DOUBLE CUT BONE IN FILET*

50 DAY DRY AGED USDA PRIME TOMAHAWK RIBEYE*

Served Sliced with Roasted Shallot Butter / 4.75 per ounce

STEAK ACCOMPANIMENTS

WOOD ROASTED HALF MAINE LOBSTER / Mkt

CRISP BATTER FRIED OYSTERS AND SAUCE BEARNAISE* / 12

SEARED FOIE GRAS WITH NATURAL JUS* / 32

SAUCE BEARNAISE*, COGNAC CRACKED PEPPERCORN SAUCE,
OR CREAMY HORSERADISH / 5

PAN ROASTED MUSHROOMS

Shallots / Cognac / Fresh Cream / 17

SIDES

FRESH SWEET CORN BRULEE

Smoked Virginia Ham / Scallions
Parmigiana Gratinee / 16

POTATO PUREE

Butter / Chives / 12

STEAMED JUMBO ASPARAGUS

Butter / Parmesan / Chives / 17

WOOD GRILLED BROCCOLINI

Roasted Tomatoes / Grana
Shallot Vinaigrette / 16

SAUTEED BABY SPINACH

Shallots / Butter / Shaved Grana / 16

WOK FRIED JASMINE RICE WITH FRESH BLUE CRAB

Soy / Shiitake / Scallion / Egg / 18

CRISP FRENCH FRIES

House Made Steak Sauce / 12

"BAKED POTATO" GNOCCHI

Smoked Bacon / Crème Fraiche
Vermont Cheddar Scallions / 17

MAPLE GLAZED BABY CARROTS

Toasted Pistachios / 16

ROASTED RED BEETS

Candied Pecans / Orange Peel
Fresh Thyme / 15

SALADS

FUJI APPLE SALAD

Sliced Grapes / Candied Pecans / Different Lettuces
Shaved Celery / Citrus Vinaigrette / Herb Crema / 15

SLICED HOMEGROWN TOMATOES

Sliced Home Grown Tomatoes / Cucumber / Sweet Onion / Fresh Herbs
Feta / Mediterranean Olives / EVOO / Aged Balsamic Vinegar / 18

LITTLE GEM CAESAR*

Lemon-Garlic Anchovy Dressing / Thin Croutons / Shaved Grana / 15

PRIME FISH & SHELLFISH

WOOD ROASTED TUNA STEAK "NICOISE"*

Thin Green Beans / Campari Tomato / Artichokes
Mediterranean Olives / Potatoes / Fresh Herbs / 44

SAUTÉED GENUINE HOLLAND DOVER SOLE*

Lightly Dusted with Flour and Sauteed with Brown Butter and Almonds
OR with Fresh Blue Crab and Lemon Butter / Mkt

BUTTER POACHED ALASKAN HALIBUT*

Asparagus and Spring Pea Risotto / Morel Mushrooms a la Creme / 48

MAINE LOBSTER RISOTTO*

Butter Poached Gulf Shrimp and Fresh Lump Crab
Campari Tomato / Fresh Herbs / Calabrian Chile / Mkt

TAGLIATELLE ALLA BOLOGNESE

Fresh, Handmade Tagliatelle / Traditional Bolognese / Porcini / Grana / 32

SMOKED BEEF SHORT RIB RAVIOLI

Truffle Butter / Natural Jus / Horseradish Crema / 42
(available as a side dish upon request)

ROASTED DOUBLE BREAST OF CHICKEN*

Foie Gras / Morel Mushrooms / Pearl Onions / Baby Carrots / Cognac Cream / 38

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

MOOD SWINGS

Dos Hombres Mezcal/ Giffards Banana
Yellow Chartreuse / Ginger / Coco Bitters / Lemon / 16

THE NEGRONI ROYALE

Sipsmith Lemon Drizzle Gin / Campari
Cocchi Torino Vermouth / Lemon / Orange Bitters / 16

PASSPORTS & PINEAPPLES

Aguasol Reposado / Licor 43 horchata*dairy free / Fresh pineapple
Giffard's Madagascar / Vanilla / Maple / Cocoa Bitters / Cinnamon / 18

GARDEN OF EDUARDO

Fresh Cucumber & Mint / Lemon / Fever Tree Lime and Yuzu / LALO Blanco / 18

THE GODFATHER

Maker's Mark *J. Coover's* Private Selection
Grand Marnier / Giffard Crème De Peche
Licor 43 / Lemon / Cocoa Bitters / 20

RICH UNCLE PENNYBAGS

Whistlepig Piggyback Bourbon / Amaro Montenegro / Orgeat
Giffards Banana / Pineapple/ Fever Tree Ginger Beer / 20

HENDRICK'S GIN & JUICE

Fresh Celery & Parsley Juice / Hendricks Neptunia / Chateau Aloe / Lemon / Agave / 18

HOLY SMOKE

Socorro Blanco / Illegal Mezcal Joven / Grand Marnier
Chateau Aloe / Hellfire Habanero Shrub / 16

CACTUS BASIL GIMLET

Tito's Handmade Vodka / High Dessert Cactus Vodka
St. George Aqua Perfecta Basil Brandy / Green Chartreuse / Lime / 18

50 SHADES OF PINK

Grey Goose Essences Strawberry & Lemongrass / St Germain Elderflower
Cointreau / Raspberry & Strawberry Foam / 16

BUSINESS BEFORE PLEASURE

Elijah Craig Straight Rye / Pierre Ferrand Cru De Cognac 1840
Carpano Antica / D.O.M. Benedictine / Cocoa Bitters / 18

LATE NIGHTS EARLY MORNINGS

Espresso / Grey Goose Vodka / St. George Nola Coffee / Licor 43 / 18

SPARKLING WINE

Faire La Fete Brut Rose, Cremant de Limoux, France / N.V.	15/60
Bisol, "Crede", Valdobbiadene Prosecco Superiore D.O.C.G. / 2021	18/72
Schramsberg Vintage Rosé, CA / 2019	28/112
Ayala Brut Majeur, Champagne, France / N.V.	30/120
Gosset "Grande Reserve" Brut, Champagne, France / N.V.	130
Bollinger Brut "Special Cuvee", Champagne, France / N.V.	200
Bollinger "Grande Anne", Champagne, France / 2014	330
Perrier Jouet "Belle Epoque", Champagne, France / 2013	330
Louis Roederer "Cristal", Champagne, France / 2014	660

CABERNET SAUVIGNON

Obsidian Ridge, Volcanic Estate, Red Hills, Lake County / CA 2021	20/80
Daou Vineyards Reserve, Paso Robles, CA / 2021	25/100
Trefethen Family Vineyards, Napa Valley, CA / 2020	130
Frank Family, Napa Valley, CA / 2021	35/140
Jordan, Alexander Valley, Sonoma, CA / 2019	150
Reynolds Family, Napa Valley, CA / 2019	160
atLarge, Amber Knolls Vineyard, Red Hills, Lake County, CA / 2018	170
Aperture, Alexander Valley, CA / 2021	175
Double Diamond, Napa Valley, CA / 2021	200
Caymus, Napa Valley, CA / 2021 / 1 Liter	50/220
Mt. Brave, Mt. Veeder, Napa Valley, CA / 2019 ▼	60/230
Krupp Brothers, 'Stagecoach Vineyard, Veraison', Napa Valley, CA / 2019	240
Cade Winery Estate, Howell Mountain, CA / 2019	255
Far Niente, Napa Valley, CA / 2021	260
Palmaz Vineyards, Napa Valley, CA / 2019	320
Quilceda Creek, Columbia Valley, Washington / 2019	360

RED VARIETALS & BLENDS

Cabernet Franc Keenan, Spring Mountain, Napa Valley, CA / 2020	150
Cabernet Franc LeMacchiole 'Paleo', Tuscany, Italy / 2019	295
Chateauneuf-du-Pape Solitude, Cuvee Barberini / 2021	225
Chateauneuf-du-Pape Le Vieux Donjon / 2020	165
Corvina Tomassi, Amarone Della Valpolicella, Veneto, Italy / 2018	160
Corvina Giuseppe Quintarelli, 'Ca' del Merlo', Veneto, Italy / 2014	240
Merlot 'Sequentis' Reserve, Paso Robles, CA / 2020	22/88
Merlot+ Le Serre Nuove Dell'Ornellaia, Tuscany, Italy / 2020	150
Merlot Keenan, Spring Mountain, Napa Valley, CA / 2017	145
Malbec Red Schooner, "Voyage II", Argentina	80
Malbec El Enemigo, Mendoza, Argentina / 2020	25/100
Malbec Catena Zapata Argentino, Argentina / 2021	260
Sangiovese Collosorbo, Brunello de Montalcino D.O.C.G. / 2018	32/120
Sangiovese Il Poggione, Brunello di Montalcino, Italy / 2018 ▼	45/170
Sangiovese Ciacci Piccolomini d'Aragona Brunello di Montalcino Pianrosso / 2018	195
Bordeaux Le Dame de Montrose, Saint - Estephe / 2019	32/128
Bordeaux Château La Serre, Saint Emilion Grand Cru Classé, 2018	190
Super Tuscan Marchesi Antinori "Il Bruciato", Italy / 2021	20/80
Super Tuscan Marchesi Antinori, 'Tignanello', Italy / 2020 ▼	75/300
Grenache+ Solitude, Cote du Rhone / 2021	16/64
Syrah Marietta 'Gibson Block' Estate, McDowell Valley, CA / 2019	125
Syrah E. Guigal 'Vignes de L'Hospice', Saint-Joseph, France / 2019	260
Nebbiolo Paolo Scavino, Barolo, Italy / 2018	35/140
Nebbiolo Elvio Cogno, "Ravera", Barolo, Italy / 2019 ▼	65/250
Tempranillo Marques De Riscal, 'Baron De Chirel' Reserve Rioja, Spain / 2017	160
Zinfandel Ridge Vineyards, Three Valleys, Sonoma County, CA / 2021	20/80

BURGUNDY

WHITE

Cave de Lugny, Macon Les Charmes / 2021	20/80
Domaine Laroche, Saint Martin, Chablis / 2022	26/104
Patriarche Pere & Fils, Chassagne-Montrachet / 2015	155
Louis Michel & Fils, "Vaudesir" Grand Cru Chablis / 2021	190
Jean Paul & Benoit Droin, Chablis, "Vaillons" 1er / 2020	200

RED

Thibault Liger-Belair, "Les Grand Chaillots" / 2020.	32/128
Nathalie Richez, Santanay- Beauregard 1er Cru / 2019	165
Benjamin Leroux, Blangny 1er Cru La Piece Sous La Bois / 2018	220
Aurelien Verdet, Nuits-St-George, "Le Damodes" 1er / 2017 ▼	95/380

PINOT NOIR

Davis Bynum, Russian River Valley, Sonoma County, CA / 2021	18/72
Belle Glos "Clark & Telephone" Santa Maria Valley, CA / 2022	22/88
Ponzi, Laurelwood District, Willamette Valley, OR / 2021	26/104
Bergstrom "Cumberland Reserve" Willamette Valley, OR / 2022	115
Eyrie Vineyards, "Daphne Vineyard" Willamette Valley, OR / 2019	190
Pisoni Vineyards Estate, Santa Lucia Highlands, CA / 2021	250

CHARDONNAY

Jordan, Russian River Valley, CA / 2021	20/80
Far Mountain, "Myrna" Sonoma Valley, CA / 2020	25/100
Far Niente, Napa Valley / 2022	130
Hyde de Villaine "Hyde Vineyards", Carneros, CA / 2019	160
Kongsgaard, Napa Valley, CA / 2020	250
Stonestreet 'Upper Barn Vineyard', Alexander Valley, Sonoma, CA / 2017	250

SAUVIGNON BLANC

Stout, Napa Valley, CA / 2020	17/68
Isabelle Garrault, Les Grands Monts, Sancerre, France / 2022	22/88
Henri Bourgeois 'En Travertin' Pouilly-Fume, Loire, France / 2021	110
Summer Dreams by Hundred Acre, Napa Valley / CA 2021	170
Alphonse Mellot, Sancerre Generation XIX, Dix-Neuf / 2020	210

ROSÉ & WHITE VARIETALS

Grenache+ Peyrassol Rosé, Cote de Provence, France / 2022	15/60
Chenin Blanc Aperture, Sonoma Coast, CA / 2021	18/72
Pinot Grigio Attems, Friuli-Venezia Giulia, Italy / 2022	15/60
Pinot Gris Trimbach Reserve, Alsace, France / 2017	76
Garganega Pieropan, 'La Rocca', Soave Classico, Italy / 2021	80
Riesling Markus Molitor 'Ockfener Bockstein' Spatlese Mosel, Germany / 2019	90
Tibouren Clos Cibonne, Cuvee Speciale de Vignettes Rose / 2022	120