

OYSTERS & SHELLFISH

East Coast Oysters on the Half Shell* • ½ Dozen • \$21

Shrimp Cocktail • w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$22

King Crab • Served cold or warm • \$52

Lobster Cocktail • \$42

CAVIAR

w/ traditional accoutrements

The Annie Reserve* • \$95

Petrossian Classic Daurenki* • \$95

Petrossian Royal Ossetra* • \$150

Petrossian Tsar Imperial Baika* • \$195

SALADS

Add Protein

Filet • \$18 | Chicken • \$8 | Shrimp • \$16 | Salmon • \$14 | Seared Tuna • \$20

The House Salad | Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Cotija Cheese • \$14

Kale Salad | Shaved Fennel, Grilled Bacon, Dried Apples, Walnuts, Parmesan & Lemon Vin • \$16

Caesar Salad | w/ Sourdough Croutons & Parmesan • \$16

STARTERS

Wild Mushroom Soup | Duck Prosciutto w/ Huitlacoche • \$14

The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco • \$12

The Annie Steak Tartare | w/ Quail Egg, Green Peppercorn Sauce & Toast* • \$22

Jumbo Lump Crab Cake | Charred Chile Remoulade • \$26

Ahi Tuna Ceviche | w/ Mango, Onions, Chilies, Jicama & Citrus Broth* • \$22

Crab Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile • \$26

Bacon Wrapped Quail | w/ Jalapeño & Buttermilk Fried Legs & Spicy Ranch • \$25

ENTRÉE SALADS

Lobster Salad | Shaved Asparagus, Frisée & Poached Eggs • \$38

King Crab Louie | Hearts of Palm, Chopped Egg, Ugly Tomato & Avocado • \$48

Cobb Salad | Roasted Chicken, Avocado, Bacon & Blue Cheese • \$18

Classic Tuna Salad | Romaine Spears, Radish, Avocado, & Chopped Egg • \$16

Steak Salad | Watercress, Fingerling Potatoes, Cipollinis & Cheddar Dressing • \$32

R.H. Clay Salad | Jumbo Shrimp, Blue Crab, Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Jicama w/ a Lemon Vin • \$28

ENTRÉES

Scallops | Pan Roasted w/ Gulf Shrimp & Corn Chowder • \$42

Scottish Salmon | w/ Shiitake, Napa Cabbage & Mustard Ginger Sauce • \$39

Filet Mignon 8oz | w/ The Annie Steak Sauce & French Fries • \$48

Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta • \$24

Chicken Paillard | w/ Marinated Tomatoes, Avocado & Arugula • \$26

Lamb Ragù | Homemade Rigatoni, Mushrooms, Crushed Red Pepper & Parmesan • \$28

BURGERS & SANDWICHES

POST OAK BURGER

White Cheddar & Applewood Smoked Bacon w/ Fries • \$20

TX CHILI BURGER

Beef Chili, Chopped Cheddar & Onions w/ Fries • \$21

PRIME RIB SANDWICH

Shaved Prime Rib on Ciabatta, Horseradish Cream & Watercress w/ Chips • \$28

FRIED CHICKEN SANDWICH

Blue Cheese Slaw w/ Fries • \$16

LOBSTER BLT

Challah, Applewood Smoked Bacon & Avocado w/ Chips • \$28

BEN'S CUTS

PRIME STEAKS ON A PLATE

TX Wagyu Ribeye 20oz • \$78 | TX Wagyu Filet Mignon 8oz • \$72

Prime Bone-In Ribeye 22oz • \$66 | Wagyu Skirt Steak 8oz • \$42

SIDES FOR TWO

Roasted Potatoes & Onions • \$10 | French Fries • \$10 | Jalapeño Cheddar Grits • \$10 | Sautéed Spinach • \$14

Asparagus • \$14 | Baby Carrots • \$12 | Roasted Corn w/ Queso Cotija • \$14 | Brussels Sprouts w/ Bacon & Blue Cheese • \$14

THANK YOU FOR DINING WITH US!

Scan the QR code to view all our current dine-in menus plus our new take-out/delivery packages! Don't forget our entire lunch, dinner & Sunday brunch menus are available for curbside pickup & delivery.



EXECUTIVE CHEF - ROBERT DEL GRANDE
CHEF DE CUISINE - JOSE VALENCIA

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy. Split entrées will be charged \$5.

REV.07.21.2021



COCKTAIL LIST

Madame Butterfly • \$15
Tequila, Canton Ginger, Coconut Milk, Kaffir Lime

Meet Me on the Eastside • \$14
Gin, Fresh Cucumber, Lime, Mint

Dreamsicle • \$14
White Rum, Dry Curaçao,
Orange Mathilde XO, Vanilla, Cream, Lemon

Campfire Old Fashioned • \$18
Brimstone Whiskey, St. George NOLA Coffee Liqueur, Cinnamon
Demerara Syrup, Mole Orange Bitters

Almost Famous • \$15
Mezcal, Yellow Chartreuse, Aperol, Lime

The Annie Margarita • \$15
Tequila Blanco, Italicus Bergamot, Gran Gala, Lime

Our Daiquiri • \$15
Rum, Dark Pineapple Rum, Lime

Whatamelon Margarita • \$14
Tequila, Fresh Watermelon, Lime, Mint

Dr. Feelgood • \$14
Bourbon, Ginger, Lemon, Honey



BEER LIST

BEER	TYPE	% ABV	PRICE
Stella Artois	Lager	4	\$8
Dos Equis	Lager/Pilsner	4.2	\$7
Bombshell Blonde	Blonde Ale	5.3	\$8
Yellow Rose	IPA	6.8	\$8
Love Street	Kolsch	4.9	\$8
Michelob Ultra	Light Lager	4.2	\$7
Shiner Bock	Bock	4.4	\$8



WINES BY THE GLASS

CELEBRATE WITH BUBBLES

	6oz.
Paladin 'Millesimato - Extra Dry', Glera Prosecco - Veneto, Italy 2019	\$12
Pierre Sparr, Brut Rosé Crémant d'Alsace Alsace, France NV	\$16
Laurent Perrier Cuvée Rosé Tours-sure-Marne NV	\$32
Chalres Heidsieck Blanc de Blanc Reims, France NV	\$29
Krug 'Grande Cuvée', Brut Reims - Champagne, France MV 375ML	\$125

WHITE & ROSÉ

Jean Aubron 'Elegance', Melon de Bourgogne Muscadet-Sèvre et Maine - Loire Valley, France 2018	\$12
DO Ferreira Albariño Rias Baixas, Spain 2018	\$18
Leitz 'Dragonstone' Riesling Rheingau, Germany 2018	\$14
Bailly - Reverdy Chevignol, Sancerre France 2019	\$19
Thibault Liger - Belair, Chardonnay Bourgogne Blanc Burgundy, France 2018	\$17
Heitz Cellars, Chardonnay Napa Valley, California 2017	\$21
DuMOL 'Wester Reach', Chardonnay Russian River Valley, California 2018	\$32
Château d'Esclans 'Whispering Angel', Rosé Grenache Blend Provence, France 2019	\$13
Dom. de Fontaine Rosé 'Gris di Gris' Corbières, Languedoc, France 2019	\$16

RED

The Calling, Pinot Noir Monterey, California 2018	\$15
Anne Amie, 'Winemaker's Selection', Pinot Noir Willamette Valley, Oregon 2018	\$18
Nuiton-Beauvoy Morey-St-Denis, France 2016	\$35
Alvaro Palacios 'Camins del Priorat', Cabernet/Garnacha/Syrah Priorat, Spain 2019	\$17
Numanthia 'Termes', Tempranillo Toro, Spain 2016	\$18
Viña Cobos 'El Fino', Malbec Mendoza, Argentina 2017	\$15
Darms Lane 'Fortune 1621', Cabernet Sauvignon Napa Valley, California 2018	\$20
Château Armens Saint Emilion Grand Cru, France 2016	\$23
Robert Foley 'Claret', Cabernet Blend Napa Valley, California 2015	\$33