

raw bar

east coast oysters	3
west coast oysters	4
poached u12 shrimp	4
tower	
12 east coast oysters, 6 west coast oysters, 6 clams, 6 u12 shrimp, chef's selection of crudo's	150

sushi

only available after 5pm

seaweed salad	11
rice vinegar, sesame seed	
calamari salad	14
ginger, soy, sesame, bamboo shoots, sweet vinegar	
seafood salad	18
seasonal seafood, seaweed salad, ponzu	
california roll	14
crab, avocado, cucumber	
spicy tuna roll	16
tuna, scallions, spicy mayo	
alaska roll	16
salmon, avocado, cucumber	
vegetable roll	14
avocado, cucumber, mango	
rainbow roll	18
tamago, avocado, kani inside tuna, salmon, yellowtail outside	

starters

roasted baby beet salad	14	risotto	16 24
endive, goat cheese, pomegranate		poached mussels, carrot purée, crispy parmigiano	
liberty salad	14	pan roasted foie gras	20
tonnato, pine nut, bibb lettuce		strawberry, black pepper biscuit, citrus tempura	
saffron arancini	16	vegetable crudités	14
local mozzarella, pecorino, caper		preserved lemon hummus, pimenton, pita	
crudo	20	jersey girl burrata	18
seasonally driven, market preparation		strawberry, rhubarb, sourdough	
crispy spanish octopus	18	local lamb meatballs	14
fennel slaw, romesco, coriander		citrus yogurt, orange, cilantro	
mushroom bisque	14	fried calamari	20
brioche, local ricotta, pickled beech mushroom		local squid, yuzu-cilantro crema, meyer lemon	
crispy veal sweetbread	20		
pea, buttermilk, tarragon			

entrées

amish chicken roulade	28	spring lamb shoulder	42
goat cheese polenta, kalamata olive, puttanesca jus		little gem, white anchovy, asparagus	
grilled swordfish	38	charred cauliflower steak	26
caponata, piquillo pepper, golden raisin		green curry, snap peas, snow peas	
cod	34	roasted halibut	42
potato purée, crispy potato, leek, chowder		artichoke, carrot, cardamom	
local skate medallion	34	cavatelli	16 28
spring onion, oyster mushroom, soubise		bolognese, basil, parmigiano reggiano	
berkshire pork schnitzel	38	gnocchi	16 28
arugula, pickled shallot, whole grain mustard		peas, guanciale, pecorino, pesto	
crispy skin salmon	34		
charred cauliflower purée, napa cabbage, capers			

sides & sauces

roasted mushrooms	12	chimichurri	3
puffed quinoa, grilled scallion, black garlic		liberty house steak sauce	3
sunchokes	12	red wine jus	3
brown butter, charred lemon, parsley		foie gras bordelaise	7
crispy brussels sprouts	12		
apple cider, pomegranate, chive			
pomme aligot	12		
crème fraîche, raclette, local butter			

chop house

12oz NY Strip
52

16oz Rib Eye
68

36oz Porterhouse
with choice of one side
150



EXECUTIVE CHEF A.J. CAPELLA

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