

FIRST COURSE

Rustic Wheat Bread	9
<i>wheat bread, provence herbs, roasted garlic, fig ricotta (d,g)</i>	
Seared Spanish Octopus	20
<i>chorizo potato hash, scallions, pickled peppers, lobster aioli (d,s)</i>	
Pan Roasted Mussels	18
<i>coconut red curry, potatoes, thai basil, fried shallots, grilled bread (d,g,s)</i>	
Beef Tenderloin Tartar*	19
<i>caper salsa, mustard oil, black truffle vinaigrette, salt & vinegar potato chips (g)</i>	
Avocado Chili Crunch	16
<i>spiced peanuts, chili crunch (n)</i>	

Crab Macaroni & Cheese	18
<i>roasted poblano peppers, shallot bread crumbs, salsa verde chimichurri (d,g)</i>	
Rock Shrimp Thai Noodles	19
<i>thai herbs, shiitake mushrooms, spiced peanuts, sweet & spicy chili sauce (g,n,s)</i>	
Wild Mushroom Toast	17
<i>roasted oyster and pickled beech mushrooms, whipped feta, sourdough toast, tahini vinaigrette (d,g)</i>	
Calabrian Meatballs	15
<i>tomato basil, sun-dried tomato pesto, calabrian chilis, grilled bread, shaved locatelli (d,g)</i>	

RAW BAR

Spicy Tuna Crispy Rice*	18
<i>spicy mayo, soy reduction, chives (d,g)</i>	
Shrimp Cocktail	19
<i>oishii all-natural shrimp, lemon, cocktail sauce, j.o. seasoning (s)</i>	
Half Dozen Oysters*	24
<i>cocktail sauce, cucumber mignonette sauce (s)</i>	
1 lb. Alaskan Snow Crab Clusters	39
<i>chilled, j.o. seasoning, cocktail sauce, lemon, melted butter (d,s)</i>	
Calvisius Caviar*	MP
<i>28 grams italian farm raised caviar, traditional garnishes (d,g)</i>	

SOUP AND SALAD

Lobster Bisque	19
<i>butter poached lobster, tomato, tarragon (d,s)</i>	
Beet and Bibb Salad	16
<i>bibb lettuce, roasted beets, mesclun greens, belgian endive, radicchio, goat cheese, mustard thyme vinaigrette (d)</i>	

Mediterranean Salad	17
<i>arugula, red cabbage, carrot, feta cheese, cucumber, spiced chickpeas, golden raisins, tahini vinaigrette (d)</i>	
Caesar Salad	16
<i>romaine, peppadew peppers, pecorino romano, brioche croutons, caesar dressing (d,g)</i>	

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

Admiral's Plateau*
<i>tuna tartare, chilled shrimp, oysters on the half, california roll, mignonette sauce, cocktail sauce, caper remoulade (d,s)</i>
HALF MAST 65
FULL SAIL 95
JUMBO 140
1/2 lb. Snow Crab Legs 20

ENTREES

Pan Seared Wild Striped Bass Filet	42
<i>roasted vegetable & gigante bean ratatouille, caper lemon salsa, red pepper vinaigrette, basil oil (d)</i>	
Grilled Atlantic Swordfish	44
<i>boursin fondue, asparagus, roasted tomatoes, crispy potato, saba Reduction (d,g)</i>	
Plancha Seared Red Snapper	46
<i>broccolini, roasted baby carrots, thai basil, coconut lemongrass jus (d)</i>	
Seared #1 Tuna Tataki	45
<i>sticky rice, sesame shanghai tips, shiitakes, hijiki salad, wasabi, pickled ginger, soy reduction</i>	
Seared Verlasso Salmon Filet	34
<i>vegetable fried rice, bok choy, soy roasted carrots, pea shoots, ginger miso vinaigrette (d,s)</i>	
Jumbo Lump Crab Cake	46
<i>horseradish potato galette, shaved fennel & citrus slaw, caper mayo, creole lobster cream (d,g,s)</i>	
Moshulu Lux Lobster Frites	MP
<i>asparagus, shiitake mushrooms, scallions, hand cut fries, lobster aioli (d,s)</i>	
Seafood Louie Salad	34
<i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>	

Grilled Australian Boneless Lamb Loin	48
<i>vadouvan spice rubbed, farro pilaf, tuscan kale, marcona almond gremolata, blood orange reduction (d)</i>	
Roasted Boneless Half Chicken	33
<i>chive parisienne gnocchi, roasted oyster mushrooms, fava beans, jerez vinegar jus (d,g)</i>	
Duroc Pork Belly & Grilled Shrimp Surf & Turf	39
<i>grilled corn & black beans, spanish chorizo, spring onions, baby corn, salsa verde chimichurri (d,s)</i>	
10 oz Center Cut Filet Mignon*	69
<i>beef bacon onion jam, buttermilk blue cheese (d)</i>	
14 oz Braveheart NY Strip Steak*	65
<i>russet potato wedges, arugula salad, dijon green peppercorn sauce (d)</i>	
10 oz Double Cheeseburger*	26
<i>cooper sharp, beef bacon onion jam, pickles, sesame bun, truffle fries (d,g)</i>	

Additions
Caramelized Onion 5
Buttermilk Blue Cheese 5
Bacon Jam 5 Jumbo Lump Crab 16

SIDES 12 Each

Vegetable Fried Rice (d)
Truffle Fries (d)

Roasted Potatoes (d)
Asparagus (d)

Roasted Mushrooms (d)
Broccolini (d)

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 5 or more
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash