

Mimosa Kit 49 <i>sparkling wine, pineapple juice, passion fruit & orange juices</i>	Blood Money 26 <i>boardroom vodka, house bloody mix, 3 shrimp, celery, garnish</i>	The Gatsby 12 <i>sparkling wine, bitters soaked sugar cube</i>
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FIRST COURSE

Moshulu Sticky Buns 12 <i>pecans, golden raisins, brown sugar glaze (d,g,n)</i>
Warm Ricotta Donuts 9 <i>cinnamon sugar, creme anglaise (d,g)</i>
Cheese Plate 22 <i>brie, smoked gouda, boursin, mango chutney, pickled red onion, herb crostini, fresh berries (d,g)</i>

The Admiral's Plateau*
tuna tartare, chilled shrimp, oysters on the half, cali roll, mignonette, cocktail sauce, caper remoulade (d,s)

HALF MAST 65
FULL SAIL WITH
JUMBO CRAB COCKTAIL 95
ADD Half Chilled Lobster 25

RAW BAR

Lux Oysters* 26 <i>4 jumbo oysters, pineapple shrimp salsa, avocado, pickled onion, salsa picante (s)</i>
Spicy Tuna Crispy Rice* 18 <i>masago spicy mayo, soy reduction, chives (d,g)</i>
Shrimp Cocktail 19 <i>lemon, cocktail sauce, old bay, chives (s)</i>
Half Dozen Oysters* 24 <i>cocktail sauce, mignonette sauce (s)</i>
Tuna Tartar 21 <i>avocado, cucumber, jalapeno, citrus sherry vinaigrette, lavash crackers (d,g,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>
Mediterranean Crunch Salad 16 <i>arugula, carrot, red cabbage, cucumber, feta, golden raisins, spiced chickpeas, tahini vinaigrette (d)</i>

Caesar Salad 16 <i>gem lettuce, peppadew peppers, pecorino romano, brioche croutons, white anchovy, smoked pepper caesar dressing (d,g)</i>
Add Protein Chicken 9 Shrimp 14 Salmon 16

ENTREES

NY Style Smoked Salmon Platter 26 <i>everything spiced crostini, whipped cream cheese, capers, red onion, tomato (d,g)</i>	Grilled Chicken Breast 29 <i>burrata, arugula & grilled red onion salad, basil pesto, locatelli, aged balsamic (d)</i>
Mediterranean Breakfast Bowl 25 <i>roasted cauliflower, spiced chickpeas, sautéed greens, roasted tomatoes, olives, feta, tahini vinaigrette, sunny side up egg (d)</i>	Everything Spice Crusted Atlantic Salmon 36 <i>potato smoked salmon galette, shaved fennel, soft herbs, orange supreme, grain mustard beurre blanc (d)</i>
Three Cheese Quiche 24 <i>roasted spring vegetables, swiss cheese, cheddar, boursin, breakfast potatoes, mixed greens (d,g)</i>	Jumbo Lump Crab Cake 44 <i>roasted potatoes, charred lemon caper mayo (d,g,s)</i>
Stuffed Brioche French Toast 19 <i>white chocolate cream cheese, mixed berry compote, maple syrup (d,g)</i>	Seafood Louie Salad 33 <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>
Beef Short Rib & Eggs* 39 <i>spanish braised peppers & onions, cooper sharp scrambled eggs, breakfast potatoes, M1 steak sauce (d)</i>	Stuffed Whole Lobster MP <i>split & roasted 1¼ lb lobster, corn & crab stuffing, lemon, melted butter (d,g,s)</i>
Lobster Omelet 29 <i>butter poached lobster, smoked bacon, asparagus, spring onion, boursin cheese (d,s)</i>	10 oz Center Cut Filet Mignon* 67 <i>simply grilled, sea salt, truffle sherry vinaigrette (d)</i>

SIDES

Multi Grain Toast 5 (g)	Breakfast Potatoes 6 (d)	Thick Cut Bacon 8
Truffle Fries 12 (d,g)	Asparagus 12 (d)	Turkey Sausage 8

***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