

## APPETIZERS

- SPANISH OCTOPUS** Chorizo, Edamame Hummus, Cippolini Onions, Sriracha Honey 19.
- CRAB AVOCADO SUSHI ROLL** Apple, Fennel, Scallion, Citrus Soy, Kabayaki 17.
- CALAMARI** Caper Berries, Green Olives, Spicy Tomato Sauce, Caper Remoulade 16.
- CHICKEN LEMONGRASS DUMPLINGS** Thai Herbs, Peanuts, XO Sauce 14.
- CRUNCHY SPICY LOBSTER SUSHI ROLL** Lobster, Cream Cheese, Cucumber, Jalapeño, Chipotle 19.
- LAMB MEATBALLS** Spicy Tomato Sauce, Shaved Parmesan, Grilled Focaccia 14.
- BEEF SHORT RIB & MUSHROOM RAGOUT** Green Peppercorn, Purple Haze Goat Cheese, Crostini 17.

## IN THE RAW

- SPICY TUNA ON CRISPY RICE** Masago Spicy Mayo, Soy Reduction, Chives 16.
- JUMBO SHRIMP COCKTAIL** Cocktail Sauce 19.
- HALF DOZEN OYSTERS** Cocktail Sauce, Mignonette 19.
- PLATEAU** Chilled Shrimp, Oysters on the Half, Tuna Tartare, California Roll **HALF MAST** 49. | **FULL MAST** served with Crab Cocktail 89.
- TUNA TARTARE** Masago Shrimp, Avocado, Tobikko, Wonton Crisps 19.
- SALMON CEVICHE** Macadamias, Mango, Pineapple, Avocado, Beets, Fresnos, Lime Froth 17.

## SOUP & SALADS

- LOBSTER BISQUE** Shrimp, Tomato, Tarragon 14.
- LITTLE GEM LETTUCE CAESAR SALAD** Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 14.
- MOSHULU WEDGE** Blue Cheese, Bacon, Tomato, Cucumber, Crispy Shallots, Blue Cheese Dressing 16.
- MIXED GREEN SALAD** Goat Cheese, Croquettes, Endive, Watercress, Roasted Beets, Spiced Sunflower Seeds, Balsamic Vinaigrette 15.
- SEAFOOD LOUIE SALAD** Lobster, Shrimp, Crab, Egg, Bacon, Tomato, Cucumber, Louie Sauce 25.
- TOMATO BURRATA SALAD** Greek Olives, Cucumber, Red Onions, Aged Balsamic, Olive Oil 17.

## ENTREES

- FLORIDA GROUPER HERB CRUSTED** Truffle Potatoes, Peas, Baby Carrots, Red Wine Scampi Butter 39.
- DIVER SEA SCALLOPS** Parmesan Gnocchi, Mushrooms, Haricots Verts, Leeks, Black Truffle Jus 39.
- JUMBO LUMP CRAB CAKE** Corn, Edamame, Tri Color Peppers, Chipotle Aioli, Caper Remoulade 38.
- PAN ROASTED CHICKEN BREAST** Mushroom & Asparagus Orzo, Fine Herb Salad, Roasted Tomato, Goat Cheese Cream 28.
- SALMON HONEY SRIRACHA GLAZED** Quinoa Cakes, Seared leeks, Ginger Carrot Puree, Chili Oil 33.
- MOSHULU BURGER** 10 oz Double Patty, Minced Onion, Yellow Cheddar, Lettuce, Tomato, Broioche Bun, Louie Sauce 20.
- FILET MIGNON** 8oz, Blue Cheese Fondue, Mini Potatoes, Pearl Onions, Baby Carrots, Saba 48.
- NY STRIP STEAK** 14 oz Teriyaki Glazed, King Oyster Mushrooms, Watercress, Scallions, Miso Butter 49.
- GRILLED SWORDFISH** Spanish Chorizo, Fingerling Potatoes, Piperade, Roasted Garlic, Red Pepper Cream 35.
- HONEY GLAZED DUCK BREAST** Ancient Grains, Baby Spinach, Sweet Potato Puree, Fig Jam, Port Duck Jus 35.
- BLACK TIGER SHRIMP** Red Curry Coconut Rice, Mango, Avocado, Thai Slaw, Peanuts, Lemongrass Vinaigrette 35.

## SIDES

- BRUSSELS SPROUTS** 9.
- HAND CUT TRUFFLE FRIES** 9.
- CRUSHED FINGERLINGS** 9.

- MAC & CHEESE** 9.
- ASPARAGUS** 9.
- ROASTED MUSHROOMS** 9.