

APPETIZERS

- SPANISH OCTOPUS** Chorizo, Edamame Hummus, Cippolini Onions, Siracha 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, Jalapeno, Chipotle 19.
- LAMB MEATBALLS** Spicy Tomato Sauce, Shaved Parmesan, Grilled Focaccia 14.
- WILD MUSHROOMS TOAST** Burrata, Oven Dried Tomato, Roasted Garlic, Red Wine, Warm Crostini 16.

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, Wonton Crisps 18.

SOUP & SALADS

- LOBSTER BISQUE** Shrimp, Tomato, Tarragon 14.
- LITTLE GEM LETTUCE CAESAR SALAD** Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 13.
- MOSHULU WEDGE** Blue Cheese, Bacon, Tomato, Crispy Shallots, Blue Cheese Dressing 15.
- BOSTON LETTUCE SALAD** Roasted Beets, Candied Pecans, Belgian Endive, Goat Cheese, Balsamic 14.
- SEAFOOD LOUIE SALAD** Lobster, Shrimp, Crab, Egg, Bacon, Tomato, Cucumber, Louie Sauce 25.

ENTREES

- PAN SEARED BRONZINO** Sicilian Style Piperade, Cauliflower, Crushed Fingerlings, Balsamic Butter Sauce 34.
- DIVER SEA SCALLOPS** Saffron Gnocchi, Mussels, Melted Fennel, Leeks, Bouillabaisse Sauce 38.
- JUMBO LUMP CRAB CAKE** Fingerlings, Cauliflower, Haricots Verts, Caper Remoulade 37.
- PAN ROASTED CHICKEN BREAST** Mushroom Leek Bread Pudding, Brussels Sprouts, Baby Carrots, Golden Raisins, Rosemary Chicken Jus 28.
- SCOTTISH SALMON** Potato Smoked Salmon Rosti, Cucumber Noodles, American Caviar, Tomato Dill Coulis, Horseradish Butter 32.
- MOSHULU BURGER** 10 oz Double Patty, Braised Short Rib, Vintage Cheddar, Pickled Onions, French Onion Aioli, M1 Sauce, Sesame Bun 23.
- FILET MIGNON** 8oz, Blue Cheese Fondue, Mini Potatoes, Caramelized Carrots, Cippolini Onions, Saba 47.
- NY STRIP STEAK** 14 oz Certified Angus, Roasted Mushrooms, Mini Potatoes, Cippolini Onions, Bearnaise Aioli 49.
- SWORDFISH SURF AND TURF** Crabmeat, Beef Short Rib, Asparagus Potato Puree, Bearnaise Aioli 39.
- HONEY GLAZED DUCK BREAST** Ancient Grains, Baby Spinach, Sweet Potato Puree, Fig Jam, Port Duck Jus 35.

SIDES

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| BRUSSELS SPROUTS 9. | MAC & CHEESE 9. |
| HAND CUT TRUFFLE FRIES 9. | ASPARAGUS 9. |
| CRUSHED FINGERLINGS 9. | ROASTED MUSHROOMS 9. |