

APPETIZERS

WARM FOCACCIA BREAD Truffle Goat Cheese, Duck Fat Butter 8.

GRILLED SPANISH OCTOPUS Herb Marinade, Potatoes, Greek Olives, Peppers, Chipotle Aioli 18.

JUMBO SHRIMP COCKTAIL Lemon, Cocktail Sauce, Herbs 20.

BAKED OYSTER MOSHULU STYLE Spinach, Roasted Garlic, Black Truffle, Pernod, Parmesan Bread Crumb 18.

CRISPY CALAMARI Hot Pepper Rings, Capers, Green Olives, Caper Remoulade 16.

VEGGIE SUSHI ROLL Sweet Potato, Tofu, Shiitake Mushrooms, Avocado, Soy Reduction, Chili Sauce 14.

LAMB MEATBALLS Spicy Tomato Sauce, Shaved Parmesan, Grilled Focaccia 16.

KOREAN FRIED CHICKEN Vegetable Slaw, Chili Lime, Spiced Peanuts, Korean Barbecue Sauce 15.

SUPER PHILLY ROLL Smoked Salmon, Cream Cheese, Avocado, Cucumber, Jalapeno, Salmon Caviar 17.

SPICY TUNA ON CRISPY RICE* Masago Spicy Mayo, Soy Reduction, Chives 17.

PAN SEARED SCALLOPS Baked Corn, Butternut Polenta, Poblano Cream 19.

PAN ROASTED MUSSELS Bell Pepper Soffrito, White Wine, Old Bay Tabasco Butter, Grilled Focaccia 16.

HALF DOZEN OYSTERS* Cocktail Sauce, Mango Mignonette Sauce M.P.

SEAFOOD PLATEAU* Chilled Shrimp, Oysters on the Half, Tuna Tartare, California Roll 55. | with Crab Cocktail 85.

CALVISIUS CAVIAR 28 Grams Italian Farm Raised Caviar, Traditional Garnishes M.P.

SOUP & SALAD

LOBSTER BISQUE Shrimp, Tomato, Tarragon 14.

FALL ARUGULA SALAD Honey Poached Pears, Butternut Squash, Spiced Pecans, Goat Cheese, Pear Balsamic 15.

CHOPPED Iceberg, Bacon, Tomato, Crispy Shallots, Blue Cheese Dressing 16.

CAESAR Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 15.

ADD Grilled Chicken 7. | Crab Cake 20. | Shrimp 10. | Salmon 14.

ENTREES

MEDITERRANEAN BRONZINO Paella Rice, Crab Meat, Olive Oil Poached Vegetables, Micro Basil, Romesco Sauce 34.

WILD STRIPED BASS Butternut Squash Gnocchi, Roasted Apples, Haricot Vert, Spiced Pecans, Citrus Brown 34.

JUMBO LUMP CRAB CAKE Celery Root Apple Slaw, Fingerling Potatoes, Caper Remoulade, Chipotle Aioli 35.

CRISPY SKIN ATLANTIC SALMON Tri Color Quinoa, Spicy Pickled Cucumbers, Madras Curry Aioli, Cilantro Oil 33.

MOSH PRIME BURGER 10 oz Double, Smoked Tomato Jam, Chimichurri, Cabot Cheddar, Pickled Onions, Sesame Bun, Truffle Fries 23.

MOSHULU VEGGIE BURGER Smoked Cheddar, Lettuce, Tomato, Pickled Onions, Chipotle Aioli, Truffle Fries 21.

PORCINI DUSTED CHICKEN BREAST Mushroom Risotto Cake, Brussel Sprouts, Over Dried Tomatoes, Arugula Pesto 29.

SWORDFISH SURF AND TURF Beef Short Rib, Potato Scallion Rosti, Seared Asparagus, Pink Peppercorn Jus 37.

SEAFOOD LOUIE SALAD Lobster, Shrimp, Crab, Egg, Bacon, Tomatoes, Cucumber, Louie Sauce 28.

8 OZ CENTER CUT FILET MIGNON* Blue Cheese Fondue, Truffle Garlic Mashed, Sweet & Spicy Vidalia Onions, Saba 49.

14 OZ CERTIFIED ANGUS STRIP STEAK* Roasted Potato Wedges, Haricots Verts, Rosemary Shiitake Mushroom Cream 52.

STEAMED ALASKAN KING CRAB LEGS One Pound, Split Shell, Lemon, Butter M.P.

STEAMED MAINE HARD SHELL LOBSTER Daily Selection of Sizes, Lemon, Butter M.P.

SIDES 10.

TRUFFLE FRIES | MAC & CHEESE | BRUSSEL SPROUTS | GRILLED ASPARAGUS

DESSERT

CHOCOLATE MOUSSE CAKE Chocolate Hazelnut Crumb 10.

VANILLA BEAN CREME BRULEE Spiced Shortbread 10.

BANANAS FOSTER CHEESECAKE Rum Caramel Sauce, 10.

MOSHULU SUNDAE Vanilla & Chocolate Ice Cream, Chocolate Brownie, Toasted Peanuts 12.

APPLE PIE BREAD PUDDING Pie Crust, Vanilla Ice Cream 10.

SELECTION OF ICE CREAM OR SEASONAL SORBET 10.