

## APPETIZERS

**HOUSE MADE BREAD SERVICE** Honey Butter 8

**PERUVIAN BAY SCALLOPS** Shiitake Mushrooms, Edamame, Spiced Peanuts, Coconut Curry Jus 18

**TURKEY MEATBALLS** Spicy Tomato Sauce, Grana Padano, Calabrian Chilis, Grilled Bread 14

**PAN ROASTED MUSSELS** Bouillabaisse Broth, Potatoes, Parsley Pernod Butter, Grilled Bread 17

**KOREAN FRIED CHICKEN** Cabbage Slaw, Spiced Peanuts, Chili Lime Vinaigrette, Korean BBQ Sauce 16

**SZECHUAN BEEF DUMPLINGS** Sticky Eggplant with Garlic, Pea Shoots, XO Sauce, Chili Oil 15

**BUTTERNUT SQUASH GNOCCHI** Truffle Mushrooms, Whipped Burrata, Dried Cherries, Porcini Brioche Crumb 16

**STEAK TARTAR** Hand Chopped Beef Tenderloin, Deviled Egg Yolk, Mustard Oil, Brioche Toast 18

## SUSHI & RAW BAR

**SPICY TUNA CRISPY RICE\*** Spicy Mayo, Soy Reduction, Wasabi Tobikko 17

**COLOSSAL SHRIMP COCKTAIL** Lemon, Cocktail Sauce 22

**HALF DOZEN OYSTERS\*** Tropical Mignonette, Cocktail Sauce 22

**TEMPURA SHRIMP ROLL\*** Jumbo Shrimp, Pineapple, Roasted Pepper, Toasted Coconut 19

**VEGGIE SUSHI ROLL** Spiced Peanuts, Sweet Potato, Shiitakes, Avocado, Cucumber, Tahini Dressing 15

**CALVISIUS CAVIAR\*** 28 Grams Italian Farm Raised Caviar, Traditional Garnishes Market Price

### THE ADMIRAL'S SEAFOOD PLATEAU\*

Chilled Shrimp, Oysters on the Half, Tuna Tartare, Maki Roll, Mignonette, Cocktail Sauce, Caper Remoulade Half Mast 60 | Full Sail with Chilled 1 lb. Lobster 90

## SOUP & SALAD

**LOBSTER BISQUE** Shrimp, Tomato, Tarragon 14

**BABY KALE CAESAR** Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 14

**ICEBERG CHOPPED** Bacon, Tomatoes, Vidalia Onions, Beets, Blue Cheese Crumble, Blue Cheese Dressing 16

**ASIAN DUCK SALAD** Crispy Duck Confit, Mesclun Greens, Red Cabbage, Sweet Potato, Cilantro, Apple, Spiced Cashews, Chili Lime Vinaigrette 18

**ADD** Grilled Chicken 7 | Shrimp 12 | Salmon 16  
Veggie Burger 10

## ENTREES

**PAN SEARED STRIPED BASS** Roasted Fall Vegetable Panzanella, Oyster Mushrooms, Citrus Sage Brown Butter 36

**PAN SEARED ATLANTIC SALMON** Smoked Salmon Potato Cake, Asparagus, Dill Buerre Blanc 32

**CASHEW CRUSTED CHILEAN SEA BASS** Crispy Rice Cake, Stir Fry Asian Vegetables, Kung Pao Sauce 46

**JUMBO LUMP CRAB CAKE** Fingerling Potatoes, Bouillabaisse Sauce, Pickled Fennel, Caper Mayo 42

**VEGETABLE LASAGNA** Spinach, Eggplant, Mushrooms, Caramelized Onion, Parmesan, Spicy Tomato Sauce 25

**SWORDFISH SURF AND TURF** Beef Short Rib, Smoked Gouda Grits, Braised Collard Greens, Dry Cherries 38

**FRIED CHICKEN BREAST** Mushroom Leek Bread Pudding, Brussels Sprouts, Truffle Celery Root Cream 29

**HOUSE MADE VEGGIE BURGER** American Cheese, Coleslaw, Chipotle BBQ Sauce, Sesame Bun, Truffle Fries 22

**PRIME BURGER\*** 12oz Double Patty, Beef Bacon, Blue Cheese, Pickled Onions, M1 Steak Sauce, Sesame Bun, Truffle Fries 24

**8 OZ CENTER CUT FILET\*** Fingerling Potatoes, Caramelized Vidalia Onions, Saba 55

**14 OZ NEW YORK STRIP STEAK\*** Fingerling Potatoes, Caramelized Vidalia Onions, Saba 59

**SIMPLY SEARED DAILY CATCH** Chef's Daily Fish Selection, Lemon, Extra Virgin Olive Oil MP

### SURF & TURF

Grilled 8oz Filet Mignon, 3 Grilled Colossal Shrimp, Fingerling Potatoes, Caramelized Vidalia Onions, Saba 79

## SIDES 10

TRUFFLE FRIES | MAC & CHEESE | FINGERLING POTATOES | BRUSSELS SPROUTS | GRILLED ASPARAGUS

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE.

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