

APPETIZERS

WARM FOCACCIA BREAD Truffle Goat Cheese, Salted Honey Butter 7.

BEEF SHORT RIB SLIDERS Monterey Jack, Green Chimichurri, Smoked Tomato Jam, Pickled Red Onions 15.

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

CRISPY CALAMARI Hot Pepper Rings, Capers, Parsley, Caper Remoulade 16.

MEDITERRANEAN TURKEY MEATBALLS Romesco Sauce, Shaved Manchego, Green Chimichurri 14.

PAN ROASTED MUSSELS Old Bay Tabasco Butter, Herbs, White Wine, Grilled Focaccia 17.

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

VEGGIE SUSHI ROLL Spiced Peanuts, Cucumber, Mango, Avocado, Soy Reduction, Chili Sauce 14.

BLACKENED TIGER SHRIMP Napa & Red Cabbage Slaw, Blue Cheese Crumble, Habanero BBQ Sauce 16.

JUMBO CRAB GUACAMOLE Queso Fresco, Tomato, Pickled Jalapeños, Spiced Tortilla Chips 19.

CHILI GLAZED SALMON ROLL Masago Shrimp Crunch, Avocado, Cucumber, Pickled Jalapeño, Spicy Mayo 18.

RAW BAR

JUMBO SHRIMP COCKTAIL Lemon, Cocktail Sauce, Herbs 20.

HALF DOZEN OYSTERS* Cocktail Sauce, Mignonette Sauce, Lemon MP.

SEAFOOD PLATEAU* Chilled Shrimp, Oysters on the Half, Tuna Tartare, Sushi Roll Half Mast 55.
Full Mast with Crab Cocktail 85.

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

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.

THAI VEGETABLE SALAD Napa & Red Cabbage, Kale, Edamame, Avocado, Mango, Herbs, Spiced Peanuts, Chili Lime Vinaigrette 15.

HEIRLOOM TOMATO CAPRESE Fresh Mozzarella, Vidalia Onions, Basil, Aged Balsamic 15.

ADD Grilled Chicken 7. | Veggie Burger 10. | Shrimp 10. | Salmon 14. | Crabcake 18. |

ENTREES

MOSHULU SEAFOOD ROLL Shrimp, Crab, Crawfish, Scallops, Brioche Bun, Old Bay Potato Chips 26.

MEDITERRANEAN BRANZINO Paella Rice, Crab Meat, Olive Oil Braised Vegetables, Romesco Sauce 34.

CRISPY SKIN ATLANTIC SALMON Curry Golden Quinoa, Sweet & Spicy Cucumbers, Feta Tzatziki, Lemon Oil 32.

JUMBO LUMP CRAB CAKE Fennel Carrot Slaw, Fingerling Potatoes, Caper Aioli 37.

BLACKENED SWORDFISH Creole Shrimp Ragout, Cheddar Grits, Grilled Asparagus, Smokey Habanero BBQ 35.

GRILLED CHICKEN SANDWICH Fresh Mozzarella, Green Chimichurri, Lettuce, Tomato, Red Pepper Aioli, Baguette, Truffle Fries 20.

PRIME BURGER 10 oz Double, Aged Cheddar, Lettuce, Tomato, Pickles, Louie Sauce, Sesame Bun, Truffle Fries 23.

HOUSE MADE VEGGIE BURGER Aged Cheddar, Lettuce, Tomato, Pickled Onions, Red Pepper Aioli, Sesame Bun, Truffle Fries 22.

8 OZ CENTER CUT FILET MIGNON* Blue Cheese Fondue, Fingerling Potatoes, Grilled Vidalia Onion, Saba 49.

14 OZ CENTER CUT ANGUS BEEF NY STRIP STEAK* Fingerling Potatoes, Smoked Tomato Jam, Rosemary Oil, Saba 52.

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

SIDES 10.

TRUFFLE FRIES | MAC & CHEESE | BROCCOLINI | GRILLED ASPARAGUS

DESSERT

VANILLA BEAN CRÈME BRÛLÉE Espresso Short Bread 10.

CHOCOLATE CAKE Peanut Butter Mousse, Salted Caramel 12.

BANANAS FOSTER CHEESECAKE Rum Caramel Sauce, Bruleed Bananas 10.

MOSHULU SUNDAE Vanilla & Chocolate Ice Cream, Chocolate Brownie, White Chocolate Macadamia Cookie, Berries 12.

LEMON MERINGUE TART Strawberry Compote, Poppy Seed 10.

SELECTION OF ICE CREAM OR SEASONAL SORBET 10.

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.*