

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 .....

- GOLDEN MALTED WAFFLES** Thick Bacon, Banana Foster, Pure Maple Syrup 18.
- CHEF'S OMELET SPECIAL** Spring Ramps, Asparagus, Goat Cheese, Breakfast Potatoes 20.
- MOSHULU EGGS BENEDICT** Smoked Salmon, Everything Muffin, Creamed Spinach, Chive Hollandaise, Breakfast Potatoes 25.
- GRILLED SMOKED PORK LOIN SANDWICH** Pimento Cheese Spread, Pepper Jack Cheese, Pickled Onion, Red Watercress, Demi Baguette, Potato Chips 21.
- 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