

APPETIZERS

- SPANISH OCTOPUS Chorizo, Edamame Hummus, Pearl Onions, Sriracha Honey 19.
SALMON SALMON ROLL Salmon Tartar, Smoked Salmon, Beets, Avocado, Scallion, Tobikko 18.
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, Serrano, Cucumber, Chipotle Mayo 19.
LAMB MEATBALLS Spicy Tomato Sauce, Shaved Parmesan, Grilled Focaccia 14.
SHORT RIB TOAST Black Truffle Vinaigrette. Truffle Cheese, Red Onion Marmalade, Bearnaise Aioli 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 Sauce 19.
PLATEAU Chilled Shrimp, Oysters on the Half, Tuna Tartare, California Roll HALF MAST 49.
FULL MAST with Crab Cocktail 89.
TUNA TARTARE Masago Shrimp, Avocado, Wonton Crisps 18.
SCALLOP CEVICHE Mango, Cucumber, Avocado, Serrano Pepper, Colombian Style Marinade 17.

SOUP & SALADS

- LOBSTER BISQUE Shrimp, Tomato, Tarragon 14.
CAESAR SALAD Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 14.
WEDGE SALAD Iceberg, Bacon, Tomatoes, Crispy Shallots, Blue Cheese Dressing 16.
SEAFOOD LOUIE SALAD Lobster, Shrimp, Crab, Egg, Bacon, Tomatoes, Cucumber, Louie Sauce 26.
ARUGULA SALAD Feta, Roasted Beets, Golden Raisins, Spiced Sunflower Seeds, Balsamic Vinaigrette 15.
TOMATO BURRATA SALAD Greek Olives, Cucumber, Red Onions, Aged Balsamic, Olive Oil 17.

ENTREES

- ALASKAN HALIBUT Herb Crusted, Cheese Grits, Edamame Succotash, Pepper Confit, Basil Oil 38.
JUMBO LUMP CRAB CAKE Sweet Potato & Poblano Pepper Hash, Old Bay Shoestrings, Caper Remoulade 37.
DIVER SEA SCALLOPS Truffle Gnocchi, Mushrooms, Scallions, Oven Dried Tomatoes, Black Truffle Jus 39.
ROASTED CHICKEN BREAST Summer Squash Orzo, Goat Cheese, Eggplant Puree, Tomato Vinaigrette 29.
ATLANTIC SALMON Honey Sriracha Glazed, Quinoa Cake, Baby Carrots, English Peas, Carrot Puree, Chili Oil 33.
MOSH BURGER 10 oz Double Patty, Minced Onion, Yellow Cheddar, Lettuce, Tomato, Broioche Bun, Louie Sauce 22.
FILET MIGNON 8 oz Center Cut, Blue Cheese Fondue, Mini Potatoes, Pearl Onions, Baby Carrots, Saba 48.
NY STRIP STEAK 14 oz CAB, Burrata, Roasted Long Hots, Baby Kale, Pearl Onions, Red Pepper Jam 49.
CHORIZO CRUSTED SWORDFISH Crab, Asparagus, Fork Mashed Potatoes, Bearnaise Aioli 37.
BLACK TIGER SHRIMP Rice Cake, Thai Vegetable Slaw, Toasted Peanuts, Chilli Lime, Red Curry Coconut Jus 36.

SIDES

- SAUTEED SPINACH 9.
TRUFFLE FRIES 9.
SWEET POTATO HASH 9.
MAC & CHEESE 9.
ASPARAGUS 9.
ROASTED MUSHROOMS 9.

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.