

DINNER

APPETIZERS

- GRILLED SPANISH OCTOPUS** Herb Marinade, Potatoes, Olives, Peppers, Chipotle Aioli 18.
- SUPER TUNA ROLL*** Pepper Crusted Tuna, White Tuna, Masago Shrimp, Scallion, Avocado, Kabayaki 17.
- CALAMARI** Hot Pepper Rings, Capers, Green Olives, Spicy Tomato, 16.
- CRAB TOAST** Buffalo Mozzarella, Smoked Prosciutto, Basil Pesto, Pepper Confit 15.
- TEMPURA LOBSTER ROLL** Philadelphia Cream Cheese, Jalapeño, Cucumber, Chipotle Mayo 19.
- DUCK WONTONS** Sweet Potato, Scallions, Shiitake Mushrooms, Peanuts, XO Sauce, Honey Sriracha 16.
- LAMB MEATBALLS** Spicy Tomato Sauce, Shaved Parmesan, Grilled Focaccia 14.

RAW BAR

- YELLOWTAIL TARTAR*** Avocado, Creme Fraiche, White Sturgeon Caviar, Parsley Oil, Potato Chips 18.
- CHILLED 1LB LOBSTER COCKTAIL** Brioche Toast, Endive Salad, Mustard Aioli, Lemon 26.
- 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.
- CALVISIUS ITALIAN FARM RAISED CAVIAR** MP.

SOUP & SALADS

- LOBSTER BISQUE** Shrimp, Tomato, Tarragon 14.
- BUTTERNUT SQUASH HUMMUS** Naan Bread, Pickled Fennel, Goat Cheese Croquettes, Spiced Pumpkin Seeds, Chili Oil 13.
- 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 27.
- BEET & ARUGULA SALAD** Goat Cheese Croquettes, Red Onions, Olives, Golden Raisins, Spiced Pumpkin Seeds, Balsamic Vinaigrette 14.

ENTREES

- BRONZINO A LA PLANCHA** Paella Rice, Crab, Shrimp, Mussels, Pepper Confit, Saffron Shellfish Jus 33.
- JUMBO LUMP CRAB CAKE** Butternut Squash & Poblano Pepper Hash, Caper Remoulade 37.
- DIVER SEA SCALLOPS** Black Lentils, Butternut Squash, Celery Root Puree, Shellfish Butter, Port Reduction 39.
- ROASTED CHICKEN BREAST** Mushroom Leek Bread Pudding, Brussels Sprouts, Golden Raisins, Apples, Cider Reduction 28.
- ATLANTIC SALMON** Tri Color Quinoa, Sweet Potato, Baby Carrots, English Peas, Honey Sriracha 33.
- MOSH BURGER** 10 oz Double Patty, Mushroom & Shallot Boursin, Gruyère, Pickled Onions, Mustard Aioli 22.
- FILET MIGNON** 8 oz Center Cut, Blue Cheese Fondue, Marble Potatoes, Pearl Onions, Baby Carrots, Saba 48.
- CERTIFIED HEREFORD 1881 14OZ NEW YORK STRIP*** Foie Gras Butter, Brussels Sprouts, Black Truffle Vinaigrette 52.
- SWORDFISH SURF & TURF** Beef Short Rib, Potato Puree, Asparagus, French Onion Jus, Horseradish Cream 36.
- AUSTRALIAN LAMB LOIN** Roasted Cauliflower, Sweet Potato Puree, Pickled Raisins, Yellow Curry Lamb Jus 42.

SIDES

- BRUSSELS SPROUTS 9.**
- TRUFFLE FRIES 9.**
- POTATO PUREE 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.*