

APPETIZERS

- WARM FOCACCIA BREAD** Truffle Goat Cheese, Duck Fat Butter 8.
- GRILLED SPANISH OCTOPUS** Herb Marinade, Potatoes, Greek Olives, Peppers, Chipotle Aioli 18.
- BAKED OYSTER MOSHULU STYLE** Spinach, Roasted Garlic, Black Truffle, Pernod, Parmesan Bread Crumb 18.
- CRISPY CALAMARI** Hot Pepper Rings, Capers, Green Olives, Caper Remoulade 16.
- VEGGIE SUSHI ROLL** Sweet Potato, Tofu, Avocado, Shiitake Mushrooms, Soy Reduction, Chili Sauce 14.
- LAMB MEATBALLS** Spicy Tomato Sauce, Shaved Parmesan, Grilled Focaccia 16.
- KOREAN FRIED CHICKEN** Vegetable Slaw, Chili Lime, Spiced Peanuts, Korean Barbecue Sauce 15.
- SUPER PHILLY ROLL** Smoked Salmon, Cream Cheese Avocado, Cucumber, Jalapeño, Salmon Caviar 17.
- SPICY TUNA ON CRISPY RICE*** Masago Spicy Mayo, Soy Reduction, Chives 17.
- PAN SEARED SCALLOPS** Baked Corn and Butternut Polenta, Poblano Cream 18.
- PAN ROASTED MUSSELS** Bell Pepper Soffritto, White Wine, Old Bay Tabasco Butter, Grilled Focaccia 16.
- JUMBO SHRIMP COCKTAIL** Lemon, Cocktail Sauce, Herbs 20.
- HALF DOZEN OYSTERS*** Cocktail Sauce, Mango Mignonette Sauce M.P.
- SEAFOOD PLATEAU*** Chilled Shrimp, Oysters on the Half, Tuna Tartare, California Roll 55. **HALF MAST** with Crab Cocktail 85. **FULL MAST**
- CALVISIUS CAVIAR** 28 Grams Italian Farm Raised Caviar, Traditional Garnishes M.P.

SOUP & SALAD

- LOBSTER BISQUE** Shrimp, Tomato, Tarragon 14.
- HEIRLOOM TOMATO CAPRESE SALAD**
Fresh Mozzarella, Shaved Vidalia Onions, Micro Basil, Aged Balsamic 15. Add Grilled Chicken 7.
- CHOPPED SALAD** Iceberg, Bacon, Tomatoes, Crispy Shallots, Blue Cheese Dressing 16. Add Grilled Chicken 7.
- CAESAR SALAD** Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 15. Add Grilled Chicken 7.

ENTREES

- MEDITERRANEAN BRONZINO** Paella Rice, Crab Meat, Olive Oil Poached Vegetables, Micro Basil, Romesco Sauce 34.
- CRISPY COD FISH SANDWICH** Cole Slaw, Pickles, Caper Remoulade, Brioche Bun, Truffle Fries 26.
- BLACKENED RAINBOW TROUT** Arugula Salad, Shrimp, Bacon, Goat Cheese, Apples, Tomatoes, Honey Mustard Vinaigrette 33.
- JUMBO LUMP CRAB CAKE** Corn & Poblano Pepper Hash, Spinach, Chipotle Aioli, Caper Remoulade 35.
- CRISPY SKIN ATLANTIC SALMON** Tri Color Quinoa, Spicy Pickled Cucumbers, Madras Curry Aioli, Cilantro Oil 33.
- MOSH PRIME BURGER** 10 oz Double, Smoked Tomato Jam, Chimichurri, Cabot Cheddar, Pickled Onions, Sesame Bun, Truffle Fries 23.
- MOSHULU VEGGIE BURGER** Smoked Cheddar, Lettuce, Tomato, Pickled Onions, Chipotle Aioli, Truffle Fries 21.
- PORCINI DUSTED CHICKEN BREAST** Mushroom Risotto Cake, Brussels Sprouts, Over Dried Tomatoes, Arugula Pesto 29.
- SWORDFISH SURF AND TURF** Beef Short Rib, Potato Scallion Rosti, Seared Asparagus, Pink Peppercorn Jus 37.
- SEAFOOD LOUIE SALAD** Lobster, Shrimp, Crab, Egg, Bacon, Tomatoes, Cucumber, Louie Sauce 28.
- 8 OZ CENTER CUT FILET MIGNON*** Blue Cheese Fondue, Truffle Garlic Mashed, Sweet & Spicy Vidalia Onions, Saba 49.
- 14 OZ CERTIFIED ANGUS STRIP STEAK "SOUTH PHILLY STYLE"*** Basil Ricotta, Tomato Confit, Fresh Mozzarella, Saba 52.
- STEAMED ALASKAN KING CRAB LEGS** One Pound, Split Shell, Lemon, Butter M.P.
- STEAMED MAINE HARD SHELL LOBSTER** Daily Selection of Sizes, Lemon, Butter M.P.

SIDES 10.

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

DESSERT

- CHOCOLATE MOUSSE CAKE** Chocolate Sauce, Berries 10.
- VANILLA BEAN CREME BRULEE** Berries 10.
- SELECTION OF ICE CREAM OR SEASONAL SORBET** 10.
- MOSHULU SUNDAE** Vanilla & Chocolate Ice Cream, Chocolate Brownie, Toasted Peanuts 12.
- PEACH & BLUEBERRY JAR** Oatmeal Crumble, Vanilla Ice Cream 10.