

APPETIZERS

- GRILLED SPANISH OCTOPUS** Herb Marinade, Potatoes, Greek Olives, Peppers, Chipotle Aioli 18.
- THAI NOODLE BOWL** Avocado, Mango, Arugula, Thai Herbs, Toasted Peanuts, Chili Lime, XO Sauce 14.
- 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 CALIFORNIA ROLL** Crab, Avocado, Mango, Cucumber, Masago Shrimp Crunch 17.
- SPICY TUNA ON CRISPY RICE*** Masago Spicy Mayo, Soy Reduction, Chives 17.
- AHI TUNA POKE*** Avocado, Cucumber, Mango, Ginger Miso, Crispy Wontons 16.
- PAN ROASTED MUSSELS** Bell Pepper Soffrito, 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 MP.
- SEAFOOD PLATEAU*** Chilled Shrimp, Oysters on the Half, Tuna Tartare, California Roll 55. **HALF MAST | 85. FULL MAST** with Crab Cocktail
- CALVISIUS CAVIAR** 28 Grams Italian Farm Raised Caviar, Traditional Garnishes M.P.

SOUP & SALAD

- LOBSTER BISQUE** Shrimp, Tomato, Tarragon 14.
- LOCAL 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 CODFISH SANDWICH** Cole Slaw, Pickles, Caper Remoulade, Brioche Bun, Truffle Fries 26.
- BLACKENED CATCH OF THE DAY** Mushroom Cheddar Grits, Sautéed Spinach, Habanero Barbecue Sauce 30.
- 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.
- MOSHULU BURGER** 10 oz Double, Cabot Cheddar, Lettuce, Tomato, Pickles, Avocado Mayo, Sesame Bun, Truffle Fries 22.
- MOSHULU VEGGIE BURGER** Smoked Cheddar, Lettuce, Tomato, Pickled Onions, Chipotle Aioli, Truffle Fries 21.
- PORCINI DUSTED CHICKEN BREAST** Mushroom Risotto Cake, Grilled Zucchini, 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 | SAUTÉED SPINACH | 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.