

APPETIZERS

HOUSE MADE BREAD SERVICE Truffle Goat Cheese, Honey Butter 8

BEEF SHORT RIB SLIDERS Roasted Poblano Peppers, Caramelized Onions, Chimichurri, Pepper Jack Cheese 15

PERUVIAN BAY SCALLOPS Coconut Red Curry Broth, Shiitake Mushrooms, Scallions, Edamame, Spiced Peanuts 18

TURKEY MEATBALLS Spicy Tomato Sauce, Grana Padano, Calabrian Chilis, Garlic Bread 14

PAN ROASTED MUSSELS Spanish Chorizo, Heirloom Tomatoes, Old Bay, Tabasco Butter, Toasted Focaccia 17

KOREAN FRIED CHICKEN Cabbage Slaw, Spiced Peanuts, Chili Lime Vinaigrette, Korean BBQ Sauce 15

SPICY SALMON GUACAMOLE Chili Glazed Salmon, Queso Fresco, Pickled Jalapeño, Salmon Caviar, Tortilla Chips 17

SUSHI & RAW BAR

SPICY TUNA CRISPY RICE* Spicy Mayo, Soy Reduction, Wasabi Tobikko 17

HALIBUT CEVICHE* Leche de Tigre, Habañero Salsa & Tropical Fruit, Salsa Verde, Crispy Shallots 18

COLOSSAL SHRIMP COCKTAIL Lemon, Cocktail Sauce 21

HALF DOZEN OYSTERS* Tropical Mignonette, Cocktail Sauce 21

MOSHULU DRAGON ROLL* Tempura Prawn, Spicy Tuna, Cucumber, Grilled Scallion, Avocado, Soy Reduction 22

VEGGIE SUSHI ROLL Spiced Peanuts, Cucumber, Mango, Avocado, Thai Herbs, Chili Sauce 14

CALVISIUS CAVIAR* 28 Grams Italian Farm Raised Caviar, Traditional Garnishes Market Price

THE ADMIRAL'S SEAFOOD PLATEAU*

Chilled Shrimp, Oysters on the Half, Tuna Tartare, Maki Roll, Mignonette, Cocktail Sauce, Caper Remoulade Half Mast 60 | Full Sail with Chilled 1 lb. Lobster 90

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

FARM STAND TOMATO SALAD Burrata, Spinach Pesto, Vidalia Onions, Aged Balsamic 15

ADD Grilled Chicken 7 | Shrimp 12 | Salmon 16 | Veggie Burger 10

ENTREES

MEDITERRANEAN BRONZINO Paella Rice, Spanish Crawfish, Pepper Confit, Romesco Sauce 34

CRISPY SKIN VERLASSO SALMON Curry Quinoa, Spicy Cucumbers, Feta, Tzatziki, Lemon Oil 32

MOSHULU SEAFOOD SALAD ROLL Shrimp, Crab, Crawfish, Scallops, Herbs, Brioche Bun, Kettle Cooked Chips 27

PACIFIC HALIBUT Corn Pilaf, Roasted Heirloom Tomatoes, Zucchini, Spinach Pesto, Chili Oil 39

8 OZ CENTER CUT FILET* Blue Cheese Fondue, Fingerling Potatoes, Caramelized Vidalia Onions, Saba 52

JUMBO LUMP CRAB CAKE Fingerling Potatoes, Tomato Dill Coulis, Cucumber Slaw 39

SWORDFISH & SHRIMP Chipotle Mango Glaze, Tamale Cake, Seared Shrimp, Poblano Peppers, Salsa Verde 38

CRISPY FRIED CHICKEN Crispy Bacon Potato Salad, Pickled Okra, Rosemary Hot Honey, Truffle Horseradish Aioli 29

HOUSE MADE VEGGIE BURGER Cheddar, Lettuce, Tomato, Pickled Onions, Red Pepper Aioli, Sesame Bun, Truffle Fries 19

PRIME BURGER* 10oz Double Patty, Cheddar, Lettuce, Tomato, Pickles, Louie Sauce, Brioche Bun, Truffle Fries 24

14 OZ NEW YORK STRIP STEAK* Grilled Gem Lettuce, Long Hot Pepper Relish, Caper Vinaigrette 54

SURF & TURF

1 LB STEAMED MAINE HARD SHELL LOBSTER WITH GRILLED 8 OZ FILET MIGNON

Simply Steamed Lobster with Drawn Butter & Lemon 99

OR

Split Lobster with Roasted Red Curry, Coconut Cream, Peanut Salad 99

SIDES 10

TRUFFLE FRIES | MAC & CHEESE | BROCCOLINI | GRILLED ASPARAGUS

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.