

APPETIZERS

HOUSE MADE FOCACCIA

Whipped Ricotta (d,g) 8

SMOKED SALMON TOAST

Multi Grain Toast, Dill Cream Cheese, Tomato,
Vidalia Onion, Capers (d,g) 13

WARM RICOTTA DONUTS

Cinnamon Sugar, Creme Anglaise (d,g) 9

HALF DOZEN OYSTERS*

Cocktail Sauce, Mignonette Sauce (s) 24

SZECHUAN BEEF DUMPLINGS

Sticky Eggplant with Garlic, Pea Shoots,
XO Sauce, Chili Oil (d,g,n) 16

OISHI NATURAL SHRIMP "CEVICHE" *

Mescal Yuzu Marinade, Avocado, Cucumber,
Heirloom Tomato, Tortilla Chips (s) 18

KOREAN FRIED CHICKEN

Cabbage Slaw, Chili Lime, Spiced Peanuts,
Korean Barbecue Sauce (g,n) 16

SPICY TUNA ON CRISPY RICE*

Masago Spicy Mayo, Soy Reduction, Chives 17

LOBSTER BISQUE

Shrimp, Tomato, Tarragon (d,s) 15

JUMBO SHRIMP COCKTAIL

Lemon, Cocktail Sauce (s) 24

CRAB & SPINACH DIP

Spinach, Diced Tomato, Scallions, Truffle Breadcrumbs,
Spiced Tortilla Chips (d,g,s) 17

COBB SALAD

Romaine, Bacon, Hard Cooked Egg,
Avocado, Tomatoes, Crumbled Blue Cheese,
Blue Cheese Vinaigrette (d) 16

CAESAR SALAD

Gem Lettuce, Peppadew Peppers, Locatelli Cheese,
Brioche Croutons, White Anchovy,
Smoked Pepper Caesar Dressing (d) 17

THAI NOODLE SALAD

Mango, Avocado, Cabbage Slaw, Spring Mix, Herbs,
Spiced Peanuts, Chili Lime, XO Sauce (g,n) 17

ADD

Chicken 9 | Shrimp 12 | Salmon 16 | Veggie Burger 10

THE ADMIRAL'S SEAFOOD PLATEAU*

Chilled Shrimp, Oysters on the Half, Tuna Tartare, Maki Roll, Mignonette, Cocktail Sauce, Caper Remoulade
Half Mast (d,s) 65 | Full Sail with Jumbo Crab Cocktail (d,s) 95

ENTREES

MEDITERRANEAN BREAKFAST BOWL

Quinoa, Spiced Chickpeas, Spinach, Roasted Zucchini,
Roasted Tomatoes, Olives, Feta, Tahini Vinaigrette,
Over Easy Egg (d) 21

HONEY HAM & SWISS QUICHE

Caramelized Leeks, Fennel, Potato, Tarragon,
Creole Mayo (d,g,s) 20

10 OZ DOUBLE CHEESEBURGER*

Brisket Short Rib Blend, American Cheese, Lettuce,
Tomato, Sesame Bun, Truffle Fries (d,g) 25

GOLDEN MALTED WAFFLES

Bananas Foster, Chocolate Chips, Roasted Peanuts,
Thick Bacon, Pure Maple Syrup (d,g,n) 21

ROASTED TURKEY BREAST SANDWICH

Roasted Turkey Breast, Brie Cheese, Mango Chutney,
Honey Crisp Apple, Arugula, Toasted Brioche (d,g) 22

SOUTH PHILLY BREAKFAST SANDWICH

Roast Pork, Broccoli Rabe, Provolone, Sun-dried Tomato
Pesto, Scrambled Eggs, Everything Muffin (d,g) 23

CHEESE STEAK OMELETTE

Beef Short Rib, Wild Mushrooms, Caramelized Onions,
Cooper Sharp Cheese, Breakfast Potatoes, Salad (d) 24

BLACKENED RAINBOW TROUT

Grilled Smoked Ham, Aged Cheddar Stone Ground Grits,
Braised Peppers & Onions (d) 26

STUFFED CINNAMON BREAD FRENCH TOAST

Brown Sugar Cream Cheese, Caramelized Apples,
Almond Granola (d,g,n) 18

JAIL ISLAND SALMON

Butternut Squash & Leek Puree, Caramelized Brussels
Sprouts, Habañero Rosemary Honey (d) 35

JUMBO LUMP CRAB CAKE

Yukon Gold Potatoes, Charred Lemon,
Caper Mayo (d,g,s) 43

GRILLED CHICKEN BREAST

Burrata, Caramelized Onions & Mushrooms,
Rosemary Habañero Honey (d) 29

HOUSE MADE VEGGIE BURGER

Aged Cheddar, M1 Steak Sauce, Lettuce, Tomato, Pickles,
Sesame Bun, Truffle Fries s (d,g) 25

PLANCHA SEARED SHRIMP TACOS

Grilled Pineapple, Citrus Slaw, Avocado, Salsa Verde,
Cilantro, Ghost Pepper Crema (d,s) 19

SIDES

EVERYTHING SPICE ENGLISH MUFFIN (g) 5

THICK BACON 8

TURKEY SAUSAGE 8

TRUFFLE FRIES (d) 12

BREAKFAST POTATOES (d) 6

COFFEE CRUMB CAKE (d,g) 7

ALLERGENS: D-Dairy, G-Gluten, N-Nuts, S-Shellfish | 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

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash