

APPETIZERS

HOUSE MADE FOCACCIA

Whipped Ricotta (d,g) 8

AVOCADO TOAST

Multi Grain Toast, Tomato, Pumpkin Seeds,
Pickled Red Onion, Red Pepper Jam (g) 14

WARM RICOTTA DONUTS

Cinnamon Sugar, Creme Anglaise (g) 12

HALF DOZEN OYSTERS*

Cocktail Sauce, Mignonette Sauce (s) 24

SZECHUAN BEEF DUMPLINGS

Sticky Eggplant with Garlic, Pea Shoots,
XO Sauce, Chili Oil (s) 16

JUMBO SHRIMP COCKTAIL

Lemon, Cocktail Sauce (s) 22

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, Tomatoes, Tarragon (d,s) 14

BAY SCALLOP CEVICHE*

Mexican Scallops, Compressed Pineapple,
Leche de Tigre, Avocado Crema (s) 19

GREEN CHILI QUESO FONDUE

Spanish Chorizo, Tomatillo, Spinach,
Tomato, Spiced Tortilla Chips (d,g) 17

COBB SALAD

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

GREEN GODDESS SALAD

Spring Mix, Asparagus, Belgian Endive, Cucumber,
Scallions, Herbs, Toasted Pumpkin Seeds,
Green Goddess Dressing (d) 15

THAI NOODLE SALAD

Mango, Avocado, Cabbage Slaw, Spring Mix, Herbs,
Spiced Peanuts, Chili Lime, XO Sauce (g,n,s) 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 (s) 65 | Full Sail with Jumbo Crab Cocktail (s) 95

ENTREES

SUPER BREAKFAST BOWL

Turkey Sausage, Sunny Side Up Egg, Quinoa,
Sweet Potatoes, Mushrooms, Kale, Goat Cheese,
Green Chimichurri (d) 23

SHRIMP & FETA OMELETTE

Poached Shrimp, Feta, Spinach, Roasted Tomatoes,
Breakfast Potatoes, Salad (d,s) 24

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

SMOKED SALMON PLATTER

Sliced Smoked Salmon, Everything Philly Muffin, Veggie
Cream Cheese, Tomato, Capers, Vidalia Onion (d,g) 22

CRAB & SPRING VEGETABLE QUICHE

Jumbo Lump Crab, Asparagus, Spring Onions, Mushrooms,
Dill Havarti, Breakfast Potatoes, Market Salad (d,g) 26

CHEESE STEAK OMELETTE

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

EGGS BENEDICT

Poached Egg, English Muffin, Smoked Pork Loin,
Creamed Spinach, Truffle Chive Hollandaise,
Breakfast Potatoes, Salad (d,g) 23

STUFFED BRIOCHE FRENCH TOAST

Orange Cardamon Whipped Ricotta, Mixed Berry
Compote, Almond Granola (d,g,n) 20

CRISPY SKIN ATLANTIC SALMON

Za'atar Spiced Quinoa, Roasted Asparagus,
Greek Yogurt, Pom Syrup, Mint Oil (d) 33

JUMBO LUMP CRAB CAKE

Fingerling Potatoes, Charred Lemon,
Caper Mayo (d,g,s) 42

GRILLED CHICKEN BREAST

Smoked Prosciutto, Fresh Mozzarella, Caramelized Onions
& Mushrooms, Rosemary Honey (d) 29

HOUSE MADE VEGGIE BURGER

Swiss Cheese, Lettuce, Tomato, Pickles, Avocado Mayo,
Sesame Brioche Bun, Truffle Fries (d,g) 24

SIDES

MAC & CHEESE 12

BACON 8

TURKEY SAUSAGE 8

TRUFFLE FRIES 12

BREAKFAST POTATOES 6

COFFEE CRUMB CAKE 7

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

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

5.14.22