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

HOUSE MADE FOCACCIA
Whipped Ricotta (d,g) 8

AVOCADO TOAST
Multi Grain Toast, Tomato, Pumpkin Seeds, Pickled Red Onion, (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,g) 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

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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

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,g) 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, Vegetable Cream Cheese, Tomato, Capers, Vidalia Onion (d,g) 22

CRAB 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,g) 24

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

STUFFED BRIOCH FRENCH TOAST
Blueberry Cream Cheese, 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, Capre 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

GRILLED SPANISH BRONZINO
Arugula Salad, Roasted Peppers, Shaved Fennel, Heirloom Tomatoes, Greek Olives, Piquillo Pepper Jam 36

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SIDES
MAC & CHEESE 12
BACON 8
TURKEY SAUSAGE 8

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

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