

APPETIZERS

- HOUSE MADE FOCACCIA** Whipped Ricotta (d,g) 8
- TURKEY MEATBALLS** Tomato Sauce, Locatelli, Calabrian Chilis, Grilled Bread (d,g) 14
- PAN ROASTED MUSSELS** Heirloom Tomatoes, Roasted Garlic, Parsley Pernod Butter, Grilled Bread (d,g,s) 17
- KOREAN FRIED CHICKEN** Cabbage Slaw, Spiced Peanuts, Chili Lime Vinaigrette, Korean BBQ Sauce (g,n) 16
- HAND CUT STEAK TARTAR*** Beef Tenderloin, Goat Cheese Croquettes, Pickled Red Onions, Black Truffle Vinaigrette, Grilled Bread 21
- SZECHUAN BEEF DUMPLINGS** Sticky Eggplant, Garlic, Pea Shoots, XO Sauce, Chili Oil (g,s) 17
- ORECCHIETTE CRAB** Orecchiette, Toasted Crab Meat, Broccoli Rabe, Sun-dried Tomato Pesto, Locatelli (d,g,s) 18
- GRILLED SPANISH OCTOPUS** Spicy Cucumbers, Heirloom Tomatoes, Pea & Mint Puree, Harissa Citrus Vinaigrette (d,g) 21

SUSHI & RAW BAR

- SPICY TUNA ON CRISPY RICE*** Masago Spicy Mayo, Soy Reduction, Chives 17
- TEMPURA CHILEAN BASS ROLL** Wasabi Peas, Cucumber, Avocado, Grilled Scallion, Wakame, Kabayaki (g) 21
- JUMBO SHRIMP COCKTAIL** Lemon, Cocktail Sauce (s) 24
- HALF DOZEN OYSTERS*** Cocktail Sauce, Mignonette (s) 24
- OISHII NATURAL SHRIMP "CEVICHE"*** Mescal Yuzu Marinade, Avocado, Cucumber, Heirloom Tomato, Tortilla Chips (s) 18
- CALVISIUS CAVIAR*** 28 Grams Italian Farm Raised Caviar, Traditional Garnishes Market Price (d,g)

THE ADMIRAL'S SEAFOOD PLATEAU*

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

SOUP & SALAD

- LOBSTER BISQUE** Shrimp, Tomato, Tarragon (d,s) 15
- CAESAR SALAD** Gem Lettuce, Peppadew Peppers, Locatelli Cheese, Brioche Croutons, White Anchovy, Smoked Pepper Caesar Dressing (d,g) 17

- COBB SALAD** Romaine, Bacon, Hard Cooked Egg, Avocado, Tomatoes, Crumbled Blue Cheese, Blue Cheese Vinaigrette (d) 16
- THAI NOODLE SALAD** Mango, Avocado, Cabbage Slaw, Spring Mix, Herbs, Peanuts, Chili Lime, XO Sauce (g,s) 17

ADD PROTEIN Grilled Chicken 9 | Shrimp 14 | Salmon 16 | Veggie Burger 10

ENTREES

- SESAME CRUSTED SEARED #1 TUNA TATAKI** Sticky Rice, Sesame Bok Choy & Shiitakes, Sweet Soy, Pickled Ginger, Wasabi 45
- GRILLED WHOLE BRONZINO** Chermoula Marinade, Israeli Cous Cous, Preserved Lemon, Olives, Crispy Chickpeas 45
- JAIL ISLAND SALMON** Butternut Squash & Leek Puree, Caramelized Brussels Sprouts, Habanero Rosemary Honey (d) 35
- JUMBO LUMP CRAB CAKE** Yukon Gold Potatoes, Charred Lemon, Caper Mayo (d,g,s) 43
- HOUSE MADE VEGGIE BURGER** Aged Cheddar, M1 Steak Sauce, Lettuce, Tomato, Pickles, Sesame Bun, Truffle Fries (g) 25
- ROASTED CHICKEN BREAST** Mushroom Croquettes, Pearl Onions, Porcini Madeira Jus, Crispy Leeks (d,g) 33
- DUROC BABY BACK RIBS** Ginger Garlic Glaze, Sweet Potatoes, Braised Red Cabbage, Spiced Peanuts, Scallions (d,n) 38
- 10 OZ DOUBLE CHEESEBURGER*** Brisket Short Rib Blend, American Cheese, Lettuce, Tomato, Sesame Bun, Truffle Fries (d,g) 25
- PLANCHA SEARED SWORDFISH** Garlic Broccoli Rabe, Truffle Bread Crumb, Lemon Caper Butter Sauce (d,g) 40
- STUFFED WHOLE LOBSTER** Split Roasted, Corn & Crab Stuffing, Lemon, Tabasco Butter MP
- ROASTED CORVINA FILET** Rock Shrimp Risotto Cake, Sautéed Spinach, Pernod Butter, Yellow Pepper Sauce (d,s) 42
- 8 OZ CENTER CUT FILET MIGNON*** Simply Grilled, Sea Salt, Olive Oil, Saba (d) 55
- 14 OZ RIBEYE DELMONICO STEAK*** Smoked Corn & Lima Bean Succotash, Beef Bacon Onion Jam, Creole Aioli (d) 65
- 14 OZ NEW YORK STRIP STEAK*** Shishito Peppers, Crispy Oyster Mushrooms, Black Truffle Vinaigrette (d) 68

STEAK ADDITIONS Caramelized Onions (d) 5 | Blue Cheese Butter (d) 5 | Bacon Jam 5 | Jumbo Lump Crab (s) 16

SIDES 12

TRUFFLE FRIES (d,g) | BROCCOLI RABE (d) | YUKON POTATOES (d) | BRUSSELS SPROUTS (d)
ROASTED MUSHROOMS (d) | POTATO GRATIN (d)

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE. | ALLERGENS: D-Dairy, G-Gluten, N-Nuts, S-Shellfish
* EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES