

APPETIZERS

HOUSE MADE BREAD

Salted Honey Butter (d,g) 8

AVOCADO TOAST

Multi Grain Toast, Hard Cooked Egg, 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

COLOSSAL SHRIMP COCKTAIL

Lemon, Cocktail Sauce (s) 24

KOREAN FRIED CHICKEN

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

SWEET & SAVORY BRIE TURNOVER

Puff Pastry Wrapped, Medjool Date Jam, Marcona Almonds, Aged Balsamic (d,g,n) 18

ROASTED BEET TARTAR

Red & Gold Beets, Shaved Ricotta Salata, Black Truffle Vinaigrette, Crostini (d,g) 16

SPICY TUNA ON CRISPY RICE*

Masago Spicy Mayo, Soy Reduction, Chives 18

LOBSTER BISQUE

Shrimp, Tomatoes, Tarragon (d,s) 14

VEGGIE SUSHI ROLL

Spiced Peanuts, Cucumber, Sweet Potato, Avocado, Tahini Dressing (n) 15

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

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

VEGETABLE BREAKFAST BOWL

Roasted Sunchoke, Sunny Side Up Egg, Quinoa, Wild Mushrooms, Sweet Potatoes, Kale, Goat Cheese, Green Chimichurri (d) 25

PANKO CRUSTED VEAL MILANESE

Heirloom Tomatoes, Arugula, Basil Pesto, Shaved Parmesan (d,g) 36

THAI BEEF NOODLE SALAD

Beef Tenderloin, Mango, Avocado, Cabbage Slaw, Herbs, Spiced Peanuts, Chili Lime, XO Sauce (g,n,s) 34

SMOKED SALMON PLATTER

Sliced Smoked Salmon, Everything Philly Muffin, Veggie Cream Cheese, Tomato, Capers, Vidalia Onion (d,g) 26

BROCCOLI & BACON QUICHE

Broccoli, Slab Bacon, Scallions, New Potatoes, Dill Havarti Breakfast Potatoes, Market Salad (d,g) 24

VEGETABLE LASAGNA

Spinach, Eggplant, Mushrooms, Caramelized Onion, Parmesan, Spicy Tomato Sauce (d,g) 26

JUMBO LUMP CRAB CAKE

Fingerling Potatoes, Pickled Fennel, Caper Mayo 42

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) 25

STUFFED BRIOCHE FRENCH TOAST

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

SEAFOOD NEWBURG POT PIE

Puff Pastry, Shrimp, Lobster, Bay Scallops, Asparagus, Peas, Spring Onions, Lobster Sauce (d,g,s) 39

CRISPY SKIN ATLANTIC SALMON

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

GRILLED CHICKEN BREAST

Smoked Prosciutto, Burrata, Caramelized Onions, Roasted Mushrooms, Chive Potato Puree, Rosemary Honey (d) 29

8 OZ FILET MIGNON

Fingerling Potatoes, Caramelized Onions, Saba (d) 55

SIDES

MAC & CHEESE 12

THICK SMOKED BACON 8

TURKEY SAUSAGE 8

TRUFFLE FRIES 12

BREAKFAST POTATOES 6

BREAKFAST BREAD 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