

Mimosa Kit 49  
*sparkling wine, pineapple juice,  
passion fruit & orange juices*

Blood Money 26  
*boardroom vodka, house bloody  
mix, 3 shrimp, celery, garnish*

The Gatsby 12  
*sparkling wine, bitters soaked  
sugar cube*

## FIRST COURSE

Deviled Eggs 11  
*half dozen, chives, black truffle,  
country ham crisp*

Warm Ricotta Donuts 9  
*cinnamon sugar, creme anglaise (d,g)*

Crab & Spinach Dip 18  
*spinach, diced tomato, scallions,  
truffle breadcrumbs, spiced tortilla  
chips (d,g,s)*

Cheese Plate 18  
*chef's selection of artisan cheese trio,  
mango chutney, pickled red onion,  
herb crostini, fresh berries (d,g)*

New York Style Smoked  
Salmon Platter 22  
*smoked salmon, sesame bagel chips,  
whipped cream cheese, capers,  
red onion, tomato (d,g)*

## SOUP AND SALAD

Lobster Bisque 19  
*butter poached lobster, tomato,  
tarragon (d,s)*

Mediterranean Crunch  
Salad 16  
*arugula, carrot, red cabbage,  
cucumber, feta, golden raisins, spiced  
chickpeas, tahini vinaigrette (d)*

Caesar Salad 16  
*gem lettuce, peppadew peppers,  
locatelli cheese, brioche croutons,  
smoked pepper caesar dressing (d,g)*

Beet and Bibb Salad 17  
*soft bibb lettuce, salt roasted beets,  
mesclun greens, belgian endive,  
candied pecans, mustard thyme  
vinaigrette (d,n,s)*

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

## RAW BAR

Spicy Tuna Crispy Rice\* 18  
*spicy mayo, soy reduction, chives  
(d,g)*

Snow Crab Clusters MP  
*1 lb, melted butter, cocktail sauce,  
caper remoulade (d,s)*

Shrimp Cocktail 19  
*oishi all-natural shrimp, lemon,  
cocktail sauce, j.o. seasoning (s)*

Half Dozen Oysters\* 24  
*cocktail sauce, mignonette sauce (s)*

Calvisius Caviar\* MP  
*28 grams italian farm raised caviar,  
traditional garnishes (d,g)*

The Admiral's Plateau\*  
*Chef's selection of raw bar (d,s)*

HALF MAST 65

FULL SAIL 95

JUMBO 140

ADD

1/2 lb. Snow Crab Legs 20

## ENTREES

Mediterranean Breakfast Bowl 20  
*roasted cauliflower, spiced chickpeas, sautéed greens,  
roasted tomatoes, olives, feta, tahini vinaigrette, sunny  
side up egg (d)*

Seafood Louie Salad 34  
*shrimp, lobster, crab meat, hard boiled egg, tomato,  
bacon, blue cheese crumbles, louie dressing (d,s)*

Three Cheese Vegetable Quiche 20  
*potato, broccoli, caramelized leeks, gruyère, cheddar,  
boursin, breakfast potatoes, mixed greens (d,g)*

Mushroom & Goat Cheese Omelet 21  
*truffle mushrooms, sautéed spinach, roasted tomatoes,  
goat cheese, breakfast potatoes, mixed greens (d)*

Blackened Shrimp & Bacon Omelet 24  
*peppers & onions, cooper sharp american cheese,  
breakfast potatoes, mixed greens (d,s)*

Stuffed Brioche French Toast 19  
*cinnamon brown sugar cream cheese, apple compote,  
pecan streusel, maple syrup (d,g)*

Vegetable Grilled Cheese 22  
*roasted peppers, grilled red onion, dill havarti, cooper  
sharp, pepperoncini, arugula, sour dough bread, potato  
chips (d,g)*

Eggs Benedict\* 19  
*canadian bacon, toasted english muffins,  
old bay hollandaise, breakfast potatoes, mixed greens (d,g)*  
ADD Crab Cake (g,s) 26 | Smoked Salmon 24

Steak & Eggs\* 39  
*10 oz culotte steak, sautéed peppers & onions,  
cooper sharp scrambled eggs, breakfast potatoes,  
M1 steak sauce (d)*

South Philly Breakfast Sandwich 21  
*roast pork, broccoli rabe, provolone, scrambled egg,  
sun-dried tomato pesto, kaiser roll, breakfast potatoes (d,g)*

Roasted Turkey Breast BLT 23  
*herb roasted turkey breast, brioche toast, smoked bacon,  
arugula, black truffle aioli, old bay potato chips (d,g)*

Jumbo Lump Crab Cake 44  
*roasted potatoes, charred lemon, caper mayo (d,g,s)*

Crispy Buttermilk Chicken 25  
*cheddar grits, braised collards, buttermilk biscuit,  
habañero bbq sauce (d,g)*

10 oz Double Cheeseburger\* 26  
*truffle mushroom duxelle mushrooms, gruyère cheese,  
grilled red onion, onion brioche (d,g)*

## SIDES

English Muffin 5 (g)

Truffle Fries 12 (d)

Breakfast Potatoes 6 (d)

Grilled Ham 7 (d)

Thick Cut Bacon 8

Turkey Sausage 8

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 5 or more

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

BRUNCH 10.12.23