

Archangel <i>gin, aperol, cucumber, lemon</i>	15	Blood Money <i>boardroom vodka, house bloody mix, 3 shrimp, celery, garnish</i>	26	Pear Bellini <i>prosecco, pear, elderflower, cinnamon</i>	14
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FIRST COURSE

Deviled Eggs <i>half dozen, crispy bacon, chives, black truffle</i>	11	Charcuterie & Cheese Tower <i>artisan cheese & cured meats, pickled vegetables, candied pecans, saba mostarda, crostini (d,g,n)</i>	24
Warm Ricotta Donuts <i>cinnamon sugar, creme anglaise (d,g)</i>	9	Moshulu Smoked Salmon Tower <i>smoked salmon, dill cream cheese, traditional garnishes, bagel chips (d,g)</i>	22
Crab & Spinach Dip <i>spinach, diced tomato, scallions, truffle breadcrumbs, spiced tortilla chips (d,g,s)</i>	16		

SOUP AND SALAD

Lobster Bisque <i>butter poached lobster, tomato, tarragon (d,s)</i>	19	Beet And Kale Salad <i>pistachios, blood orange, feta, black olive (d,n)</i>	16
Honey Crisp Apple Salad <i>butter milk blue cheese, candied pecan, poppyseed vinaigrette (d,n)</i>	16	Caesar Salad <i>romaine, peppadew peppers, pecorino romano, brioche croutons, caesar dressing (d,g)</i>	14

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

RAW BAR

Spicy Tuna Crispy Rice* <i>spicy mayo, soy reduction, tobikko</i>	18
Snow Crab Clusters <i>1 lb with melted butter, cocktail sauce, lemon (d,s)</i>	39
Shrimp Cocktail <i>oishii all-natural shrimp, lemon, cocktail sauce, j.o. seasoning (s)</i>	19
Half Dozen Oysters* <i>cocktail sauce, mignonette sauce (s)</i>	24
Calvisius Caviar* <i>28 or 10 grams italian farm raised caviar, traditional garnishes (d,g)</i>	MP

Admiral's Plateau* <i>tuna tartare, chilled shrimp, oysters on the half, california roll (d,s)</i>
HALF MAST 65
FULL SAIL 95
JUMBO 140
1/2 lb. Snow Crab Legs 20

ENTREES

Vegetarian Breakfast Skillet <i>roasted autumn vegetables, cannellini beans, crumbled feta, sunny side up egg, grilled bread (d)</i>	19	Beef Short Rib Hash & Eggs <i>peppers & onions, fingerling potatoes, eggs any style, grilled bread, salsa verde chimichurri (d)</i>	24
Three Cheese Vegetable Quiche <i>spinach, mushroom, leeks, swiss, cheddar, boursin, breakfast potatoes, mixed greens (d,g)</i>	20	Roasted Turkey Breast BLT <i>herb roasted turkey breast, brioche toast, smoked bacon, arugula, black truffle aioli, old bay potato chips (d,g)</i>	22
Mushroom & Goat Cheese Omelet <i>truffle mushrooms, sautéed spinach, roasted tomatoes, goat cheese, breakfast potatoes (d)</i>	20	Seafood Louie Salad <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>	34
Blackened Shrimp & Bacon Omelet <i>shrimp, smoked bacon, peppers & onions, cooper sharp american cheese (d,s)</i>	24	Vegetable Grilled Cheese <i>roasted peppers, grilled onion, dill havarti, cooper sharp, pepperoncini, arugula, sourdough bread, potato chips (d,g)</i>	19
Apple Pie Golden Malted Waffles <i>apple compote, cinnamon cream cheese, candied pecans, bacon, maple syrup (d,g)</i>	22	Croque Madame <i>country ham, gruyère, brioche, mornay sauce, pickled onions, over easy egg, breakfast potatoes (d,g)</i>	23
Jumbo Lump Crab Cake <i>potato rosti, old bay butter, caper remoulade, charred lemon (d,g,s)</i>	45	Crispy Buttermilk Chicken <i>cheddar grits, braised collard greens, buttermilk biscuit, habanero bbq sauce (d,g)</i>	25
Eggs Benedict <i>canadian bacon, english muffins, old bay hollandaise, breakfast potatoes (d,g)</i>	19	Prime Cheeseburger Au Poivre* <i>aged cheddar, sautéed onions, arugula, roasted tomatoes, dijonnaise, sesame bun, truffle fries (d,g)</i>	27

SUB Crab Cake (g,s) 26 | Smoked Salmon 22

SIDES

Brioche Toast or English Muffin 5 (g)	Breakfast Potatoes 5 (d)	Thick Cut Bacon 5
Truffle Fries 12 (d)	Grilled Ham 5 (d)	Turkey Sausage 7

*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 surcharge is applied to all checks, unless using debit cards or cash