

FIRST COURSE

House Made Bread <i>herb goat cheese focaccia, fig ricotta (d,g)</i>	9
Seared Spanish Octopus <i>chorizo potato hash, scallions pickled peppers, lobster aioli (d,s)</i>	20
Jumbo Sea Scallop <i>roasted spaghetti squash, beef bacon onion jam, aged balsamic (d,s)</i>	19
Avocado Crispy Rice <i>cashew chili crunch (n)</i>	15
Rock Shrimp Thai Noodles <i>thai herbs, shiitake mushrooms, spiced peanuts, sweet & spicy chili sauce (g,n,s)</i>	19

Mac & Cheese <i>beef short rib, aged cheddar, tomato jam (d,g)</i>	17
Calabrian Meatballs <i>tomato basil, sun-dried tomato pesto, calabrian chilis, grilled bread, shaved locatelli (d,g)</i>	15
Pan Roasted Mussels <i>coconut red curry, potatoes, thai basil, fried shallots, grilled bread (d,g,s)</i>	18
Wild Mushroom Toast <i>roasted mushrooms, pickled chanterelle mushrooms, whipped feta, sourdough toast, tahini vinaigrette (d,g)</i>	18

RAW BAR

Spicy Tuna Crispy Rice* <i>spicy mayo, soy reduction, chives (d,g)</i>	18
Shrimp Cocktail <i>oishi all-natural shrimp, lemon, cocktail sauce, j.o. seasoning (s)</i>	19
Half Dozen Oysters* <i>cocktail sauce, cucumber mignonette sauce (s)</i>	24
Steak & Potato* <i>filet tartar, potato croquette, fine herbs, caper berry, black truffle (d,g)</i>	19
Calvisius Caviar* <i>28 grams italian farm raised caviar, traditional garnishes (d,g)</i>	MP

SOUP AND SALAD

Lobster Bisque <i>butter poached lobster, tomato, tarragon (d,s)</i>	19
Beet and Bibb Salad <i>soft bibb lettuce, salt roasted beets, mesclun greens, belgian endive, candied pecans, mustard thyme vinaigrette (d,n,s)</i>	17

Mediterranean Salad <i>arugula, red cabbage, cucumber, carrot, feta, golden raisins, spiced chickpeas, tahini vinaigrette (d)</i>	17
Caesar Salad <i>gem lettuce, peppadew peppers, locatelli cheese, brioche croutons, smoked pepper caesar dressing (d,g)</i>	16

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

The Admiral's Plateau*
tuna tartare, chilled shrimp, oysters on the half, california roll, mignonette sauce, cocktail sauce, caper remoulade (d,s)

HALF MAST 65
FULL SAIL 95
JUMBO 140

1/2 lb. Snow Crab Legs 20

ENTREES

Captain's Cut 10 oz Swordfish <i>boursin fondue, truffle bread crumb, asparagus, roasted tomatoes, lemon vinaigrette (d,g)</i>	45
Plancha Seared Red Snapper <i>broccolini, roasted baby carrots, thai basil, coconut lemongrass jus (d)</i>	46
Seared #1 Tuna Tataki <i>sticky rice, sesame shanghai tips, hijiki salad, wasabi, pickled ginger, soy reduction</i>	46
Seared Verlasso Salmon Filet <i>curry quinoa, butternut puree, sautéed kale, spiced pumpkin seeds, ras al hanout, pomegranate syrup (d)</i>	34
Jumbo Lump Crab Cake <i>roasted potatoes, grilled lemon, caper mayo (d,g,s)</i>	44
Moshulu Lux Lobster Frites <i>asparagus, shiitake mushrooms, scallions, hand cut fries, lobster aioli (d,s)</i>	MP
Seared Striped Bass <i>roasted vegetable & gigante bean ratatouille, spanish chorizo, tomato green olive salsa (d)</i>	42
10 oz Center Cut Filet Mignon* <i>beef bacon onion jam, buttermilk blue cheese (d)</i>	69

1855 Meats Boneless Beef Short Rib <i>mini potatoes, heirloom carrots, pearl onions, french onion beef jus, horseradish crostini (d)</i>	56
Crispy Buttermilk Half Chicken <i>blue cheese mashed potatoes, house made hot sauce, pickled vegetables (d,g)</i>	32
14 oz Braveheart NY Strip Steak* <i>russet potato wedges, arugula salad, dijon green peppercorn sauce (d)</i>	64
Spiced Cured Half Duck* <i>seared breast, crispy confit leg, country stuffing, roasted brussels sprouts, apple date chutney, red wine duck sauce (d,g)</i>	52
Seafood Louie Salad <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>	34
10 oz Double Cheeseburger* <i>truffle mushroom duxelle mushrooms, gruyère cheese, grilled red onion, onion brioche (d,g)</i>	26

Additions

Grilled Red Onion 5 | Buttermilk Blue Cheese 5
Bacon Jam 5 | Jumbo Lump Crab 16

SIDES 12 Each

Broccolini (d)	Mini Potatoes (d)	Roasted Mushrooms (d)
Truffle Fries (d)	Spaghetti Squash (d)	Brussels Sprouts (d)

*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