

FIRST COURSE

House Made Bread <i>seasonal accompaniment (d,g)</i>	8	Crispy Spanish Octopus <i>israeli couscous, olives, tahini vinaigrette, chermoula marinade, spiced chickpeas (g,s)</i>	23
Szechuan Beef Dumplings <i>sticky eggplant, garlic, pea shoots, xo sauce, chili oil (g,n,s)</i>	17	Korean Fried Chicken <i>cabbage slaw, toasted sesame, kimchi vinaigrette, korean barbecue sauce (g)</i>	16
Hand Cut Steak Tartar* <i>goat cheese croquettes, pickled red onions, black truffle vinaigrette, grilled bread (d,g)</i>	22	Parisienne Gnocchi <i>chive gnocchi, tomato cream, sun dried tomato pesto, shaved locatelli (d,g)</i>	17
Tempura Rock Shrimp with Spicy Thai Noodle <i>rice noodles, thai herbs, shiitakes, spiced peanuts, sweet & spicy chili sauce (g,n,s)</i>	18	Pan Roasted Mussels* <i>heirloom tomatoes, roasted garlic, parsley pernod butter, grilled bread (d,g,s)</i>	18

SOUP AND SALAD

Lobster Bisque <i>butter poached lobster, tomato, tarragon (d,s)</i>	19	Caesar Salad <i>gem lettuce, peppadew peppers, pecorino romano, brioche croutons, white anchovy, smoked pepper caesar dressing (d,g)</i>	16
Mediterranean Crunch Salad <i>arugula, carrot, red cabbage, cucumber, feta, golden raisins, spiced chickpeas, tahini vinaigrette (d)</i>	17	Cobb Salad <i>romaine, bacon, hard cooked egg, avocado, tomatoes, shaved vidalia onion, crumbled blue cheese, blue cheese dressing (d)</i>	17

Add Protein

Grilled Chicken 9 | Shrimp 14 | Salmon 16

RAW BAR

Beef Tartar Crispy Rice* <i>truffle vinaigrette, crispy shallots (d,g)</i>	18
Spicy Tuna Crispy Rice* <i>masago spicy mayo, soy reduction, chives (d,g)</i>	18
Avocado Crispy Rice <i>spiced peanuts, chili crunch (g,n)</i>	16
Oishii Shrimp Cocktail <i>lemon, cocktail sauce, old bay, chives (s)</i>	19
Half dozen Oysters* <i>cocktail sauce, mignonette sauce (s)</i>	24
Tuna Tartare* <i>avocado, cucumber, jalapeno, citrus sherry vinaigrette, lavash (g)</i>	20

Calvisius Caviar* <i>28 grams italian farm raised caviar, traditional garnishes (d,g)</i>	MP
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<p>The Admiral's Plateau* <i>tuna tartare, chilled shrimp, oysters on the half, cali roll, mignonette, cocktail sauce, caper remoulade (d,s)</i></p> <p>HALF MAST 65 FULL SAIL WITH JUMBO CRAB COCKTAIL 95 Half Chilled Lobster 25</p>

ENTREES

Grilled Swordfish <i>french lentils, grilled asparagus, toasted crab meat & hazelnuts, caper brown butter (d,n,s)</i>	44	Grilled Chicken Breast <i>burrata, arugula & grilled red onion salad, basil pesto, locatelli, aged balsamic (d)</i>	29	
Pan Seared Dorade Mariscos <i>shrimp, mussels, bay scallops, pearl onions, potatoes, chimichurri, grilled bread (d,g,s)</i>	45	10 oz Double Cheeseburger* <i>whipped cheddar spread, grilled red onion, lettuce, tomato, sesame bun (d,g)</i>	26	
Seared #1 Tuna Tataki <i>furikake spice, sticky rice, sesame bok choy & shiitake mushrooms, sweet soy</i>	46	Stuffed Whole Lobster <i>split roasted, corn & crab stuffing, lemon, tabasco butter (d,g,s)</i>	MP	
Everything Spice Crusted Atlantic Salmon <i>potato smoked salmon galette, shaved fennel, soft herbs, orange supreme, grain mustard beurre blanc (d)</i>	36	10 oz Center Cut Filet Mignon* <i>simply grilled, sea salt, truffle sherry vinaigrette (d)</i>	67	
Pan Seared Red Snapper <i>chinese broccoli, sticky rice, lomi lomi tomato, red curry coconut jus (d)</i>	49	14 oz Ribeye Delmonico Steak* <i>smoked corn & lima bean succotash, beef bacon onion jam, creole aioli (d)</i>	65	
Duroc Pork Belly & Seared Sea Scallops <i>honey glazed pork belly, stone ground cheddar grits, sautéed greens, mango habañero jus (d,s)</i>	45	12 oz Australian Lamb Loin* <i>spring pea puree, spring onions, pickled red onion & fennel, port wine reduction, chili oil (d)</i>	49	
Jumbo Lump Crab Cake <i>roasted potatoes, charred lemon, caper mayo (d,g,s)</i>	43	<table border="1"> <tr> <td> <p>Steak Additions</p> <p>Grilled Red Onion 5 Blue Cheese Butter 5</p> <p>Bacon Jam 5 Jumbo Lump Crab 16</p> </td> </tr> </table>	<p>Steak Additions</p> <p>Grilled Red Onion 5 Blue Cheese Butter 5</p> <p>Bacon Jam 5 Jumbo Lump Crab 16</p>	
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SIDES 12 Each

Chinese Broccoli	Yukon Potatoes (d)	Roasted Mushrooms (d)
Truffle Fries (d,g)	Asparagus (d)	Corn Succotash

*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

DINNER 3.29.23