

FIRST COURSE

House Made Bread	8	Seafood Mezze Tower*	23
<i>whipped ricotta, clover honey, sea salt (d,g)</i>		<i>calabrian tuna confit, smoked salmon rilette, halibut brandade, pickled vegetables, lavash chips, bagel chips (d,g)</i>	
Tempura Rock Shrimp	18	Calabrian Meatballs	16
<i>raman noodles, thai herbs, shiitake mushrooms, spiced peanuts, sweet & spicy chili sauce (g,n,s)</i>		<i>tomato basil, sun-dried tomato pesto, calabrian chilis, grilled bread, shaved locatelli (d,g)</i>	
Salt & Pepper Calamari	19	Pan Roasted Mussels*	18
<i>scallions, pickled peppers, red cabbage slaw, lobster aioli (g,s)</i>		<i>heirloom tomatoes, roasted garlic, parsley pernod butter, grilled bread (d,g,s)</i>	
Seared Jumbo Sea Scallop	19	Lobster Toast*	20
<i>smoked chipotle corn, beef bacon onion jam, corn nuts (d,s)</i>		<i>lobster salad, herbs, avocado crema, heirloom tomatoes, sourdough toast, sturgeon caviar (d,g,s)</i>	
Avocado Crispy Rice	16		
<i>cashew chili crunch (n)</i>			

SOUP AND SALAD

Lobster Bisque	19	Caesar Salad	16
<i>butter poached lobster, tomato, tarragon (d,s)</i>		<i>gem lettuce, peppadew peppers, pecorino romano, brioche croutons, smoked pepper caesar dressing (d,g)</i>	
Mediterranean Salad	17	Heirloom Tomato Burrata	17
<i>arugula, red cabbage, cucumber, carrot, feta, golden raisins, spiced chickpeas, tahini vinaigrette (d)</i>		<i>shaved vidalia onions, basil pesto, grilled bread (d)</i>	

Add Protein

Grilled Chicken 9 | Shrimp 14 | Salmon 16

RAW BAR

Spicy Tuna Crispy Rice*	18
<i>masago spicy mayo, soy reduction, chives (d,g)</i>	
Shrimp Cocktail	19
<i>lemon, cocktail sauce, old bay, chives (s)</i>	
Half Dozen Oysters*	24
<i>cocktail sauce, mignonette sauce (s)</i>	
Beef Tartar Crispy Rice*	18
<i>truffle vinaigrette, crispy shallots (d,g)</i>	
Calvisius Caviar*	MP
<i>28 grams italian farm raised caviar, traditional garnishes (d,g)</i>	

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 WITH JUMBO CRAB COCKTAIL 95

ADD
Half Pound Snow Crab Legs MP
Half Chilled Lobster 25

ENTREES

Captain's Cut Grilled Swordfish	49	Duroc Baby Back Ribs	35
<i>crab boursin fondue, truffle bread crumb, asparagus salad, lemon vinaigrette (d,g,s)</i>		<i>red bliss potato salad, bacon, scallions, summer peach compote, habanero barbecue sauce (d)</i>	
Plancha Seared Red Snapper	45	Grilled Chicken Breast	29
<i>broccolini, roasted baby carrots, thai basil, coconut lemongrass jus (d)</i>		<i>burrata, arugula & grilled red onion salad, basil pesto, locatelli, aged balsamic (d)</i>	
Seared #1 Tuna Tataki	46	14 oz Ribeye Delmonico Steak*	65
<i>sticky rice, green papaya slaw, tropical fruit coulis</i>		<i>smoked corn & lima bean succotash, beef bacon onion jam, creole aioli (d)</i>	
Grilled Verlasso Salmon Filet	34	12 oz Australian Lamb Loin*	49
<i>summer cous cous salad, shaved fennel, citrus, mustard thyme vinaigrette (d)</i>		<i>spring pea puree, spring onions, pickled red onion & fennel, port wine reduction, chili oil (d)</i>	
Jumbo Lump Crab Cake	43	Seafood Louie Salad*	33
<i>roasted potatoes, charred lemon, caper mayo (d,g,s)</i>		<i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>	
Moshulu Lux Lobster Frites*	MP	10 oz Double Cheeseburger*	26
<i>lobster, asparagus, shiitake mushrooms, scallions, hand cut fries, lobster aioli (d,s)</i>		<i>whipped cheddar spread, grilled red onion, lettuce, tomato, sesame bun (d,g)</i>	
Sautéed Alaskan Halibut Filet	48		
<i>roasted vegetable & white bean ratatouille, spanish chorizo, tomato green olive salsa (d,g)</i>			
10 oz Center Cut Filet Mignon*	67		
<i>simply grilled, sea salt, black truffle aioli (d)</i>			

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

SIDES 12 Each

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

DINNER 6.29.23