

FIRST COURSE

House Made Bread	9	Moshulu Shellfish Mixto	24
<i>rustic focaccia, provence herbs, roasted garlic, fig ricotta (d,g)</i>		<i>spanish octopus carpaccio, scallop crudo, calabrian jumbo shrimp, fennel, citrus, green olive (s)</i>	
Pan Roasted Mussels	18	Rock Shrimp Thai Noodles	19
<i>coconut red curry, potatoes, thai basil, fried shallots, grilled bread (d,g,s)</i>		<i>thai herbs, shiitake mushrooms, spiced peanuts, sweet & spicy chili sauce (g,n,s)</i>	
Crispy Duroc Pork Belly	18	Wild Mushroom Toast	17
<i>jamaican jerk spice rubbed, grilled pineapple, watercress, mango habañero vinaigrette (s)</i>		<i>roasted oyster and pickled beech mushrooms, whipped feta, sourdough toast, tahini vinaigrette (d,g)</i>	
Avocado Chili Crunch	16	Calabrian Meatballs	15
<i>spiced peanuts, chili crunch (n)</i>		<i>tomato basil, sun-dried tomato pesto, calabrian chilis, grilled bread, shaved locatelli (d,g)</i>	
Crab Macaroni & Cheese	18		
<i>roasted poblano peppers, shallot bread crumbs, salsa verde chimichurri (d,g)</i>			

SOUP AND SALAD

Lobster Bisque	19	Moshulu Chopped Salad	16
<i>butter poached lobster, tomato, tarragon (d,s)</i>		<i>romaine lettuce, grapes, granny smith apples, cucumbers, buttermilk blue cheese, cilantro waldorf dressing (d)</i>	
Tomato Burrata Salad	18	Caesar Salad	16
<i>heirloom tomato panzanella, burrata, focaccia croutons, green olives, vidalia onion, banyuls vinaigrette (d,g)</i>		<i>romaine, peppadew peppers, pecorino romano, brioche croutons, caesar dressing (d,g)</i>	

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

ENTREES

Pan Seared Bronzino Filet	42	Grilled Australian Boneless Lamb Loin	48
<i>roasted vegetable & gigante bean ratatouille, caper preserved lemon salsa, red pepper vinaigrette, basil oil</i>		<i>vadouvan spice rubbed, farro pilaf, tuscan kale, marcona almond gremolata, blood orange reduction (d)</i>	
Grilled Atlantic Swordfish	44	Roasted Boneless Half Chicken	33
<i>jumbo lump crab, grilled vegetable cous cous, chickpea puree, cucumber yogurt, preserved lemon vinaigrette (d,g,s)</i>		<i>chive parisienne gnocchi, roasted oyster mushrooms, summer beans, jerez vinegar jus (d,g)</i>	
Plancha Seared Red Snapper	46	Alaskan Halibut Fillet	48
<i>broccolini, roasted baby carrots, thai basil, coconut lemongrass jus (d)</i>		<i>sweet corn & summer bean succotash, black truffle corn broth (d)</i>	
Seared #1 Tuna Tataki	45	10 oz Center Cut Filet Mignon*	69
<i>sticky rice, sesame shanghai tips, shiitakes, hijiki salad, wasabi, pickled ginger, soy reduction</i>		<i>beef bacon onion jam, buttermilk blue cheese (d)</i>	
Seared Verlasso Salmon Filet	34	14 oz Braveheart NY Strip Steak*	65
<i>vegetable fried rice, bok choy, soy roasted carrots, pea shoots, ginger miso vinaigrette (d,s)</i>		<i>russet potato wedges, arugula salad, dijon green peppercorn sauce (d)</i>	
Jumbo Lump Crab Cake	46	10 oz Double Cheeseburger*	26
<i>horseradish potato galette, shaved fennel & citrus slaw, caper mayo, creole lobster cream (d,g,s)</i>		<i>cooper sharp, beef bacon onion jam, pickles, sesame bun, truffle fries (d,g)</i>	
Moshulu Lux Lobster Frites	MP	<div style="border: 1px solid black; padding: 10px; text-align: center;"> <p>Additions</p> <p>Caramelized Onion 5</p> <p>Buttermilk Blue Cheese 5</p> <p>Bacon Jam 5</p> <p>Jumbo Lump Crab 16</p> </div>	
<i>asparagus, shiitake mushrooms, scallions, hand cut fries, lobster aioli (d,s)</i>			
Seafood Louie Salad	34		
<i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>			

SIDES 12 Each

Vegetable Fried Rice (d)	Roasted Potatoes (d)	Roasted Mushrooms (d)
Truffle Fries (d)	Asparagus (d)	Broccolini (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 convenience fee is applied to all checks, unless using debit cards or cash

RAW BAR

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

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