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| Mimosa Kit <i>sparkling wine, pineapple juice, passion fruit & orange juices</i> | 49 | Blood Money <i>boardroom vodka, house bloody mix, 3 shrimp, celery, garnish</i> | 26 | Pear Bellini <i>sparkling wine, pear puree</i> | 12 |
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FIRST COURSE

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| Jumbo Lump Crab Dip <i>spinach and boursin fondue, shallot breadcrumb, pita (d,g,s)</i> | 20 | Warm Ricotta Donuts <i>cinnamon sugar, creme anglaise (d,g)</i> | 9 |
| Deviled Eggs <i>black truffle, bacon, chive</i> | 11 | Cheese & Charcuterie Tower <i>selection of cheese and cured meats, pickles, pecans, mostarda, crostini (d,g,n)</i> | 24 |
| Bread Basket <i>chef's selection of house made bread, whipped honey butter, seasonal jam (d,g)</i> | 12 | Avocado Crispy Rice <i>cashew chili crunch (g,n)</i> | 16 |

RAW BAR

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| Shrimp Cocktail <i>lemon, cocktail sauce, old bay (s)</i> | 19 |
| Tuna Crispy Rice* <i>spicy mayo, soy reduction, tobikko (g)</i> | 18 |
| Half Dozen Oysters* <i>cocktail sauce, banyuls mignonette (s)</i> | 24 |
| Calvisius Caviar* <i>28 or 10 grams italian farm raised caviar, traditional garnishes (d,g)</i> | MP |

SOUP AND SALAD

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| Lobster Bisque <i>butter poached lobster, tomato, tarragon (d,s)</i> | 19 | Beet And Kale Salad <i>pistachios, citrus, feta, black olive (d,n)</i> | 16 |
| Caesar Salad <i>romaine, peppadew peppers, pecorino romano, brioche croutons, caesar dressing (d,g)</i> | 14 | Moshulu Corn Salad <i>shaved cabbage, grilled corn, queso fresco, pickles, avocado cilantro crema (d)</i> | 16 |

Add Protein

Chicken 10 | Shrimp 15 | Salmon 16

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

HALF MAST 70
FULL SAIL 100
JUMBO 150

ENTREES

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| Three Cheese Vegetable Quiche <i>spinach, mushroom, leeks, swiss, cheddar, boursin, breakfast potatoes, mixed greens (d,g)</i> | 20 | 10 oz Center Cut Filet Mignon* <i>beef bacon onion jam, buttermilk blue cheese (d)</i> | 69 |
| Stuffed Brioche French Toast <i>raspberry mascarpone, lemon curd, crème anglaise, mixed berries, maple syrup (d,g)</i> | 22 | Moshulu Shellfish Roll <i>shrimp, crab & lobster salad, tarragon aioli, bibb lettuce, brioche bun, potato chips (d,g,s)</i> | 29 |
| Beef Short Rib Hash & Egg* <i>peppers & onions, fingerling potatoes, eggs any style, grilled bread, salsa verde chimichurri (d)</i> | 25 | Roasted Airline Chicken Breast <i>fava bean pesto, mushroom, asparagus, brown butter vinaigrette, sherry vinegar jus (d)</i> | 28 |
| Turkey Sausage & Aged Cheddar Omelet <i>mushroom, spring onion, breakfast potato, mixed greens (d)</i> | 22 | Verlasso Salmon <i>vegetable fried rice, bok choy, soy roasted carrots, pea shoots, ginger miso vinaigrette (d,s)</i> | 36 |
| Shrimp & Grts <i>collard greens, cheddar grits, biscuit, old bay butter (d,g,s)</i> | 25 | Seafood Louie Salad <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese, louie dressing (d,s)</i> | 34 |
| Smoked Salmon & Bagel <i>cream cheese, cucumber, red onion, caper, hierloom tomato (d,g)</i> | 25 | Jumbo Lump Crab Cake <i>potato rosti, old bay butter, caper remoulade, charred lemon (d,g,s)</i> | 45 |

SIDES

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| Breakfast Potatoes 5 (d) | Brioche Toast or English Muffin 5 (d,g) | Thick Cut Bacon 7 |
| Truffle Fries 12 (d,g) | Seasonal Fruit 9 (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 processing fee is applied to all checks, unless using debit cards or cash