

## FIRST COURSE

Parker House Rolls <i>salted honey butter (d,g)</i>	11	Baked Brie <i>puff pastry, seasonal jam, crostini, aged balsamic (d,g)</i>	20
Crispy Duroc Pork Belly <i>jerk spiced, pineapple, mango habanero vinaigrette (g)</i>	18	Spring Pea & Ricotta Toast <i>sourdough, crispy prosciutto, black truffle salt (d,g)</i>	17
Avocado Crispy Rice <i>cashew chili crunch (g,n)</i>	16	Calabrian Meatballs <i>tomato basil, calabrian chili, pecorino, focaccia (d,g)</i>	16
Grilled Spanish Octopus <i>chorizo hash, lobster aioli, parsley (s)</i>	20	Jumbo Lump Crab Dip <i>spinach and boursin fondue, shallot breadcrumb, pita (d,g,s)</i>	20

## SOUP AND SALAD

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

## RAW BAR

Shrimp Cocktail <i>lemon, cocktail sauce, old bay (s)</i>	19
Half Dozen Oysters* <i>cocktail sauce, banyuls mignonette (s)</i>	24
Tuna Crispy Rice <i>spicy mayo, soy reduction, tobikko (g)</i>	18
1 lb. Alaskan Snow Crab Clusters <i>caper remoulade, cocktail sauce, lemon, melted butter (d,s)</i>	41
Calvisius Caviar* <i>28 or 10 grams italian farm raised caviar, traditional garnishes (d,g)</i>	MP

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

**HALF MAST 70**  
**FULL SAIL 100**  
**JUMBO 150**

## ENTREES

Pacifico Striped Bass <i>broccolini, roasted carrots, thai basil, coconut lemongrass jus (d)</i>	42	Roasted Half Chicken <i>fava bean pesto, mushroom, asparagus, brown butter vinaigrette, sherry vingar jus (d)</i>	33
Atlantic Swordfish <i>fingerling potato, eggplant caponata, black olive, soubise (d)</i>	39	Mediterranean Bronzino <i>fregola, roasted vegetable escabeche (d,g)</i>	38
Verlasso Salmon <i>vegetable fried rice, bok choy, soy roasted carrots, pea shoots, ginger miso vinaigrette (d,s)</i>	36	10 oz Center Cut Filet Mignon* <i>beef bacon onion jam, buttermilk blue cheese (d)</i>	69
Tuna Tataki <i>sticky rice, bok choy, shiitake, hijiki salad, wasabi, pickled ginger, soy reduction</i>	44	14 oz Braveheart NY Strip Steak* <i>potato wedges, arugula salad, dijon green peppercorn sauce (d)</i>	65
Seafood Louie Salad <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese, louie dressing (d,s)</i>	34	Australian Lamb Loin <i>farro, creamed kale, pickeled fennel, mint (d,g)</i>	42
Jumbo Lump Crab Cake <i>potato rosti, old bay butter, caper remoulade, charred lemon (d,g,s)</i>	45	New Jersey Flounder Piccata <i>succotash, preserved lemon, aleppo pepper (d)</i>	42

Additions  
**Caramelized Onion 5 |**  
**Buttermilk Blue Cheese 5**  
**Bacon Jam 10 | Jumbo Lump Crab 19**

## SIDES

Potato Au Gratin 12 (d)	Sauteed Asparagus 12 (d)	Black Truffle Lobster Mac and Cheese 20 (d)
Truffle Fries 12 (d)	Roasted Mushrooms 12 (d)	Grilled Broccolini 12 (d,g)

\*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

MOTHER'S DAY DINNER 2025