

FIRST COURSE

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|---|----|---|----|
| Rustic Wheat Bread | 9 | Wild Mushroom Toast | 17 |
| <i>Wheat bread, provence herbs, roasted garlic, fig ricotta (d,g)</i> | | <i>roasted oyster mushrooms, pickled beech mushrooms, whipped feta, sourdough toast, tahini vinaigrette (d,g)</i> | |
| Beef Tenderloin Tartar* | 19 | Crab Macaroni & Cheese | 18 |
| <i>caper salsa, mustard oil, black truffle vinaigrette, salt & vinegar potato chips (g)</i> | | <i>roasted poblano peppers, shallot bread crumb, salsa verde chimichurri (d,g)</i> | |
| Seared Spanish Octopus | 20 | Spicy Tuna Crispy Rice* | 18 |
| <i>chorizo potato hash, scallions pickled peppers, lobster aioli (d,s)</i> | | <i>spicy mayo, soy reduction, chives (d,g)</i> | |
| Avocado Chili Crunch | 16 | | |
| <i>spiced peanuts, chili crunch (n)</i> | | | |

RAW BAR

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|---|----|
| 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 grams italian farm raised caviar, traditional garnishes (d,g)</i> | |

SOUP AND SALAD

| | | | |
|---|----|--|----|
| Lobster Bisque | 19 | Caesar Salad | 16 |
| <i>butter poached lobster, tomato, tarragon (d,s)</i> | | <i>romaine, peppadew peppers, pecorino romano, brioche croutons, caesar dressing (d,g)</i> | |
| Beet and Bibb Salad | 16 | | |
| <i>bibb lettuce, roasted beets, mesclun greens, belgian endive, radicchio, goat cheese, mustard thyme vinaigrette (d)</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

ENTREES

| | | | |
|---|----|--|----|
| Grilled Atlantic Swordfish | 44 | Roasted Boneless Half Chicken | 33 |
| <i>boursin fondue, asparagus, roasted tomatoes, crispy potato, saba Reduction (d,g)</i> | | <i>chive parisienne gnocchi, roasted oyster mushrooms, fava beans, jerez vinegar jus (d,g)</i> | |
| Seared #1 Tuna Tataki | 45 | Moshulu Lux Lobster Frites | MP |
| <i>sticky rice, sesame shanghai tips, shiitakes, hijiki salad, wasabi, pickled ginger, soy reduction</i> | | <i>asparagus, shiitake mushrooms, scallions, hand cut fries, lobster aioli (d,s)</i> | |
| Seared Verlasso Salmon Filet | 34 | 10 oz Center Cut Filet Mignon* | 69 |
| <i>vegetable fried rice, bok choy, soy roasted carrots, pea shoots, ginger miso vinaigrette (d,s)</i> | | <i>beef bacon onion jam, buttermilk blue cheese (d)</i> | |
| Plancha Seared Red Snapper | 48 | 14 oz Braveheart NY Strip Steak* | 65 |
| <i>broccolini, roasted baby carrots, thai basil, coconut lemongrass jus (d)</i> | | <i>russet potato wedges, arugula salad, dijon green peppercorn sauce (d)</i> | |
| Seafood Louie Salad | 34 | Grilled Australian Boneless Lamb Loin | 48 |
| <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i> | | <i>vadouvan spice rubbed, farro pilaf, tuscan kale, marcona almond gremolata, blood orange reduction (d)</i> | |
| Jumbo Lump Crab Cake | 46 | | |
| <i>horseradish potato galette, shaved fennel & citrus slaw, caper mayo, creole lobster cream (d,g,s)</i> | | | |

Additions
Caramelized Onion 5 |
Buttermilk Blue Cheese 5
Bacon Jam 5 | Jumbo Lump Crab 16

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 processing fee is applied to all checks, unless using debit cards or cash*