

Archangel  
*gin, aperol, cucumber, lemon*

15

Blood Money  
*boardroom vodka, house bloody mix,  
3 shrimp, celery, garnish*

26

Pear Bellini  
*prosecco, pear, elderflower,  
cinnamon*

14

## FIRST COURSE

Deviled Eggs 11  
*half dozen, crispy bacon, chives,  
black truffle*

Warm Ricotta Donuts 9  
*cinnamon sugar, creme anglaise (d,g)*

Jumbo Lump Crab Dip 20  
*spinach & boursin fondue, shallot  
breadcrumb, grilled pita (d,g,s)*

Charcuterie & Cheese Tower 24  
*selection of cheese & cured meat,  
pickled vegetables, candied pecans,  
saba, mostarda, crostini (d,g,n)*

Moshulu Smoked Salmon Tower 22  
*smoked salmon, whipped cream cheese,  
traditional garnishes, bagel chips (d,g)*

## RAW BAR

Tuna Crispy Rice\* 18  
*spicy mayo, soy reduction, tobikko (g)*

1 lb. Alaskan Snow Crab Clusters 41  
*caper remoulade, cocktail sauce, lemon,  
melted butter (d,s)*

Shrimp Cocktail 19  
*oishii all-natural shrimp, lemon,  
cocktail sauce, j.o. seasoning (s)*

Half Dozen Oysters\* 24  
*cocktail sauce, banyuls mignonette (s)*

Calvisius Caviar\* MP  
*28 or 10 grams italian farm raised caviar,  
traditional garnishes (d,g)*

Admiral's Plateau\*  
*tuna tartare, chilled shrimp,  
oysters on the half,  
california roll (d,s)*

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

**1/2 lb. Snow Crab Legs 22**

## SOUP AND SALAD

Lobster Bisque 19  
*butter poached lobster, tomato,  
tarragon (d,s)*

Moshulu Corn Salad 16  
*shaved cabbage, grilled corn, queso  
fresco, pickles, avocado cilantro crema  
(d)*

Beet And Kale Salad 16  
*pistachio, citrus, feta, black olive (d,n)*

Caesar Salad 14  
*baby gem, peppadew peppers,  
pecorino romano, brioche croutons, (d,g)*

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

## ENTREES

Shakshuka Style Breakfast Skillet 21  
*feta cheese, sunny side up egg, grilled bread (d,g)*

Three Cheese Vegetable Quiche 20  
*spinach, mushroom, leeks, swiss, cheddar, boursin,  
breakfast potatoes, mixed greens (d,g)*

Mushroom & Goat Cheese Omelet 20  
*spinach, roasted tomatoes (d)*

Blackened Shrimp & Bacon Omelet 24  
*peppers & onions, cooper sharp (d,s)*

Stuffed French Toast 22  
*raspberry mascarpone, lemon curd, crème anglaise, mixed  
berries, maple syrup (d,g)*

Jumbo Lump Crab Cake 45  
*potato rosti, old bay butter, caper remoulade, charred  
lemon (d,g,s)*

Eggs Benedict 19  
*canadian bacon, english muffins, old bay hollandaise,  
breakfast potatoes (d,g)*

SUB Crab Cake (g,s) 26 | Smoked Salmon 22

Beef Short Rib Hash & Eggs 25  
*peppers & onions, fingerling potatoes, eggs any style, grilled  
bread, salsa verde chimichurri (d,g)*

Roasted Turkey Breast BLT 22  
*herb roasted turkey breast, brioche toast, smoked bacon,  
arugula, black truffle aioli, old bay potato chips (d,g)*

Seafood Louie Salad 34  
*shrimp, lobster, crab meat, hard boiled egg, tomato, bacon,  
blue cheese, louie dressing (d,s)*

Vegetable Grilled Cheese 19  
*roasted peppers, grilled onion, dill havarti, cooper sharp,  
pepperoncini, arugula, sourdough bread, potato chips (d,g)*

Chicken & Waffles 19  
*buttermilk dredge chicken tenders, hot honey, and honey butter  
(d,g)*

Shrimp & Grits 25  
*pan seared shrimp, collard greens, cheddar grits, biscuit,  
old bay butter (d,g,s)*

8oz Grilled Cheeseburger \* 26  
*cooper sharp, fried onion, louie sauce, sesame bun (d,g)*

## SIDES

Brioche Toast or  
English Muffin 5 (g)

Truffle Fries 12 (d)

Breakfast Potatoes 5 (d)

Seasonal Fruit 9 (d)

Thick Cut Bacon 7

Turkey Sausage 7

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 5 or more  
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash

**\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

BRUNCH 4.10.25