

FIRST COURSE

Parker House Rolls	11
<i>salted honey butter (d,g)</i>	
Pan Roasted Mussels	18
<i>red coconut curry, potatoes, roasted garlic, grilled bread (d,g,s)</i>	
Avocado Crispy Rice	16
<i>cashew chili crunch (g,n)</i>	
Jumbo Lump Crab Dip	20
<i>spinach & boursin fondue, shallot breadcrumb, grilled pita (d,g,s)</i>	
Grilled Spanish Octopus	20
<i>chorizo hash, lobster aioli, parsley (s)</i>	

Crispy Duroc Pork Belly	18
<i>jerk spiced, pineapple, mango habañero vinaigrette (g)</i>	
Baked Brie	20
<i>puff pastry, seasonal jam, crostini, aged balsamic (d,g)</i>	
Spring Pea & Ricotta Toast	17
<i>sourdough, crispy prosciutto, black truffle salt (d,g)</i>	
Calabrian Meatballs	16
<i>tomato basil, calabrian chili, pecorino, focaccia (d,g)</i>	

RAW BAR

Tuna Crispy Rice*	18
<i>spicy mayo, soy reduction, tobikko (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, banyuls mignonette (s)</i>	
1 lb. Alaskan Snow Crab Clusters	41
<i>caper remoulade, 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>	

SOUP AND SALAD

Lobster Bisque	19
<i>butter poached lobster, tomato, tarragon (d,s)</i>	
Moshulu Corn Salad	16
<i>shaved cabbage, grilled corn, queso fresco, pickles, avocado cilantro crema (d)</i>	

Beet And Kale Salad	16
<i>pistachio, citrus, feta, black olive (d,n)</i>	
Caesar Salad	14
<i>baby gem, peppadew peppers, pecorino romano, brioche croutons (d,g)</i>	

Add Protein
Grilled Chicken 10 | Shrimp 15 | Salmon 16

Admiral's Plateau*

tuna tartare, chilled shrimp, oysters on the half, california roll, mignonette sauce, cocktail sauce, caper remoulade (d,s)

HALF MAST 70
FULL SAIL 100
JUMBO 150

1/2 lb. Snow Crab Legs 22

ENTREES

Mediterranean Bronzino	38
<i>fregola, roasted vegetable escabeche (d,g)</i>	
Pacifico Striped Bass	42
<i>broccolini, roasted carrot, thai basil, coconut lemongrass jus (d)</i>	
New Jersey Flounder Piccata	42
<i>succotash, preserved lemon, aleppo pepper (d)</i>	
Atlantic Swordfish	39
<i>fingerling potato, eggplant caponata, black olive, soubise (d)</i>	
Tuna Tataki	44
<i>sticky rice, bok choy, shiitake, hijiki salad, wasabi, pickled ginger, soy reduction</i>	
Verlasso Salmon	36
<i>vegetable fried rice, bok choy, soy roasted carrots, pea shoots, ginger miso vinaigrette (d,s)</i>	
Jumbo Lump Crab Cake	45
<i>potato rosti, old bay butter, caper remoulade, charred lemon (d,g,s)</i>	
Seafood Cannelloni	38
<i>house made pasta, shrimp, scallop, crab, ricotta, spinach, vodka sauce (d,g,s)</i>	

Roasted Half Chicken	33
<i>fava bean pesto, mushroom, asparagus, brown butter vinaigrette, sherry vinegar jus (d)</i>	
Seafood Louie Salad	34
<i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese, louie dressing (d,s)</i>	
Australian Lamb Loin	42
<i>farro, creamed kale, pickled fennel, mint (d,g)</i>	
10 oz Center Cut Filet Mignon*	69
<i>beef bacon onion jam, buttermilk blue cheese (d)</i>	
14 oz Braveheart NY Strip Steak*	65
<i>potato wedges, arugula salad, dijon green peppercorn sauce (d)</i>	
8oz Grilled Cheeseburger*	26
<i>cooper sharp, fried onion, louie sauce, sesame bun (d,g)</i>	

Additions

Caramelized Onion 5
Buttermilk Blue Cheese 5
Beef Bacon Jam 10
Jumbo Lump Crab 19

SIDES

Truffle Fries 12 (d,g)	Sautéed Asparagus 12 (d)	Potato au Gratin 12 (d)
Roasted Mushrooms 12 (d)	Black Truffle Lobster Macaroni & Cheese 20 (d,g,s)	Grilled Broccolini 12 (d,g)

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