

FIRST COURSE

Parker House Rolls <i>salted honey butter (d,g)</i>	12	Shellfish Scampi Misto <i>calamari, bay scallop, shrimp, breadcrumb, lobster aioli (d,g,s)</i>	20
Pan Roasted Mussels <i>red coconut curry, potatoes, roasted garlic, grilled bread (d,g,s)</i>	18	Baked Mini Brie Cheese <i>puff pastry, savory black mission fig jam, crostini, grapes, aged balsamic (d,g)</i>	18
Crispy Duroc Pork Belly <i>jamaican jerk spice rubbed, honey crisp apple, brussels sprouts</i>	18	Wild Mushroom Toast <i>roasted oyster and pickled beech mushrooms, whipped feta, sourdough toast, tahini vinaigrette (d,g)</i>	17
Avocado Chili Crunch <i>spiced cashew, chili crunch (n)</i>	16	Calabrian Meatballs <i>tomato basil, calabrian chili, pecorino, grilled bread (d,g)</i>	15
Crab Macaroni & Cheese <i>roasted poblano peppers, shallot bread crumbs, salsa verde chimichurri (d,g)</i>	18		

SOUP AND SALAD

Lobster Bisque <i>butter poached lobster, tomato, tarragon (d,s)</i>	19	Roasted Beet Tartar <i>pistachio, citrus, feta, black olive (d,n)</i>	16
Baby Kale Salad <i>belgian endive, farro, delicata squash, aged cheddar cheese, poppyseed vinaigrette (d,g)</i>	18	Caesar Salad <i>romaine, peppadew peppers, pecorino romano, brioche croutons, caesar dressing (d,g)</i>	16

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

RAW BAR

Spicy Tuna Crispy Rice* <i>spicy mayo, soy reduction, tobiko (d,g)</i>	18
Shrimp Cocktail <i>oishii all-natural shrimp, lemon, cocktail sauce, j.o. seasoning (s)</i>	19
Half Dozen Oysters* <i>cocktail sauce, banyuls mignonette sauce (s)</i>	24
1 lb. Alaskan Snow Crab Clusters <i>chilled, j.o. seasoning, cocktail sauce, lemon, melted butter (d,s)</i>	39
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, 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

Super Lump Crab Stuffed Flounder <i>crab americaine, grilled lemon, saffron rice pilaf (d,g,s)</i>	47	Moshulu Lobster Pot Pie <i>root vegetables, mushrooms, leeks, pie dough, truffle lobster cream (d,g,s)</i>	MP
Atlantic Swordfish Surf And Turf <i>beef short rib ragu, potato au gratin, cippolini onion, black garlic aioli, port wine reduction (d)</i>	46	Grilled American Lamb Rack <i>autumn squash caponata, sweet potato, mint chimichurri (d)</i>	68
Plancha Seared Red Snapper <i>broccolini, roasted baby carrots, thai basil, coconut lemongrass jus (d)</i>	46	Roasted Boneless Half Chicken <i>caraway gnocchi, cippolini onion, roasted root vegetable, sherry vinegar jus (d,g)</i>	33
Seared #1 Tuna Tataki <i>sticky rice, sesame shanghai tips, shiitakes, hijiki salad, wasabi, pickled ginger, soy reduction</i>	45	10 oz Center Cut Filet Mignon* <i>beef bacon onion jam, buttermilk blue cheese (d)</i>	69
Seared Verlasso Salmon Filet <i>vegetable fried rice, bok choy, soy roasted carrots, pea shoots, ginger miso vinaigrette (d,s)</i>	34	14 oz Braveheart NY Strip Steak* <i>russet potato wedges, arugula salad, dijon green peppercorn sauce (d)</i>	65
Jumbo Lump Crab Cake Almondine <i>fingerling potatoes, haricots verts, marcona almond, grain mustard (d,g,n,s)</i>	46	Prime Cheeseburger Au Poivre* <i>aged cheddar, sauteed onions, arugula, roasted tomatoes, dijonnaise, sesame bun, truffle fries (d,g)</i>	27
Pan Seared Diver Sea Scallops <i>butternut squash puree, brussels sprouts, caramelized apple, golden raisin mostarda, ras el hanout (d,s)</i>	49		
Seafood Louie Salad <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>	34		

Additions
Caramelized Onion 5
Buttermilk Blue Cheese 5
Beef Bacon Jam 5
Jumbo Lump Crab 15

SIDES 12 Each

Loaded Fingerling Potatoes (d)	Roasted Garlic Broccolini (d)	Sweet Potato Papa Bravas (g)
Truffle Fries (d)	Roasted Mushrooms (d)	Crispy Brussels Sprouts (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 surcharge is applied to all checks, unless using debit cards or cash

DINNER 10.11.24