

FIRST COURSE

Parker House Rolls <i>salted honey butter (d,g)</i>	10
Pan Roasted Mussels <i>red coconut curry, potatoes, roasted garlic, grilled bread (d,g,s)</i>	18
Crispy Duroc Pork Belly <i>jerk spiced, honey crisp apple, brussels sprouts</i>	18
Avocado Chili Crunch <i>cashew chili crunch (n)</i>	16
Crab Macaroni & Cheese <i>poblano pepper, shallot breadcrumb, salsa verde chimichurri (d,g,s)</i>	18

Pan Roasted Calamari Skillet <i>scampi butter, leeks, breadcrumb, lobster aioli (d,g,s)</i>	22
Baked Brie <i>puff pastry, fig jam, crostini, aged balsamic (d,g)</i>	20
Wild Mushroom Toast <i>roasted oyster and pickled beech mushrooms, whipped feta, sourdough toast, tahini vinaigrette (d,g)</i>	17
Calabrian Meatballs <i>tomato basil, calabrian chili, pecorino, grilled bread (d,g)</i>	16

RAW BAR

Spicy Tuna Crispy Rice* <i>spicy mayo, soy reduction, tobikko (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

SOUP AND SALAD

Lobster Bisque <i>butter poached lobster, tomato, tarragon (d,s)</i>	19
Honey Crisp Apple Salad <i>buttermilk blue cheese, candied pecan, poppyseed vinaigrette (d,n)</i>	16

Beet And Kale Salad <i>pistachios, blood orange, feta, black olive (d,n)</i>	16
Caesar Salad <i>romaine, peppadew peppers, pecorino romano, brioche croutons, caesar dressing (d,g)</i>	14

Add Protein

Grilled Chicken 10 | Shrimp 15 | Salmon 16

Admiral's Plateau* <i>tuna tartare, chilled shrimp, oysters on the half, california roll, mignonette sauce, cocktail sauce, caper remoulade (d,s)</i>
HALF MAST 65
FULL SAIL 95
JUMBO 140
1/2 lb. Snow Crab Legs 20

ENTREES

Pan Seared Diver Sea Scallops <i>butternut squash puree, brussels sprouts, honey crisp apple, raisin mostarda, ras el hanout (d,s)</i>	49
Plancha Seared Red Snapper <i>broccolini, baby carrot, thai basil, coconut lemongrass jus (d)</i>	46
Alaskan Halibut Piccata <i>crispy potato, lemon caper white wine emulsion (d)</i>	48
Atlantic Swordfish Surf And Turf <i>beef short rib, potato au gratin, cipollini onion, black garlic aioli, port wine reduction (d)</i>	45
Seared Tuna Tataki <i>sticky rice, bok choy, shiitake, hijiki salad, wasabi, pickled ginger, soy reduction</i>	44
Seared Verlasso Salmon Filet <i>vegetable fried rice, bok choy, baby carrot, pea shoot, ginger miso vinaigrette (d,s)</i>	34
Jumbo Lump Crab Cake <i>potato rosti, old bay butter, caper remoulade, charred lemon (d,g,s)</i>	45
Seafood Louie Salad <i>shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing (d,s)</i>	34

Roasted Half Chicken <i>caraway gnocchi, cipollini onion, root vegetables, sherry vinegar jus (d,g)</i>	33
Lobster Pot Pie <i>root vegetables, mushroom, leek, black truffle lobster cream, pie crust (d,g,s)</i>	58
Grilled American Lamb Rack <i>creamed kale, pickled fennel, mint (d)</i>	59
10 oz Center Cut Filet Mignon* <i>beef bacon onion jam, buttermilk blue cheese (d)</i>	69
14 oz Braveheart NY Strip Steak* <i>russet potato wedges, arugula salad, dijon green peppercorn sauce (d)</i>	65
Prime Cheeseburger Au Poivre* <i>aged cheddar, sautéed onions, arugula, roasted tomatoes, dijonnaise, sesame bun, truffle fries (d,g)</i>	27

<p>Additions</p> <p>Caramelized Onion 5</p> <p>Buttermilk Blue Cheese 5</p> <p>Beef Bacon Jam 10</p> <p>Jumbo Lump Crab 19</p>
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SIDES 12 Each

Roasted Fingerling Potato (d)
Truffle Fries (d,g)

Roasted Garlic Broccolini (d)
Roasted Mushrooms (d)

Potato au Gratin (d)
Creamed Kale (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 surcharge is applied to all checks, unless using debit cards or cash

DINNER 12.20.24