

## APPETIZERS

**HOUSE MADE BREAD SERVICE** Truffle Goat Cheese, Honey Butter 8

**BEEF SHORT RIB SLIDERS** Roasted Poblano Peppers, Caramelized Onions, Chimichurri, Pepper Jack Cheese 15

**PERUVIAN BAY SCALLOPS** Coconut Red Curry Broth, Shiitake Mushrooms, Scallions, Edamame, Spiced Peanuts 18

**TURKEY MEATBALLS** Spicy Tomato Sauce, Grana Padano, Calabrian Chilis, Grilled Bread 14

**PAN ROASTED MUSSELS** Spanish Chorizo, Heirloom Tomatoes, Old Bay Tabasco Butter, Toasted Focaccia 17

**KOREAN FRIED CHICKEN** Cabbage Slaw, Spiced Peanuts, Chili Lime Vinaigrette, Korean BBQ Sauce 15

**SPICY SALMON GUACAMOLE** Chili Glazed Salmon, Queso Fresco, Pickled Jalapeño, Salmon Caviar, Tortilla Chips 17

## SUSHI & RAW BAR

**SPICY TUNA CRISPY RICE\*** Spicy Mayo, Soy Reduction, Wasabi Tobikko 17

**HALIBUT CEVICHE\*** Leche de Tigre, Habanero Salsa & Tropical Fruit, Salsa Verde, Crispy Shallots 17

**COLOSSAL SHRIMP COCKTAIL** Lemon, Cocktail Sauce 22

**HALF DOZEN OYSTERS\*** Tropical Mignonette, Cocktail Sauce 22

**MOSHULU DRAGON ROLL\*** Tempura Prawn, Spicy Tuna, Cucumber, Grilled Scallion, Avocado, Soy Reduction 23

**VEGGIE SUSHI ROLL** Spiced Peanuts, Cucumber, Mango, Avocado, Thai Herbs, Chili Sauce 14

**CALVISIUS CAVIAR\*** 28 Grams Italian Farm Raised Caviar, Traditional Garnishes Market Price

### THE ADMIRAL'S SEAFOOD PLATEAU\*

Chilled Shrimp, Oysters on the Half, Tuna Tartare, Maki Roll, Mignonette, Cocktail Sauce, Caper Remoulade  
Half Mast 60 | Full Sail with Chilled 1 lb. Lobster 90

## SOUP & SALAD

**LOBSTER BISQUE** Shrimp, Tomato, Tarragon 14

**BABY KALE CAESAR** Roasted Tomatoes, Garlic Crostini, Shaved Parmesan 14

**ICEBERG CHOPPED** Bacon, Tomatoes, Vidalia Onions, Beets, Blue Cheese Crumble, Blue Cheese Dressing 16

**THAI VEGETABLE SALAD** Napa & Red Cabbage, Kale, Edamame, Avocado, Mango, Herbs, Spiced Peanuts, Chili Lime Vinaigrette 15

**FARM STAND TOMATO SALAD** Burrata, Spinach Pesto, Vidalia Onions, Aged Balsamic 15

ADD Grilled Chicken 7 | Shrimp 12 | Salmon 16 | Veggie Burger 10

## ENTREES

**MEDITERRANEAN BRONZINO** Paella Rice, Spanish Crawfish, Pepper Confit, Romesco Sauce 33

**CRISPY SKIN VERLASSO SALMON** Curry Quinoa, Spicy Cucumbers, Feta, Tzatziki, Lemon Oil 32

**MOSHULU SEAFOOD SALAD ROLL** Shrimp, Crab, Crawfish, Scallops, Herbs, Brioche Bun, Kettle Cooked Chips 27

**PACIFIC HALIBUT** Corn Pilaf, Roasted Heirloom Tomatoes, Zucchini, Spinach Pesto, Chili Oil 39

**8 OZ CENTER CUT FILET\*** Blue Cheese Fondue, Fingerling Potatoes, Caramelized Vidalia Onions, Saba 52

**JUMBO LUMP CRAB CAKE** Fingerling Potatoes, Tomato Dill Coulis, Marinated Cucumber 39

**SWORDFISH & SHRIMP** Chipotle Mango Glaze, Tamale Cake, Shrimp, & Roasted poblano Salad, Salsa Verde 38

**CRISPY FRIED CHICKEN** Crispy Bacon Potato Salad, Pickled Okra, Rosemary Hot Honey, Truffle Horseradish Aioli 29

**HOUSE MADE VEGGIE BURGER** Cheddar, Lettuce, Tomato, Pickled Onions, Red Pepper Aioli, Sesame Bun, Truffle Fries 22

**PRIME BURGER\*** 10oz Double Patty, Cheddar, Lettuce, Tomato, Pickles, Louie Sauce, Brioche Bun, Truffle Fries 24

**14 OZ NEW YORK STRIP STEAK\*** Grilled Gem Lettuce, Long Hot Pepper Relish, Caper Vinaigrette 54

## SURF & TURF

### 1 LB STEAMED MAINE HARD SHELL LOBSTER WITH GRILLED 8 OZ FILET MIGNON

Simply Steamed Lobster with Drawn Butter & Lemon 99

OR

Split with Coconut Red Curry, Spiced Peanuts 99

## SIDES 10

TRUFFLE FRIES | MAC & CHEESE | BROCCOLINI | GRILLED ASPARAGUS

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE.

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