

APPETIZERS

- HOUSE MADE FOCACCIA** Whipped Ricotta (d,g) 8
- TURKEY MEATBALLS** Spicy Tomato Sauce, Grana Padano, Calabrian Chilis, Grilled Bread (d,g) 14
- PAN ROASTED MUSSELS** Heirloom Tomatoes, Roasted Garlic, Parsley Pernod Butter, Grilled Bread (d,g,s) 17
- KOREAN FRIED CHICKEN** Cabbage Slaw, Spiced Peanuts, Chili Lime Vinaigrette, Korean BBQ Sauce (g,n) 16
- SZECHUAN BEEF DUMPLINGS** Sticky Eggplant, Garlic, Pea Shoots, XO Sauce, Chili Oil (g,s) 17
- SPINACH RICOTTA GNOCCHI** Caramelized Fennel, Tomato Confit, Capers, Olives, Goat Cheese (d,g) 15
- GRILLED SPANISH OCTOPUS** Spicy Cucumbers, Heirloom Tomatoes, Pea & Mint Puree, Harissa Citrus Vinaigrette (d,g) 21

SUSHI & RAW BAR

- SPICY TUNA ON CRISPY RICE*** Masago Spicy Mayo, Soy Reduction, Chives 17
- SURF & TURF LUX TOAST*** Beef Tenderloin Tartar, Jumbo Crab, Focaccia Toast, Sturgeon Caviar, Black Truffle (g,s) 25
- COLOSSAL SHRIMP COCKTAIL** Lemon, Cocktail Sauce (s) 22
- HALF DOZEN OYSTERS*** Cocktail Sauce, Mignonette (s) 24
- MANGO SEAFOOD MAKI ROLL** Crab, Surimi, Mango, Wakame Seaweed, Chili Sauce (s) 20
- BAY SCALLOP CEVICHE*** Mexican Scallops, Compressed Pineapple, Leche de Tigre, Avocado Crema (s) 19
- CALVISIUS CAVIAR*** 28 Grams Italian Farm Raised Caviar, Traditional Garnishes Market Price (d,g)

THE ADMIRAL'S SEAFOOD PLATEAU*

Chilled Shrimp, Oysters on the Half, Tuna Tartare, Maki Roll, Mignonette, Cocktail Sauce, Caper Remoulade
Half Mast 65 | Full Sail with Jumbo Crab Cocktail (d,s) 95

SOUP & SALAD

- COBB SALAD** Romaine, Watercress, Bacon, Hard Cooked Egg, Avocado, Tomatoes, Crumbled Blue Cheese, Blue Cheese Vinaigrette (d) 16
- GREEN GODDESS SALAD** Spring Mix, Asparagus, Belgian Endive, Cucumber, Scallions, Herbs, Toasted Pumpkin Seeds, Green Goddess Dressing (d) 15

- LOBSTER BISQUE** Shrimp, Tomato, Tarragon (d,s) 14
- THAI NOODLE SALAD** Mango, Avocado, Cabbage Slaw, Spring Mix, Herbs, Peanuts, Chili Lime, XO Sauce (g,s) 17
- TOMATO SALAD** Heirloom Tomatoes, Burrata, Shaved Vidalia Onions, Fennel Top Pesto, Aged Balsamic (d,g) 18

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

ENTREES

- SEARED #1 TUNA TATAKI** Avocado Mousse, Seaweed Salad, Wasabi, Pickled Ginger, Soy Reduction (d) 44
- GRILLED SPANISH BRONZINO** Arugula Salad, Roasted Peppers, Shaved Fennel, Heirloom Tomatoes, Greek Olives Piquillo Pepper Jam 36
- CRISPY SKIN ATLANTIC SALMON** Za'atar Spiced Quinoa, Roasted Asparagus, Greek Yogurt, Pom Syrup, Mint Oil (d) 33
- JUMBO LUMP CRAB CAKE** Fingerling Potatoes, Charred Lemon, Caper Mayo (d,g,s) 42
- HOUSE MADE VEGGIE BURGER** Swiss Cheese, Lettuce, Tomato, Pickles, Avocado Mayo, Sesame Bun, Truffle Fries (g) 24
- GRILLED CHICKEN BREAST** Smoked Prosciutto, Fresh Mozzarella, Caramelized Onions & Mushrooms, Rosemary Honey (d) 29
- JUMBO SHRIMP & CRISPY PORK BELLY** Pea Shoots, Golden Raisins, Passion Fruit Sweet & Sour (d,s) 37
- 10 OZ DOUBLE CHEESEBURGER*** Brisket Short Rib Blend, American Cheese, Lettuce, Tomato, Sesame Bun, Truffle Fries (d,g) 25
- PLANCHA SEARED SWORDFISH** Jumbo Crab, Garlic Broccolini, Truffle Bread Crumb, Lemon Caper Butter Sauce (d,g,s) 40
- MISO GLAZED CHILEAN SEA BASS** Kimchi Rice, Bok Choy, Shiitake Mushrooms, Chili Cashew Crunch (n) 59

FILET MIGNON

8 oz Center Cut 55

NEW YORK STRIP STEAK

14 oz 1855 Meats 59

RIBEYE DELMONICO STEAK

14 oz Fells Points Meat 62

Finished with Shallot Butter, Watercress, Diced Tomato & EVOO Garnish, Saba Drizzle (d)

STEAK ADDITIONS Caramelized Onions (d) 5 | Blue Cheese Butter (d) 5 | Bacon Jam 5 | Jumbo Lump Crab (s) 15

SIDES 12

TRUFFLE FRIES (d) | MAC & CHEESE (d,g) | FINGERLING POTATOES (d) | ASPARAGUS (d)
ROASTED MUSHROOMS (d) | KIMCHI RICE | SALT & VINEGAR CHIPS (d)

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

ALLERGENS: D-Dairy, G-Gluten, N-Nuts, S-Shellfish