CHILLED SEAFOOD

Jumbo Shrimp Cocktail 22
cocktail sauce (s)

East Coast Oysters 24
banyuls mignonette (s)

Octopus Carpaccio 26
fennel, citrus, olive (d)

Chilled Maine Lobster 36
cocktail sauce, dijonnaise, lemon (s)

Ora King Salmon Crudo 24
cara cara orange, pomegranate, aleppo, pine nut (g,n)

Big Eye Tuna Ceviche 25
avocado, pickled cucumber, cilantro, jalapeno broth (d)

Calvisius Caviar 49
10 g Italian farm raised black sturgeon caviar, traditional garnish (d,g)

SHELLFISH TOWER

Classic 95 / Grand 165
lobster, shrimp, oysters, tuna tartare, octopus salad (s)

SMALL PLATES

Parker House Rolls 12
salted honey butter (d,g)

Shrimp Scampi Skillet 22
calabrian chili, grilled bread (d,g,s)

Spinach & Artichoke 18
sesame lavash, fried artichoke, tinkerbell pepper, parmesan breadcrumb (d,g)

Marinated Beets 16
pistachio, feta, black olive, citrus (d,n)

Filet Mignon Tartare 25
brown butter, pickled pearl onion, crostini (d,g)

Fried Rhode Island Calamari 23
lobster aioli, meyer lemon, pickled peppers (d,g,s)

Lobster Macaroni & Cheese 26
black truffle, cavatelli, breadcrumb (d,g,s)

SOUP + SALAD

Lobster Bisque 19
crème fraiche, fine herbs (d,s)

New England Clam Chowder 17
bacon, chive, oyster cracker (d,g,s)

Moshulu Waldorf Salad 17
grapes, apples, candied pecan, blue cheese, avocado dressing (d,n)

Classic Caesar Salad 17
brioche crouton, pecorino locatelli (d,g) add anchovy +2

Seafood Louie Salad 36
shrimp, lobster, tomato, cucumber, bacon, blue cheese, hard boiled egg, louie dressing (d,s)

Chopped Salad 18
salami, prosciutto, pepperoncini, pecorino, red wine vinaigrette , ranch (d)

Add Protein
Chicken +10
Shrimp +15
Salmon +19

ENTREES

Lobster Roll 42
preserved lemon aioli, chives, french fries (d,g,s)

Fish & Chips 38
potato wedges, malt vinegar aioli, caper remoulade (g)

French Dip 34
horseradish, gruyère, french fries (d,g)

12 oz Prime Rib 59
horseradish napoleon, bordelaise (d,g)

Braised Lamb Shank 48
sweet potato, heirloom carrot, mint gremolata, pomegranate molasses (d,g)

Rock Shrimp Fusilli 36
house made pasta, pancetta, roasted tomato, pecorino locatelli, basil cream (d,g,s)

Bay Scallop Cannelloni 42
house made pasta, ricotta, lemon, tarragon, blush sauce (d,g,s)

Roasted Half Chicken 36
cauliflower, brussels sprouts, golden raisin agrodolce (d)

Double Wagyu Burger 28
cooper sharp, lettuce, tomato, caramelized onion, secret sauce, pickle, french fries (d,g)

LAND + SEA

16 oz Prime Ribeye *(d)*	75	8 oz Halibut *(d)*	46
14 oz Prime NY Strip *(d)*	68	10 oz Swordfish *(d)*	44
8 oz Filet Mignon *(d)*	59	8 oz Bronzino *(d)*	45
14 oz Dry Aged Pork Chop *(d)*	42	8 oz Verlasso Salmon *(d)*	38
32 oz Porterhouse *(d)*	115	Twin 4 oz Lobster Tail *(d,s)*	48

Accompaniments +5
Chimichurri, Bearnaise (d), Horseradish Cream Fraiche (d), House Made "M1" Steak Sauce, Au Poivre (d), Bordelaise

SIDES 16

Saffron Rice Pilaf
jasmine, sofrito

Grilled Broccolini
calabrian chili caesar dressing, shallot breadcrumb (d,g)

Macaroni & Cheese
cavatelli, shallot breadcrumb (d,g)

Roasted Mushrooms
shallot butter, parsley

Heirloom Baby Carrots
ginger breadcrumb, smoked yogurt, parsley, lemon (d,g)

Brussels Sprouts
pancetta, banyuls, parmesan (d)

Potato au Gratin
swiss, parmesan, roasted garlic (d)

Truffle Fries
parmesan, chive (d,g)

Creamed Spinach
boursin, crispy shallot (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**