

MOSHULU

APPETIZERS

MALT GLAZED PORK BELLY 14.
Grilled Pineapple, Mango, Long Beans, Cilantro Salad, Peanuts
Chili Lime Vinaigrette

CRAB SALAD BLT SLIDERS 15.
Bacon, Marinated Tomato, Preserved Lemon, Brioche Buns
Caper Remoulade, House Made Potato Chips

CRISPY CALAMARI 14.
Chorizo, Parsley, Jalapenos, Caper Berries, Green Olives
Squid Ink & Garlic Aioli

PRIME BEEF STEAK TARTAR 15.
American Caviar, Goat Cheese Croquettes, Caper Remoulade
Radish, Crostini

HUDSON VALLEY DUCK FOIE GRAS 18.
Toasted Brioche, Medjool Date Jam, Pickled Red Onions
Marcona Almond Crumble

DOUBLE TUNA TARTARE PARFAIT 15.
White Tuna, Ahi Tuna, Wasabi Avocado
Citrus Soy Dressing

PAN SEARED SPANISH OCTOPUS 16.
Saffron Potatoes, Harissa Spiced Piperade
Preserved Lemons, Goat Cheese, Garlic Aioli

SUSHI ROLLS

SESAME SHRIMP TEMPURA ROLL 17.
Masago Shrimp Crunch, Teriyaki Shiitake Mushrooms
Sweet Potato, Grilled Scallion, Spicy Mayo

SURF AND TURF ROLL 18.
Beef Filet & Jumbo Lump Crab, Cucumber, Grilled Scallion
Kabayaki Sauce

MOSHULU KING CRAB ROLL 19.
Tuna Tartar, Avocado, Cucumber, Warm Truffle
King Crab, Spicy Tuna Sauce

CRAZY PHILADELPHIA ROLL 16.
Spicy Salmon, Smoked Salmon, Jalapeño, Scallion
Cream Cheese, Salmon Caviar

CALIFORNIA SHRIMP CRUNCH ROLL 15.
Kani Salad, Mango, Avocado, Masago Shrimp Crunch

HOUSE MADE CHARCUTERIE AND ARTISAN CHEESE 27.

Mostarda, Pickled Vegetables
Crostini

TRIO OF ARTISAN CHEESE 17.

Spiced Pecans
Black Mission Figs
Quince Jam

SIDES

SAUTEED ASPARAGUS 10.
Shallot Butter

HAND CUT FRIES 9.
Grana Padano, Chives
White Truffle Oil

**ROASTED LOCAL WILD
MUSHROOMS 10.**
Caramelized Onions

CHINESE EGGPLANT 10.
Soy Roasted Shiitakes, Red Miso

CRAB MAC & CHEESE 14.
Truffle Bread Crumbs

**YUKON GOLD POTATO
PUREE 8.**
Chives

SAUTEED SPINACH 9.
Roasted Garlic, Oven-Dried Tomato
Boursin Cheese

**STONE GROUND CORN
POLENTA 9.**
Tomato Confit, Grana Padano

CHILLED SHELLFISH

JUMBO SHRIMP COCKTAIL 18.
Cocktail Sauce, Lemon, Endive Salad

HALF DOZEN OYSTERS 19.
Classic Mignonette, Lemon

CRACKED 1 LB. MAINE LOBSTER 26.
Endive Salad, Garlic Aioli

PLATEAU 59.

Half One Pound Lobster, 4 Shrimp, 4 Oysters
4 Oz. Colossal Crab Cocktail
Cocktail Sauce, Caper Remoulade, Aioli, Mignonette

GRAND PLATEAU 86.

Chilled Whole One Pound Lobster, 4 Shrimp
6 Oysters, 4 Oz. Colossal Crab Cocktail
4 Tuna Tartare on Endive
Cocktail Sauce, Caper Remoulade, Aioli, Mignonette

SOUPS AND SALADS

LOBSTER BISQUE 13.
Shrimp, Oven-Dried Tomatoes, Tarragon

TORTILLA CHICKEN SOUP 10.
Guacamole, Queso Fresco, Cilantro

BIBB LETTUCE & ROASTED BEET SALAD 13.
Spring Mix, Belgian Endive, Sun Dried Cherries
Candied Almonds, Goat Cheese, Sherry Vinaigrette

BABY ROMAINE SALAD 13.
Davina Tomatos, Pine Nuts
White Anchovy, Focaccia Crostini, Caesar Dressing

MOSHULU STEAKHOUSE WEDGE 14.
Danish Blue Cheese, Bacon Croutons, Cherry Tomatoes
Cucumbers, Crispy Shallots, Blue Cheese Dressing

HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD 15.
Greek Olives, Cucumber, Red Onion
Oregano, Balsamic Vinaigrette

ENTREES

PAN SEARED DIVER SEA SCALLOPS 38.
Chive Gnocchi, Spring Onions, Black Poplar Mushrooms, Creamed
English Peas, Black Truffle Mushroom Sauce

BLACKENED TUNA STEAK BURGER 25.
Pickled Red Onions, American Cole Slaw, Caper Remoulade
House Cut Fries

DIJON CRUSTED RAINBOW TROUT STACK 30.
Braised Beef Short Rib, Yukon Potatoes, Creamy Melted Leeks
Smoked Tomato Jam, Red Wine Sauce

PAN SEARED SCOTTISH SALMON 32.
White Sweet Potato Puree, Chinese Eggplant, Shanghai Tips
Soy Roasted Shiitakes, Lotus Root, Dashi Broth

SMOKEY BLUE CHEESE CRUSTED SWORDFISH 35.
Potato & Cippolini Onion, Asparagus, Bacon Lardons
Oven Dried Tomato, Horseradish Cream

CHESAPEAKE STYLE JUMBO LUMP CRAB CAKE 36.
Confit Yukon Potatoes, Haricot Verts
Oven Dried Tomato, Sweet Potato Hay
Curried Masago Lobster Emulsion, Chipotle Aioli

MOSHULU PAN FRIED CHICKEN BREAST 29.
Ham & Corn Bread Pudding, Spinach, Boursin Cheese
Frisee & Roasted Tomato Salad, Roasted Chicken Jus

10 OZ. USDA PRIME BEEF BURGER 23.
Caramelized Cremini Mushrooms & Shallots, Cooper Sharp American
Black Truffle Aioli, Brioche Roll, House Cut Fries

AUSTRALIAN LAMB LOIN 41.
Merquez Polenta, Sautéed Escarole, Gigante Beans
Fennel Bread Crumb, Roasted Garlic Olive Sauce

SPINACH & RICOTTA CANNELLONI 26.
Wild Mushrooms, Spring Beans, King Mushroom Chips
Goat Cheese & Tomato Confit

8 OZ. CERTIFIED HERFORD CENTER CUT FILET MIGNON 45.

14 OZ. CREEK STONE 28 DAY DRY AGED NY STRIP STEAK 51.

14 OZ. PAINTED HILLS GRASS FED RIB EYE 49.

Steaks are served with Potato Gratin,
Asparagus, Balsamic Black Pepper Reduction

TWIN 6 OZ. WARM WATER LOBSTER TAILS 59.

Shallot Butter, Asparagus
Potato Puree
Melted Butter

PACIFIC HALIBUT WITH TARRAGON LUMP CRAB SALAD 45.

Asparagus
Potato Puree
Saffron Oil

STEAK & LOBSTER 8 OZ. FILET WITH 6 OZ. TAIL 69.

Asparagus
Potato Puree
Melted Butter