

the Admiralty



STARTERS

DEVILLED EGGS...9

THREE DEVILLED EGGS WITH DILL AND A DOLLOP OF SAMBAL CHILI

SMOKED OYSTERS...14

COLD SMOKED OYSTERS SERVED IN OLIVE OIL WITH CITRUS ZEST AND CAVIAR

SEAWEED WRAPPED SCALLOPS...17

THREE SCALLOPS WRAPPED AND GRILLED WITH NORI, SAMBAL,
PICKLED BURDOCK ROOT, AND AIOLI

SHAKSHUKA...12

A POACHED EGG WITHIN A STEW OF TOMATOES, BELL
PEPPERS, ONIONS, GARLIC AND SPICES, SERVED WITH TOAST

FRENCH FRIES...7

SIDE SALAD... 7

STEWS AND SALADS

CURRIED MUSSELS AND FRIES... 21

TAYLOR SHELLFISH MUSSELS IN YELLOW COCONUT CURRY ON FRIES
WITH GINGER AND ONION

MUSHROOM CASHEW SOUP... 20

OYSTER MUSHROOM SOUP IN A VEGETABLE, MISO, AND CASHEW BROTH WITH FARRO, SPINACH, THYME, GARLIC, GINGER AND LEMON

CAESAR SALAD...14

ROMAINE LETTUCE, TRADITIONAL DRESSING, TOASTED BREAD CRUMBS,

PARMESAN

ADMIRALTY GREENS...16

ARUGULA SALAD WITH PICKLED FENNEL AND RADISH, HOG JOWL
LARDONS, SOFT BOILED EGG, SUNFLOWER SEEDS, SOFT BREAD AND
HOUSE DRESSING

MAINS

FISH & CHIPS

BEER BATTERED ROCK FISH AND FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR (ADD AN EXTRA PIECE FOR \$5)

20

TAVERN STEAK

LAMB & BEEF PATTY ON ONION TOAST WITH A SHARP WHITE CHEDDAR BEER CHEESE AND CRISPY SHALLOTS, SERVED WITH A SIDE ARUGULA SALAD

22

IMPERIAL SWINE

APPLE CHUTNEY STUFFED PORCHETTA ON CHILI PUMPKIN PUREE WITH APPLE CIDER BRAISED CABBAGE 32

DUCK BREAST

SEARED DUCK Breast with Pickled Rhubarb Greens, Celery Root and Cauliflower Puree, with Raspberry and Orange Compote 34

NY STRIP

120Z PRIME GRASS FED STEAK, CREAMY PARSNIP, SAUTEED MUSHROOMS AND GRILLED GREEN ONIONS WITH A RED WINE REDUCTION

HALIBUT

SEARED HALIBUT ON A BUTTERNUT SQUASH HASH WITH A CREAMY BASIL SAUCE AND GRILLED ASPARAGUS $oldsymbol{48}$

RUM HAM

GRILLED HAM WITH RUM GLAZE, SWEET POTATO HASH, GRILLED PINEAPPLE

22

HARVEST PLATE

FIRE ROASTED EGGPLANT PUREE AND CURRIED SWEET POTATO WITH ARUGULA AND BASIL PESTO ON FLATBREAD







<u>COCKTAILS</u>



MARTINI

CITADELLE GIN, DRY VERMOUTH, ORANGE BITTERS 13

AFTERNOON WATCH

MEZCAL, BRANDY, PASSIONFRUIT, OJ, TAMARIND, FIRE BITTERS
14

DRY DOCK

DARK RUM, SCOTCH, CAMPARI, TAMARIND, ORANGE BITTERS

1.3

DE CONTRERAS

MEZCAL, LUSTAU PX, STREGA, FIRE, CHOCOLATE

16

OLD FASHIONED

OLD FORESTER BOURBON, DEMERARA, BITTERS
13

NAVY GROG

Admiralty rum Blend, Grapefruit, Lime, Honey, Demerara

16

DEPTH TO KEEL

GIN, DEMERARA, LEMON, LAVENDER, SODA
13

OUR FLAG MEANS DEATH

TITO'S, RASPBERRY SHRUB, LEMON, ABSINTHE SPRITZ
13

CRUEL MISTRESS

Scotch, Raspberry Shrub, Lichi, Lemon, Rhubarb
Bitters, Celery Shrub
12

SEXTANT (N/A)

PATHFINDER, WILDERTON APPERTIVO, DEMERARA, BITTERS

14

0° DECLINATION (N/A)

SPIRITLESS "BOURBON", LEMON, COCONUT, COLA

10

PHONY NEGRONI OR AMARO FALSO (N/A)

Non-Alcoholic Bottled Cocktails from St. Agrestis

11

BEER AND CIDER

NW IPA, BUOY BREWING, OR... 7

BELGIAN BLONDE ALE, PFRIEM, OR... 7

NIGHTWATCH PUB ALE ESB, MENACE BREWING, B'HAM... 7

HIGH LIFE... 4

SKAGITONIAN LAGER ALE, GARDEN PATH FERMENTATION, WA... 8

NW RED ALE, STOUP, WA... 8

DRY HUMOR CIDER, WA... 8

LOST GIANTS RASPBERRY CIDER... 8

STELLA ROSA HARD SELZER (ASK FOR FLAVORS)... 5

'Upside Dawn' N/A Golden Ale, Athletic Brewing... 5
Fremont N/A Stout, Fremont Brewing... 5

WINE BY THE GLASS

RFDS

BORDEAUX, TROIS MAISONS, FR ('19)... 11 MARCHETTI ROSSO CONERO, IT ('20)... 14 RED BLEND, FLORIAN ANDRÉ, FR (NV)... 12

WHITES

MARCHETTI VERDICCHIO, IT ('22)... 12 CHARDONNAY, COLLINE AUX FOSSILES, FR ('21)... 12 VINADA NON-ALCOHOLIC CHARDONNAY... 16

ROSÉ AND SPARKLING

CAMAROSA ROSATO, CANTINA MORONE ('23), IT... 14
CREMANT, MAISON PATRIARCHE, FR... 13



