

the Admiralty

L O U N G E

STARTERS

BUBBLE AND SQUEAK...12

ROASTED POTATOES AND CABBAGE WITH A MISO MUSHROOM GRAVY AND A CHARRED TOMATO

SMOKED OYSTERS...19

COLD SMOKED OYSTERS SERVED IN OIL WITH CITRUS ZEST AND CAVIAR

SEAWEED WRAPPED SCALLOPS...17

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

SARDINE TOAST...12/19

ONION TOAST, SHARP CHEDDAR, TOMATO JAM, SARDINES

SHAKSHUKA...14

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

FRENCH FRIES...7

STEWES AND SALADS

THE ADMIRAL'S CHOWDER... 12/20

A NEW ENGLAND WHITE CHOWDER WITH LARDONS, ONION, CELERY, POTATO, AND A GENEROUS PORTION OF CLAMS IN AND OUT OF SHELLS

MUSHROOM CASHEW SOUP... 12/20

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

CAESAR SALAD...10/14

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

SIDE SALAD... 7

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

BUNNY CHOW

SOUTH AFRICAN CURRY MADE WITH GROUND LAMB, TOMATOES, CARROTS, POTATOES, AND DURBAN SPICE BLEND. SERVED IN A BREAD BOWL WITH A SIDE OF CHILI CRISP
20

NY STRIP

12OZ PRIME GRASS FED STEAK, CREAMY PARSNIP, SAUTEED MUSHROOMS AND GRILLED GREEN ONIONS WITH A RED WINE REDUCTION
47

HALIBUT

SEARED HALIBUT ON A BUTTERNUT SQUASH HASH WITH A CREAMY BASIL SAUCE AND GRILLED ASPARAGUS
48

HARVEST PLATE

FIRE ROASTED EGGPLANT PUREE AND CURRIED SWEET POTATO WITH ARUGULA AND BASIL PESTO ON FLATBREAD
21

COCKTAILS

MARTINI

CITADELLE GIN, DRY VERMOUTH, ORANGE BITTERS

14

PAINKILLER

RUM, COCONUT CREAM, PINEAPPLE, ORANGE

14

OLD FASHIONED

BOURBON, DEMERARA, BITTERS

13

NAVY GROG

HOUSE RUM BLEND, LIME, GRAPEFRUIT, HONEY, DEMERARA

16

MULLED WINE

RED WINE, BRANDY, RASPBERRY, CINNAMON, ANISE, ORANGE

13

MARY READ

APPLE BRANDY, ALLSPICE DRAM, LEMON, SPICED SUGAR,
PEPPER & CARDAMOM BITTERS, SCOTCH SPRITZ

13

NAMELESS ONE

TEQUILA, MEZCAL, AMARETTO, CASSIS, LIME

15

SHACKLETON'S ICEBREAKER

ICELANDIC GIN, GENEPEY, AQUAVIT, SHERRY, CELERY SHRUB

20

JACKTAR

TENNESSEE WHISKEY, BLACKSTRAP RUM, COLD BREW,
SPICED SUGAR, RHUBARB BITTERS

14

ANNE BONNY

GIN, LEMON, CHERRY, CREME DE VIOLETTE, LAVENDER

15

JEREZ'D IN PEACE

RYE, FINO SHERRY, BERGAMOT, GRAPEFRUIT

14

PIG 'N CHICKEN

PIGGYBACK RYE, AVERNA, BLACKSTRAP, DIPLOMATICO RESERVA, LILLET ROSE

16

WIDOW'S WALK (N/A)

PU'ERH TEA, BLACKBERRY SHRUB, TAMARIND, LEMON SODA, RHUBARB

12

0° DECLINATION (N/A)

KENTUCKY 74 "BOURBON", COCONUT, LEMON, COLA FLOAT10

15

BEER, CIDER, SELTZER

NW IPA, BUOY BREWING, OR... 7

FARMHOUSE BLONDE, PFRIEM BREWING, OR... 7

MONSTER BLOOD, MENACE BREWING, B'HAM... 7

HIGH LIFE... 4

SKAGITONIAN LAGER, GARDEN PATH FERMENTATION... 8

NW RED, STOUP BREWING, SEATTLE... 8

DRY HUMOR DRY CIDER... 7

RASPBERRY CIDER, LOST GIANTS, B'HAM... 8

STELLA ROSA SELTZER... 5

ALCOHOL FREE

UPSIDE DAWN GOLDEN ALE, ATHLETIC... 5

DARK, FREMONT BREWING... 5

PHONY NEGRONI... 11

AMARO FALSO... 11

WINE BY THE GLASS

RED

BARBERA D'ALBA, CA DEL BAIO, '22 IT... 13

RED BLEND, PASAELI, '21 TR... 12

WHITE

ROERO ARNEIS, TIBALDI, '23 IT... 15

CHARDONNAY, COLLINE AUX FOSILLES, '20 FR... 12

VERDICCHIO, MARCHETTI, '22 IT... 15

N/A CHARDONNAY, VINADA, FR... 16

ROSÉ AND SPARKLING

ROSE, LA PATIENCE, FR '23... 12

SPARKLING ROSÉ, MARIO LUCHETTI, NV IT... 13