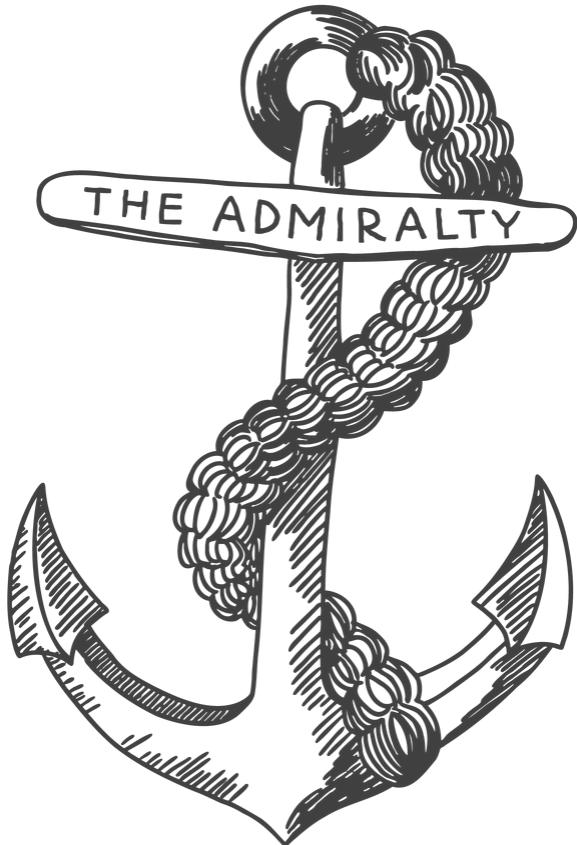


the Admiralty

LOUNGE



DINNER MENU

DAILY EVENTS

MONDAY - OPEN MIC

TUESDAY - SONGWRITER SHOWCASE

WEDNESDAY - 25% OFF ALL NEAT OR
ROCKS WHISKEY POURS

THURSDAY - GIRLS, GAYS & THEYS
DINNER SPECIAL



SIDES & ADDITIONS

FRIED BRUSSELS SPROUTS... \$8

COLESLAW... \$8

SIDE BREAD... \$5

AVAILABLE SAUCES

(TARRAGON KETCHUP, TARTAR, HOUSE FRY SAUCE, HOUSE
RANCH, STONE GROUND MUSTARD)
\$0.50

FINGER FOOD

DEVILED EGGS...9

THREE DEVILED EGGS TOPPED WITH DILL, CHIVES AND SAMBAL
(ADD AN ADDITIONAL EGG FOR \$3)

PORK BELLY SKEWERS...18

APPLE CIDER BRAISED PORK BELLY WITH GRILLED CABBAGE, LEMON
BRUSSELS SPROUTS, AND PICKLED ONIONS

TAVERN SLIDERS...14

TWO SMASHED LAMB AND CHUCK PATTIES, BURGER SAUCE,
SHARP WHITE CHEDDAR, ON HAWAIIAN ROLLS
(ADD AN EXTRA SLIDER FOR \$5)

HUSH PUPPIES...8

DEEP FRIED CORNMEAL BATTER WITH DICED JALAPENOS, SERVED WITH TARTAR

FRENCH FRIES...7

SERVED WITH TARRAGON KETCHUP AND HOUSE BURGER SAUCE

SMALL PLATES

SMOKED OYSTERS...19

COLD SMOKED OYSTERS SERVED IN OIL WITH CITRUS ZEST AND CAVIAR, SERVED WITH TOAST

BUBBLE & SQUEAK... 14

SMASHED YUKON GOLD POTATOES & CABBAGE, MISO MUSHROOM
GRAVY TOPPED WITH A FRIED TOMATO

SHRIMP AND GRITS...20

BLACKENED SHRIMP AND CREAMY GRITS WITH SHARP CHEDDAR, GARLIC
SAUTÉED GREEN BEANS AND CREOLE SAUCE

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS... IT'S ALSO PRETTY TASTY

SALADS & STEWs

TOMATO SOUP AND GRILLED CHEESE... 20

A CUP OF CREAMY TOMATO SOUP (\$8) AND A CRISPY SOURDOUGH GRILLED
CHEESE WITH SHARP CHEDDAR, PARM, AND CRISPY HOG JOWL (\$12)

KALE BRUSSEL SALAD...10

TOPPED WITH PARSNIP CHIPS, CANDIED ALMONDS, MUSTARD
SEED, CRANBERRIES AND PICKLED ONION

CAESAR SALAD...12/18

ROMAINE LETTUCE, TRADITIONAL DRESSING*, TOASTED BREAD CRUMBS, PARMESAN

CLAM CHOWDER... 12 CUP / 22 BOWL

NEW ENGLAND CLAM CHOWDER WITH CHOPPED POTATOES AND HOG JOWL BACON
SERVED WITH WATER TANK BAKERY BREAD

FISHERMAN'S STEW...32

CLAMS, MUSSELS, SHRIMP AND ROCKFISH SERVED IN A BROTH OF WHITE WINE, TOMATO,
ONIONS AND FENNEL WITH SLICED SOURDOUGH FROM WATER TANK BAKERY

MAINS

FISH & CHIPS...22

TWO PIECES OF BEER BATTERED ROCK FISH WITH NAPA CABBAGE SLAW AND
FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR
(ADD AN EXTRA PIECE FOR \$5)

VEGAN STUFFED EGGPLANT...26

HONEY-MARINATED EGGPLANT FILLED WITH MUSHROOMS, TOMATOES, GARLIC
AND HERBS, TOPPED WITH CASHEW CHEESE, BREADCRUMBS AND BASIL

POULET BRETON...34

PAN SEARED CHICKEN THIGHS SERVED IN A STEW OF LEEKS, CARROTS, AND FRIED
GOLDEN POTATOES WITH CREME FRAICHE, MUSTARD AND RED PEPPER FLAKE

STEAK FRITES...34

6 OZ STEAK SERVED WITH FRIES, CHIMICHURRI, AND A FRIED EGG

DESSERT

CARROT CAKE

\$15

CHOCOLATE TORTE

\$12

CREME BRULEE

\$12

PISTACHIO BAKLAVA

\$12

CHOCOLATE CHIP COOKIES

\$6

NIGHTCAPS

COFFEE / TEA

\$4

RUSTY NAIL

\$14

WATCHPOST WHISKEY

\$12

AMARO NONINO

\$18

OUR DESSERTS REPRESENT OUR PARTNERSHIPS WITH

OTHER LOCAL BUSINESSES INCLUDING

ASHURI CAFE, PURE BLISS, AND WATER TANK BAKERY

