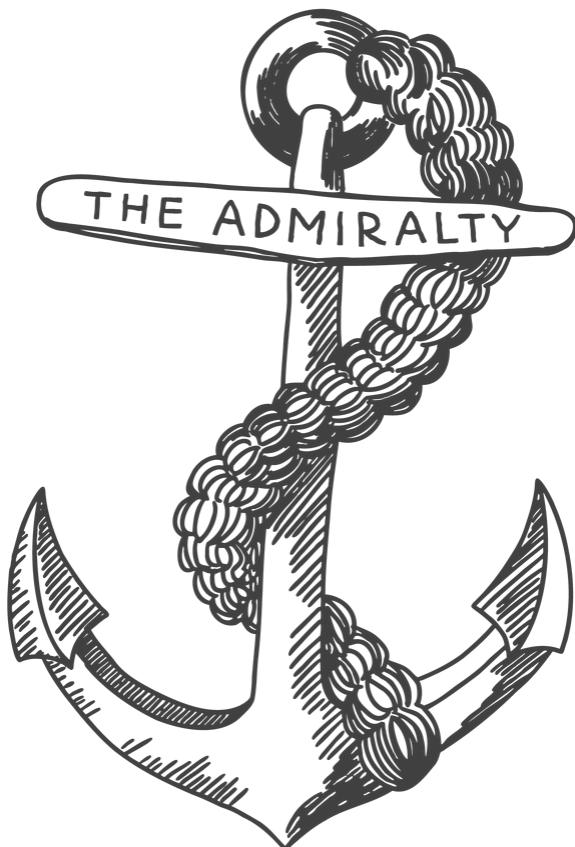


# *the* Admiralty

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 CRUMBLIES, 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

