

Moshulu

401 S Columbus Blvd 19106 · +12159232500 · Updated: Jan 14, 2026

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APPETIZERS 9

House Made Bread	\$9.00
herb goat cheese focaccia, fig ricotta	
Seared Spanish Octopus	\$20.00
chorizo potato hash, scallions pickled peppers, lobster aioli	
Pan Roasted Mussels	\$18.00
coconut red curry, potatoes, thai basil, fried shallots, grilled bread	
Avocado Crispy Rice	\$15.00
cashew chili crunch	
Mac & Cheese	\$17.00
beef short rib, aged cheddar, tomato jam	
Rock Shrimp Thai Noodles	\$19.00
thai herbs, shiitake mushrooms, spiced peanuts, sweet & spicy chili sauce	
Calabrian Meatballs	\$15.00
tomato basil, sun-dried tomato pesto, calabrian chilis, grilled bread, shaved locatelli	
Wild Mushroom Toast	\$18.00
roasted mushrooms, pickled chanterelle mushrooms, whipped feta, sourdough toast, tahini vinaigrette	
Steak & Potato*	\$19.00
steak tartar, potato croquette, fine herbs, caper berry, black truffle	

RAW BAR 5

Spicy Tuna on Crispy Rice*	\$18.00
spicy mayo, soy reduction, chives	
Shrimp Cocktail*	\$19.00
oishi all-natural shrimp, lemon, cocktail sauce, j.o. seasoning	
Half Dozen Oysters*	\$24.00
cocktail sauce, cucumber mignonette sauce	
1lb. Alaskan Snow Crab Clusters	\$39.00
chilled, j.o. seasoning, cocktail sauce, lemon, melted butter	

Calvisius Caviar* **

28 grams italian farm raised caviar, traditional garnishes

THE ADMIRAL'S SEAFOOD PLATEAU 1

The Admiral's Seafood Plateau*

chilled shrimp, oysters on the half, tuna tartare, maki roll, mignonette, cocktail sauce, caper remoulade

AVAILABLE OPTIONS

Half Mast: \$65.00

Full Sail with Jumbo Crab Cocktail:

\$95.00

Jumbo: \$140.00

Add Half Pound Snow Crab Legs: \$20.00

SOUP & SALAD 4

Lobster Bisque*

\$19.00

butter poached lobster, tomato, tarragon

Beet and Bibb Salad

\$17.00

soft bibb lettuce, salt roasted beets, mesclun greens, belgian endive, candied pecans, mustard thyme vinaigrette

Mediterranean Crunch Salad

\$16.00

arugula, red cabbage, cucumber, carrot, feta, golden raisins, spiced chickpeas, tahini vinaigrette

Caesar Salad

\$16.00

gem lettuce, peppadew peppers, locatelli cheese, brioche croutons, smoked pepper caesar dressing

SALAD - ADD PROTEIN 3

Grilled Chicken

\$10.00

Shrimp

\$15.00

Salmon

\$16.00

ENTREES 14

Captain's Cut 10 oz Swordfish

\$49.00

boursin fondue, truffle bread crumb, asparagus, roasted tomatoes, lemon vinaigrette

Plancha Seared Red Snapper

\$46.00

broccolini, roasted baby carrots, thai basil, coconut lemongrass jus

Seared #1 Tuna Tataki*

\$46.00

sticky rice, sesame shanghai tips, hijiki salad, wasabi, pickled ginger, soy reduction

Seared Verlasso Salmon Filet

\$34.00

curry quinoa, butternut puree, sautéed kale, spiced pumpkin seeds, ras al hanout, pomegranate syrup

Jumbo Lump Crab Cake

\$44.00

horseradish potato galette, shaved fennel & citrus slaw, caper mayo, creole lobster cream

Moshulu Lux Lobster Frites*

asparagus, shiitake mushrooms, scallions, hand cut fries, lobster aioli

Seared Striped Bass

\$42.00

roasted vegetable & gigante bean ratatouille, spanish chorizo, tomato green olive salsa

Seafood Louie Salad*

\$34.00

shrimp, lobster, crab meat, hard boiled egg, tomato, bacon, blue cheese crumbles, louie dressing

1855 Meats Boneless Beef Short Rib

\$56.00

mini potatoes, heirloom carrots, pearl onions, french onion beef jus, horseradish crostini

Roasted Boneless Half Chicken

\$33.00

chive parisienne gnocchi, wild mushrooms, english peas, roasted tomato, black truffle mushroom cream

Duroc Pork Belly & Grilled Shrimp Surf & Turf

\$39.00

spaghetti squash, brussels sprouts, green chili pickle, apple cider reduction

10 oz Center Cut Filet Mignon*

\$69.00

beef bacon onion jam, buttermilk blue cheese

14 oz Braveheart NY Strip Steak*

\$64.00

russet potato wedges, arugula salad, dijon green peppercorn sauce

10 oz Double Cheeseburger*

\$26.00

cooper sharp cheddar, beef bacon onion jam, pickles, onion brioche bun, truffle fries

STEAK ADDITIONS 4

Grilled Red Onions

\$5.00

Blue Cheese Butter

\$5.00

Bacon Jam

\$5.00

Jumbo Lump Crab

\$16.00

SIDES 6

Broccolini

Truffle Fries

Mini Potatoes

Spaghetti Squash

Roasted Mushrooms

Brussels Sprouts

DESSERT 7

Dark Chocolate Truffle Tart	\$12.00
chocolate ganache, vanilla chantilly, orange caramel	
Banana Cake	\$12.00
caramelized bananas, cream cheese frosting, vanilla anglaise	
Winter Spiced Bread Pudding	\$12.00
gingersnap cookie, bourbon pecan sauce, vanilla ice cream	
Vanilla Bean Creme Brulee	\$10.00
shortbread cookie	
Espresso Creme Caramel	\$12.00
candied almonds, vanilla chantilly, chocolate pearls	
Signature Sundae	\$12.00
description: salted caramel & vanilla ice cream, chocolate brownie, chocolate chip cookie, chocolate sauce, caramel sauce, whipped cream, fresh berries.	
Selection of Ice Cream or Sorbet	\$10.00

PORT & DESSERT WINES ⁵

Smith and Woodhouse Lbv	\$13.00
Chateau Les Mignets 2014	\$14.00
Elk Cove "Ultima Riesling"	\$13.00
Miali "Firr Bianco" 2013	\$14.00
Rivesaltes, Hors D'age, 6 Ans, Fr	\$12.00

SINGLE MALT SCOTCH ⁷

Arbeg 10 Year	\$9.00
Aberfeldy 12 Year	\$13.00
Glenlivet 12 Year	\$12.00
Glenmorangie, Highland 12 Year	\$12.00
Glenfidich 15 Year	\$13.00
Laphroaig, Isle of Islay 10 Year	\$12.00
Macallan, Highland 12 Year	\$16.00

CORDIALS ⁹

Amaretto Di Saronno	\$10.00
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Dom Benedictine	\$10.00
Sambuca Romana	\$12.00
Baileys Irish Cream	\$10.00
Campari	\$9.00
Grand Marnier	\$12.00
Pallini Limoncello	\$10.00
Frangelico	\$9.00
Drambuie	\$9.00

COGNACS 2

Hennessy Vsop	\$14.00
Remy Martin Vsop	\$13.00