

★ ADMIRAL STEAKHOUSE ★

Wine List

WHITE WINES

		glass	bottle
1	Pinot Grigio , Salvalai, Venetie, Italy	6	25
2	Pinot Grigio , St. Michael Eppan, Alto Adige, Italy	9	35
10	Pinot Gris , Erath, Oregon	8	34
20	Sauvignon Blanc , Matua Valley, New Zealand	6.50	26
21	Sauvignon Blanc , Whitehaven, New Zealand	8	34
30	Chardonnay , Hess, Monterey, California	6.50	26
31	Chardonnay , Kim Crawford 'Unoaked', New Zealand	8.50	38
32	Chardonnay , Rodney Strong 'Chalk Hill', Sonoma, California	10	45
33	Chardonnay , Landmark 'Overlook', California		59
40	Riesling , Rudi Wiest 'Rhein River', Rheinhessen, Germany	7	29
50	White Zinfandel , Kenwood, Sonoma, California	6	25

CHAMPAGNE & SPARKLING WINES

60	Brut , Kenwood 'Yulupa', California	9	
61	Brut , Domaine De Bertiole, Prosecco, Italy		35
62	Brut , Moet & Chandon 'White Star Extra Dry', Champagne, France		70

RED WINES

70	Pinot Noir , MacMurray Ranch, Sonoma, California	8	34
71	Pinot Noir , Fess Parker, Santa Barbara, California		56
80	Merlot , Hahn, Santa Lucia, California	7	30
81	Merlot , Kunde Estate, Sonoma, California	9	38
82	Merlot , Dry Creek Vineyards, Sonoma, California		45
83	Merlot , Silverado, Napa, California		65
90	Shiraz , Nine Stones 'McClaren', McLaren Vale, Australia	7	30
91	Grenache-Shiraz , D'Arenberg 'D'Arry's', McLaren Vale, Australia	9	40
100	Malbec , Kaiken, Mendoza, Argentina	8	34
101	Malbec-Red Blend , Tikal "Patriota" Blend, Argentina	10	47
110	Syrah , Columbia Valley, Columbia Valley, Washington	8	34
111	Petite Sirah , David Bruce, Central Coast, California	9	38
120	Cabernet Sauvignon , Louis Martini, Sonoma California	6	25
121	Cabernet Sauvignon , Santa Rita 'Reserva', Casablanca Valley, Chile	7	32
122	Cabernet Sauvignon , Simi, Alexander Valley, California	10	44
123	Cabernet Sauvignon , Chappellet 'Mtn Cuvee', Napa, California		56
124	Cabernet Sauvignon , Heitz Cellars, Napa, California		77
130	Zinfandel , Four Vines 'Old Vine', California	6.50	27
131	Zinfandel , Chateau Montelena, Napa, California		52

ADMIRAL STEAKHOUSE

Welcome Aboard

Enjoy Your Dining Experience In The Heart Of The City Of Ships.

Colossal Gulf Shrimp Cocktail

\$12

The Admiral's Flagship Starter, Wild Caught American Gulf Shrimp Served With Our Signature Guinness Bloody Mary Cocktail Sauce

Fresh Oysters

\$14

Locally harvested from Maine waters.

A Half Dozen On The Half Shell With Fresh Horseradish, Lemon And Our Signature "Guinness Bloody Mary Cocktail Sauce"

Add Additional Oysters Each \$2.50

Oyster Shooter

\$7

Freshly shucked Oyster, Premium Vodka And Our Guinness Bloody Mary Cocktail Sauce Served In A Cocktail Shooter Rimmed With Special Seasoning. Bet You Can't Have Just One!

Escargot Stuffed Mushroom Caps

\$8

This Delicacy Is Roasted With Wine And Herbed Garlic Butter Then Topped With Shaved Parmesan And Asiago Cheese

Pan Seared Duck Sausages

\$9

These Succulent Sausages Are All Natural And Full Of Flavor. Served With Fresh Horseradish Orange Marmalade Sauce

Baked Onion Soup

\$7

A Hearty Flavorful Soup Baked With Swiss And Shaved Parmesan And Asiago Cheese

The Admiral Wedge

\$7

Taste What Has Made Steakhouses Famous... Crisp Iceberg, Vine Ripe Tomato, Crumbled Apple Wood Smoked Bacon Drizzled With Our Roquefort Dressing

Steak House Caesar

\$8

There Is Nothing Skimpy About This Classically Prepared Salad With Crisp Romaine Lettuce, Fresh Parmesan And Asiago Cheese, Lemon, Capers, Anchovies, Egg And Olive Oil

The Master Chief's Chopped Salad

\$9

Our Signature Salad Featuring Crisp Romaine And Iceberg Lettuce, Red Onion, Vine Ripe Tomato, Cucumber, Apple Wood Smoked Bacon, Chopped Egg, Blue Cheese Crumbles And Tangy House Made Vinaigrette

★ ADMIRAL STEAKHOUSE ★

Steaks

“Aged 100% Certified Black Angus”

Center Cut New York Sirloin

12oz \$22 16 Oz \$28

Center Cut Filet Mignon

6 Oz. \$17 12oz \$29

The Delmonico

12 Oz \$21 20 Oz \$31

The Battleship Steak

2 Lb. Bone In Ribeye \$45

“The Frigate” House Cut Sirloin Medallion

8 Oz \$18

“The Cruiser” House Cut Delmonico Medallion

8 Oz \$18

All Steaks Are Served With Your Choice Of:

Baked Potato
Steakhouse Rice
Garlic Smashed Maine Potatoes

And Your Selection Of:

Bearnaise Sauce
Marchand Du Vin Butter
Sauteed Mushrooms,
Horseradish Crème Sauce
Blue Cheese
Au Poivre

ADMIRAL STEAKHOUSE

The Harbor And Beyond

All Entrees Are Accompanied By Your Choice Of:

Baked Potato, Steakhouse Rice, Or Garlic Smashed Maine Potatoes

“The Brig” Braised Short Rib	\$16
Slow Roasted Savory Short Rib Served With Pan Roasted Vegetable Gravy	
Pt 109 Pork Porterhouse	\$17
A Generous Portion Of Grilled Pork Topped With Roasted Garlic Onion Jelly And Accompanied By Sautéed Leeks	
Victory Day Veal Chop	\$25
Grilled Bone In American Veal Marinated In Rosemary, Lemon And Garlic. Served On A Bed Of Wilted Spinach	
Bull Halsey’s Herb Roasted Chicken Au Vin	\$17
Half Chicken Oven Roasted With Mushrooms, Onions, Tomatoes And Burgundy Demi-Glace	
Lifeboat Lamb Chops	\$29
A Trio Of Mouthwatering Lamb Chops Rubbed In Mustard And Herbs, Then Pan Seared To Perfection	
Walk The Plank Atlantic Salmon Filet	\$17
Cedar Plank Roasted Locally Harvested Salmon Filet Finished With Sautéed Spinach And Béarnaise	
Seafood Steak Of The Day	Market Price
The Freshest Selection Available	
Goat Locker Mixed Grille	Market Price
Daily Chef Selection Of Meats Served With A Marsala Demi Glace.	
“The Dinghy” Roasted Wild Mushroom Ravioli	\$13
Mushroom Stuffed Ravioli Accompanied By Fresh Herbs And Vegetable Stock Reduction	
The Aegis Sirloin Burger	\$12
A Destroyer Size House Ground Burger On A Fresh Baked Roll, Crisp Lettuce And Vine Ripe Tomato And Red Onion With Your Choice Of Cheese. Add Apple Wood Smoked Bacon \$2.50	
The Perry Class Steak Salad	\$14
Our Signature Master Chief’s Chopped Salad Topped With Sliced Tenderloin	

“Alongsides”

\$6

Creamed Spinach - Creamed Corn - Pan Roasted Mushrooms

Sauteed Brussel Sprouts -Vegetable Of The Day

Gnocchi Sauteed With Brown Butter

Or

Au Gratin With Smoked Bacon, Parmesan And Asiago Cheeses

Each Portion Serves Two

ADMIRAL STEAKHOUSE

Cocktails

Orange Citrus Mojito	8
Bacardi O Rum, Cointreau Orange Liquor, Orange Juice & Lime Juice with a Splash of Seltzer and Presented on the Rocks with a Mint Garnish	
Byrnes Bleu	7
Your Choice of Bombay Sapphire Gin or Boru Irish Vodka Well Stirred with a Hint of Dry Vermouth & Finished with Bleu Cheese Stuffed Olives	
Mango White	8
Absolut Mango Infused Vodka, Cointreau Orange Liquor, Splash of Rose's Lime Juice & Splash of White Cranberry Juice	
Casco Bay Breeze	9
Absolut Citron Vodka, Chambord Black Raspberry Liquor, Pama Pomegranite Liquor Shaken with Cranberry Juice & Finished with a Sugar Rim	
Ultimate Cosmopolitan	9
Grey Goose Vodka, Smirnoff Cranberry Infused Vodka, Cointreau Orange Liquor, Splash of Rose's Lime Juice & Cranberry Juice served in a Chilled Glass with a "Twist" a Lemon Stuffed Olive	
Tipsy Leprechaun	7
Midori Melon Liquor, DeKuyper Apple Pucker, Jameson's Irish Whiskey, Shaken Well with Sour Mix & served on the Rocks with a Cherry	
Sebasco Sunset Martini	8
Smirnoff Cranberry Infused Vodka, Stoli Razberi Vodka, Cointreau Orange Liquor, Pineapple Juice & Splash of Grenadine Presented in a Chilled Glass	
White Chocolate Martini	10
Stoli Vanilla Vodka, White Crème De Cacao, Godiva White Chocolate Liquor & Frangelico Hazlenut Liquor served Straught Up with a Chocolate Rimmed Glass	
Citrus Bellini	9
Absolut Citron Vodka, DeKuyper Peachtree Peach Schnapps, Kenwood "Yulupa" Brut Champagne & a Splash of Rose's Lime Juice	
Blue Boru	7
Boru Orange Irish Vodka, Malibu Rum, Blue Curacao & Pineapple Juice served in a Chilled Sugar Rimmed Glass	
Celtic Continental	7
Celtic Crossing Liquor, Dash of Chambord Black Raspberry Liquor & a Splash of DeKuyper Peach Schnapps served in a Chilled Glass	

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Before Going Ashore

The Towering Mast CARROT CAKE TOWER \$14
(PERFECT FOR SHARING)

THE CHOCOLATE CHURCH Grand Finale Cake \$8

FAIR WINDS CHEESE CAKE \$7
(Seasonal Variations)

White Caps CRÈME BRULEE \$7

SEA WIDOW HOT FUDGE CAKE \$6

Coffee Drinks

Bailey's & Coffee	6
Bailey's Irish Cream, Coffee and Whipped Cream	
Bavarian Coffee	7
Kahlua, Peppermint Schnapps, Coffee and Whipped Cream	
Café Amaretto	8
Disaronno Amaretto, Kahlua and Coffee	
Hot Irish Nut	9
Bailey's Irish Cream, Frangelico Liqueur, Disaronno Amaretto, Coffee and Whipped Cream	
Irish Coffee	7
Tullamore Dew Irish Whiskey, Coffee, Sugar and Whipped Cream	
Millionaire's Coffee	9
Bailey's Irish Cream, Kahlua, Frangelico Liqueur and Coffee	
Misty-Eyed Irishman	8
Bushmill's Irish Whiskey, Peppermint Schnapps, Hot Chocolate, Coffee and Whipped Cream	
Mocha-Berry	7
Chambord, Crème De Cacao, Coffee and Whipped Cream	