



The Admiral will be open with a limited preview menu until December 23rd, with the full menu launching on the 26th.



   @admiraldupont

M|G
Mission Group

STARTERS

Crispy Brussels Sprouts	8
citrus yogurt spiced pistachios pickled shallots (s/e/n/g)	
Brisket Slider Trio	13
braised brisket potato buns cabbage slaw bbq sauce (s/n)	
Admiral Chicken Wings	12
bourbon bbq dry rub blue cheese spiced herbs (s/e/g/n)	
Crab Dip Gratin	16
jumbo lump crab meat bacon bread crumbs lavash (n/e)	

RAW BAR

Oysters

6 for \$18 | 12 for \$36

white stone oysters
chincoteague
rappahannock

Shellfish

poached jumbo shrimp 4.5 ea
cherry stone clams 2 ea

ENTREES

Admiral Kale Salad	17
baby kale torn brioche creamy citrus dressing parmesan spiced walnuts dried apricots grilled chicken breast (s/n) <i>no protein 10</i>	
The One Burger	14
all natural angus american cheese LTO special sauce brioche bun served with a choice of house-made fries or side salad (n/s)	
Lobster Roll	25
butter poached chilled maine lobster hoagie roll served with a choice of house-made fries or side salad (n)	

SIDES

house-made fries	6
side salad	6

The Admiral can host events of all types and sizes with no rental fees.

g = gluten-free | e = egg-free | d = dairy-free | n = nut-free | s = shellfish-free | v = vegetarian | vg = vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. We take food allergies very seriously, please notify your server if you have any.



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DRAFTS

<i>on draft</i>	16oz	22oz
DC Brau Privateer Pils	7.27	10.91
Pacifico	7.27	10.91
Sam Adams Seasonal	7.27	10.91
Stella Artois	7.27	10.91
Goose Island Next Coast IPA.....	7.27	10.91
Devils Backbone Vienna Lager.....	7.27	10.91
Sierra Nevada Hazy Little Thing IPA.....	7.27	10.91
Guinness.....	8.18	11.75
Hoegaarden White	8.18	11.75
Heavy Seas Loose Cannon IPA.....	8.18	11.75

bottles & cans

Victory Sour Monkey	7.27
Dogfish Head SeaQuench Ale	7.27
Bud Light and Budweiser 16oz.....	6.36
Michelob Ultra	6.36
Bold Rock Virginia Apple	7.27
Heineken	7.27
Truly Lime 16oz.....	10
White Claw Black Cherry 16oz	10

WINE

<i>whites</i>	6oz glass	bottle
Ferrari-Carano Chardonnay	12	48
Matua Sauvignon Blanc	11	44
Raw Bar Vinho Verde	10	40

reds

Smoke Tree Pinot Noir	12	48
Decoy Red Blend	12	48
Robert Hall Cabernet	11	44

rosé

Fleurs de Prairie	10	40
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bubbles

Santa Margherita Prosecco	11	45
Veuve Clicquot Yellow Label	27	105

specialty

COCKTAILS

on draft

Tito's Paloma 11
tito's vodka, ruby red grapefruit, fresh squeezed lime juice, simple syrup

Kentucky Lemonade 11
old forester kentucky straight bourbon, fresh-squeezed lemon juice, brown sugar simple syrup, triple sec

by hand

Mission Skinny Margarita 12
casamigos blanco, fresh-squeezed lime juice, agave syrup

Tangled Up in Sour 12
bob dylan's heaven's door double barrel whiskey, fresh-squeezed lime juice, simple syrup, decoy red blend

Dupont Cider 11
old grand-dad bourbon, local apple cider, fresh-squeezed lemon juice, cinnamon simple syrup

The Royale 12
santa margherita prosecco, chambord, giffard wild elderflower

happiest of hours

available seven days a week, 4-7pm

additional happy hour items will be added when the full menu is launched

FOOD

half price oyster platters \$9 wings
\$3.50 brisket slider \$5 brussels sprouts

late night

thursday-saturday starting at 11pm

half price oysters
shot specials
live DJ

**COMING
SOON**

COCKTAILS & SHOTS

\$7 Tito's Paloma
\$7 Kentucky Lemonade
\$5 shot of Old Forester Bourbon
\$8 shot of Buffalo Trace

BEER

16oz for \$5 | 22oz for \$8

Goose Island Next Coast IPA
Sam Adams Seasonal
DC Brau Privateer Pils
Hoegaarden White