

— BLUE MOON FISH CO. —

RAW BAR

Fresh Daily Selection of Oysters mkt <i>champagne mignonette, wasabi granita, traditional cocktail</i>	Blue Moon Iced Seafood Tower 94 <i>Our signature arrangement of fresh seasonal shellfish, oysters, shrimp, clams, ceviche, tuna poke & Maine lobster cocktail</i>
Middleneck Clams 2 <i>horseradish cocktail</i>	Jumbo Shrimp Cocktail 21 <i>traditional cocktail</i>
Shrimp & Local Fish Ceviche 15 <i>three citrus, pickled red onion & Fresno chilis</i>	Maine Lobster Cocktail mkt <i>half Maine lobster, pink shrimp, field greens</i>
Rare Seared Tuna 16 <i>fresno chilis, sliced apples, yuzu, soy</i>	Tuna Poke 18 <i>soy, ponzu cucumber, toasted sesame seeds, avocado cilantro, wonton chips</i>

STARTERS

The Big Easy Seafood Gumbo 15 <i>shrimp, crab, crawfish, andouille sausage, okra, file</i>	Crispy Calamari & Shrimp 16 <i>sweet chili lime</i>
Maine Lobster Bisque 15 <i>dry sack sherry & cream</i>	Grilled Octopus 23 <i>artichokes, gigande bean, heirloom tomatoes, preserved lemon vinaigrette, black garlic</i>
New Orleans Firecracker Oysters 15 <i>creole aioli and mango-ginger wasabi crema</i>	P.E.I. Mussels 16 <i>rosemary, garlic, pancetta, white wine butter</i>
Jumbo Lump Crabcake 19 <i>sweet corn emulsion</i>	Conch & Shrimp Hush Puppies 12 <i>house slaw, pineapple-jabenero jam</i>
Prosciutto Wrapped Brie 15 <i>sundried tomato pesto, vanilla rum butter, warm green apple - golden raisin chutney</i>	Diver Sea Scallops 18 <i>hot & sour hearts of palm salad</i>

SALADS

Rosemary Roasted Golden Beets 13 <i>watercress, goat cheese, spicy toasted pecans, fig balsamic</i>	Kale & California Raisin 11 <i>dried cranberries, toasted almonds, in a creamy dijon-chive dressing</i>
Hearts of Romaine Caesar 12 <i>shaved parmesan, garlic croutons, cracked black pepper</i>	Baby Spinach 11 <i>pecan-goat cheese fritters, caramelized onions, herb vinaigrette</i>
Fresh Burrata Mozzarella 16 <i>heirloom tomatoes, basil oil, ver jus, black volcanic sea salt</i>	Iceberg Wedge 12 <i>crisp bacon, tomato, Maytag blue cheese, 8 minute egg, avocado buttermilk dressing</i>

ENTREES

Crispy Whole Yellowtail Snapper <i>sticky rice, cucumber kimchee, spicy yuzu</i> 38
Lump Crab & Corn Roasted Black Grouper <i>wild mushroom & asparagus risotto, red wine butter</i> 44
Jerk Spiced Grilled Swordfish <i>coconut almond pilaf, garlic green beans, papaya salsa</i> 42
Macadamia Nut Crusted Chilean Seabass <i>stir fry vegetables, crispy rice cake, sweet cilantro soy</i> 45
Black Linguini w/ Shrimp, Clams, Mussels, and Octopus <i>calabrian chili, preserved lemon, roasted tomato, zucchini noodles</i> 39
Pan Roasted Yellowtail Snapper <i>boniato mash, garlic green beans, pink shrimp sofrito</i> 43
Black Salt, Sesame & Nori Crusted Yellowfin Tuna <i>sticky rice, baby bok choy, green tea-red miso sauce</i> 39
Diver Sea Scallops <i>butternut squash, roasted poblano & charred corn hash, bacon onion jam</i> 43
Blackened Local Mahi Mahi <i>lobster & pink shrimp "Mac n Peas," zucchini noodles, citrus butter</i> 42
Faroe Island Salmon <i>shallot confit, spinach, oyster mushrooms, romesco</i> 38
Grilled Rack of Lamb Chops <i>creamy polenta, haricot verts, port wine demi</i> 44
14oz Hatfield Farms Pork Chop <i>baby kale, yukon mash, smoked apple chutney</i> 37
Bell & Evans Breast of Chicken <i>speck, butternut squash risotto, rapini</i> 32
Char-Grilled Filet Mignon <i>roasted root vegetable-mushroom-asparagus hash, port wine demi, Danish bleu cheese</i> 45
16oz Prime Ribeye <i>parmesan-rosemary steak fries, grilled asparagus, caramelized onions, crispy shiitakes</i> 46

Please do not ask to modify dishes as we adhere to strict recipe guidelines.
We butcher & serve local day-boat fish. Limited quantities are available to ensure freshness.

SIDES 10

butternut squash hash	sea salt grilled jumbo asparagus
maple horseradish brussels sprouts	roasted root vegetable hash
creamy parmesan polenta	yukon gold mash
boniato mash	hand-cut steak fries
Lobster & Shrimp "Mac n' Peas" 14	

Sharing Charge \$ 7

Consuming raw or undercooked beef, eggs, seafood, oysters, clams, pork or poultry may increase your risk of food borne illness, especially if you have decreased immunities and/or certain medical conditions.