

— BLUE MOON FISH CO. —

RAW BAR

Fresh Daily Selection of Oysters mkt <i>champagne mignonette, wasabi granita, traditional cocktail</i>	Blue Moon Iced Seafood Tower94 <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>	Tuna Poke18 <i>soy, ponzu cucumber, toasted sesame seeds, avocado cilantro, wonton chips</i>
Local Fish & Shrimp Ceviche 15 <i>three citrus, pickled red onion & Fresno chilis</i>	Chilled King Crab 8oz mkt
Jumbo Shrimp Cocktail 21 <i>traditional cocktail</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 Bisque15 <i>dry sack sherry & cream</i>	Grilled Octopus 23 <i>artichokes, marble potatoes, heirloom tomatoes, preserved lemon vinaigrette, black garlic</i>
New Orleans Firecracker Oysters18 <i>creole aioli and mango-ginger wasabi crema</i>	P.E.I. Mussels 18 <i>rosemary, garlic, pancetta, white wine butter</i>
Jumbo Lump Crabcake19 <i>sweet corn emulsion</i>	Puff Pastry Prosciutto Wrapped Brie15 <i>roasted tomato pesto, vanilla rum butter, warm green apple - golden raisin chutney</i>

SALADS

Rosemary Roasted Gold & Red Beets 15 <i>watercress, goat cheese, spicy toasted pecans, vanilla bean vinaigrette</i>	Baby Spinach 13 <i>pecan-goat cheese fritters, caramelized onions, herb vinaigrette</i>
Hearts of Romaine Caesar 12 <i>shaved parmesan, garlic croutons, cracked black pepper</i>	Fresh Burrata Mozzarella 16 <i>baby heirloom tomatoes, basil oil, black volcanic sea salt, parmesan crostini</i>

ENTREES

Crispy Whole Yellowtail Snapper <i>sticky rice, cucumber kimchee, spicy yuzu</i> 38
Blue Crab & Corn Roasted Black Grouper <i>wild mushroom & asparagus risotto, red wine butter</i> 44
Zaatar Spiced Grilled Swordfish <i>green chickpea tabouli, roasted tomato harissa, olive tapanade</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
Caribbean Red Snapper <i>crisp yucca, garlic green beans, pink shrimp sofrito</i> 43
Sesame & Nori Crusted Yellowfin Tuna <i>blue crab, edamame, sweet corn, succotash, roasted carrot-yellow curry</i> 42
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
Herb Seared Faroe Island Salmon <i>shallot confit, spinach, oyster mushrooms, marble potatoes,, romesco</i> 38
Roasted Rack of Lamb Chops <i>creamy gorgonzola 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>sweet potato-goat cheese gnocchi, baby red mustard greens</i> 32
Char-Grilled Filet Mignon & King Crab <i>marble potato, melted spring onion, maitake mushrooms, port wine demi</i> 55
16oz New York Strip <i>parmesan-rosemary steak fries, grilled asparagus, caramelized onions, crispy shiitakes</i> 44

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

butternut squash hash 10	sea salt grilled jumbo asparagus 10
green chickpea tabouli 10	sweet potato-goat cheese gnocchi 10
maple horseradish brussels sprouts 10	yukon gold mash 10
creamy gorgonzola polenta 10	hand-cut steak fries 10
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.

Signature Cocktails 14

Grapefruit Basil Collins

Three Olives, fresh grapefruit, basil, simple syrup, topped with soda water

Tropical Daiquiri

Oak & Cane rum, mango puree, orange, lime juice, splash simple syrup

Sexton Smoked Peach Whiskey

Sexton Single Malt, smoked peach jam, honey, simple syrup, topped with ginger beer

Champagne Cocktail

St. Germaine, blood orange puree, champagne

Blood Orange Cosmo

St. George Citrus vodka, Cointreau, blood orange puree, cranberry juice

Jalapeño Mango Margarita

Jose Cuervo Traditional Silver tequila, Grand Marnier, mango puree, jalapeño syrup, sour mix

Key Lime Martini

Absolut Citron vodka, Liqueur 43, White Godiva liqueur, lime juice

Pomegranate Lemoncello Martini

Hangar 1 Citron vodka, pama liqueur, Lemoncello, sugar lemon zest

Cucumber Basil Martini

Western Son Cucumber Vodka, simple syrup, fresh lemon juice

Cold Beer

Monk in the Trunk Amber 9

Native Lager 9

Funky Buddha Floridian 9

Breckenridge Vanilla Porter 9

Blue Point Toasted Lager 9

Lagunitas DayTime Ale 9

Biscayne Bay Miami Pale Ale 10

Funky Buddha Hop Gun IPA 10

Ballast Point Grapefruit Sculpin 10

Ace Pineapple Craft Cider 10

Budweiser 7

Bud Light 7

Miller Lite 7

Michelob Ultra 7

Yuengling 7

Blue Moon 8

Corona 8

Heineken 8

Stella Artois 8

Becks Non-alcoholic 7

WHITE

CHAMPAGNE

100 Brut, Taittinger, "La Francaise", Champagne, France (375ml) N.V.	45
101 Prosecco Split, Casa Farive, Extra Dry	18
102 Rosé Split, Moet Chandon, Epernay, France N.V.	28
103D Prosecco, Mionetto, Treviso, Italy	11/44
104D Brut, Piper Heidseik, Champagne N.V.	16/70
105 Brut, Taittinger, "La Francaise", Champagne, France N.V.	70
106 Perrier Jouet "Grand Brut" Epernay, France N.V.	85
107 Taittinger Rosé "Cuvee Prestige", Reims, France N.V.	92
108 Veuve Clicquot, Brut "Yellow Label", Reims, France N.V.	120
109 Moet Rose, "Nectar Imperial" Epernay, France N.V.	125
110 Dom Perignon, Epernay, France Vintage '09	300
112 Perrier Jouet Rose, "Belle Epoque" Epernay, France	450

PINOT GRIGIO / PINOT GRIS

409D Pinot Grigio, Piccini, Tuscany, Italy	11/42
410D Pinot Gris, King Estate, Willamette Valley	13/48
411D Pinot Grigio, Swanson, Napa	12/46
413D Pinot Grigio, Santa Margherita, Alto Adige, Italy	16/60

SAUVIGNON BLANC

301D Craggy Range, Martinborough	14/52
302D Kim Crawford, Marlborough	11/40
303 Frog's Leap Winery, Rutherford	45
304D St. Supery, Napa Valley	14/48
305 Cakebread Cellars, Napa Valley	54
306 Duckhorn, Napa Valley	62
307D Sancerre, Loire Valley	16/60

CHARDONNAY

200D Benziger, Sonoma	10/38
201D Rodney Strong, Sonoma	11/40
202D St. Francis, Sonoma	12/44
203D Mer Soleil, Santa Lucia Highlands	14/52
204 ZD, Carneros	65
205 Cuvasion, Carneros, Napa	55
206D Morgan "Metallico", Monterey	15/56
207 Stag's Leap Wine Cellars, "Karia", Napa	59
208D Cakebread Cellars, Napa	21/71
209 Chalk Hill, Sonoma	75
210 Newton, Unfiltered, Napa	100
211 Far Niente, Napa	110
212 Jordan, Russian River	70
213 Puligny-Montrachet, Louis Latour, Côte de Beaune, France	130
214 Kosta Browne, One Sixteen Russian River	150

ALTERNATIVE WHITE

401D Rosé, Sables d'Azur, Provence, France	11/38
402D Rose' Conundrum, Napa Valley	14/52
403D Moscato, Caposaldo, Lombardy, Italy	11/40
404D Albarino, Mar de Frades, Spain	12/46
407D Riesling, Anew, Washington State	11/38
408 Pinot Blanc, Steele, Lake County	37
412 White Blend, Conundrum, California	48
414 Roussane, Truchard, Napa	60

Vintages available upon request
\$30 corkage fee for personal bottles

RED

PINOT NOIR

700B Rodney Strong, Russian River	13/50
701B Meiomi, California	14/52
702B King Estate, Willamette Valley	18/60
703 Steele, Carneros	52
704 Truchard, Napa	56
705 Boen, Russian River	56
706 Beckon, Bien Nacido	60
707B ZD, Carneros	17/68
708 Lucienne "Smith Vineyard", Soledad, CA	69
709B David Bruce, Russian River	20/72
710 Cuvasion, Carneros	75
711 Cakebread, Anderson Valley	78
712 Three Sticks, Sonoma Coast	90
713 Duckhorn "Goldeneye", Anderson Valley	85

MERLOT

601B 14 Hands, Washington State	11/40
602B St. Francis, Sonoma	13/44
603B Swanson, Napa	17/65
604B Emmolo, Napa	18/70
606 Duckhorn, Napa	95
607 Cakebread, Napa	110

CABERNET SAUVIGNON

500B Hahn, California	11/40
501 B Josh Cellars, Paso Robles	13/45
502B B.R. Cohn, Silver Label, Sonoma	14/52
503B Kenwood, Jack London, Sonoma	17/65
504B Beringer, Knights Valley, Sonoma	15/56
506 Sterling, Vinters, Central Coast	45
507 Starmont, Napa	54
508 Justin, Paso Robles	60
509 Rodney Strong Reserve, Alexander Valley	75
510 Merryvale, Napa	95
511 Decoy, Sonoma	58
512 Frog's Leap, Rutherford	85
513 Stag's Leap Wine Cellars, "Artemis", Napa Valley	125
514 Jordan, Alexander Valley	120
515 Cakebread Cellars, Napa	130
516 Darioush, Napa	150
517 Silver Oak, Napa Valley	175
518 Plumpjack, Oakville	175
519 Far Niente, Napa	225
520 Opus One, Napa	370

ALTERNATIVE RED

801B Malbec, Trapiche "Broquel", Mendoza	11/38
802 Petite Sirah, J. Lohr, Russian River	38
803B Chianti, Castronovo, Italy	11/40
805 Malbec, Killka, Valle de Uco, Argentina	43
806 Chianti Classico Riserva, Nozzole, Italy	60
807B Shiraz, Barossa Valley Estate, Barossa Valley, Australia	12/45
808 Bordeaux, Chateau Greysac, France	50
809B Zinfandel, Ravenswood, Lodi	12/40
810 Zinfandel, Girard, Old Vines Zinfandel, Napa	68
813B Red Blend, The Prisoner, Napa Valley	20/78
814 Malbec, Red Schooner by Caymus, Mendoza, Argentina	72
815 Red Blend, Whitehall Lane "Tre Leoni", Napa Valley	73
816 Amarone, Recchia, 'Ca Bertoldi' Veneto, Italy	84
817 Brunello di Montalcino, Silvio Nardi, Tuscany	122