



BLUE MOON FISH COMPANY

Starters

The Big Easy Seafood Gumbo
Cup 8 / Bowl 12

shrimp, crab, crawfish, andouille sausage,
okra, file

Maine Lobster Bisque
Cup 8 / Bowl 12

dry sack sherry & cream

**New Orleans
Firecracker Oysters** 14

creole aioli and mango-ginger wasabi crema

Jumbo Lump Crabcake 18

sweet corn emulsion

Crispy Calamari & Shrimp 13

sweet chili lime dressing

Grilled Octopus 21

marble potatoes, artichokes, shaved fennel,
heirloom tomatoes, preserved lemon vinaigrette

P.E.I. Mussels 13

rosemary, garlic, pancetta, white wine butter



Raw Bar

**Fresh Daily
Selection of Oysters** M

east & west coast varieties, champagne mignonette,
wasabi granita, traditional cocktail

Middleneck Clams 2

horseradish cocktail

Shrimp & Local Fish Ceviche 13

three citrus, pickled red onion & Fresno chilis

**Yellowfin Tuna Bowl
"Poke Style"** 18

soy, ponzu, cucumber, toasted sesame seeds,
avocado, cilantro, sprouts, sticky rice

Jumbo Shrimp Cocktail 21

traditional cocktail



BETWEEN THE BREAD

Open Faced Swordfish Sandwich 21

tomato, avocado crema, lettuce, garlic aioli

Big Time Burger 18

brie cheese, truffle aioli, caramelized onions, A1 steak sauce

Char-Grilled Prime Burger 15

lettuce, tomato, onion

Crabcake Sliders 19

crunchy slaw, pineapple-habanero jam

Blackened Tacos 15

shrimp or mahi, hard-soft shells, salsa, queso fresco, avocado crema

Major Crunchy Fish Sandwich 17

shredded sweet slaw, key lime mustard

Sliced Sirloin Sandwich 18

Po Boy style, lettuce, tomato, mayo, baguette



CRISP GREENS

Caribbean Jerk Steak Salad 19

crumbled gorgonzola, candied walnuts, mushrooms,
red onion, pepper-buttermilk dressing

Baby Spinach Salad 16

with Blackened Pink Shrimp

caramelized onion, red pepper, pecan-goat cheese fritters

Martha's Big Grilled Chicken Salad 16

8 minute egg, charred corn, red onion, tomatoes, avocado,
toasted cashews, cilantro vinaigrette

Blackened Salmon Chopped Salad 19

sprouts, craisans, toasted almonds, mushrooms, green chick peas,
carrots & tomato

Key West Pink Shrimp Cobb 19

roquefort, egg, avocado, bacon, iceberg lettuce, tomato,
corn, avocado-ranch dressing

Hearts of Romaine Caesar 12

shaved parmesan, garlic croutons, cracked black pepper

add grilled CHICKEN \$6

add SHRIMP \$7

add flash fried OYSTERS \$9

add CRABCAKES \$11

add JERK STEAK \$11

add SALMON \$11



Something Sweet 9

Crunchy Top Creme Brulee

vanilla bean, spiced rum, brown sugar

Chocolate Torte

mango coulis, chocolate ganache

Icky Sticky Caramel Tarte

white chocolate bread pudding, ice cream

Traditional Style Cheesecake

whipped cream, berries

Key Lime Pie

toasted coconut meringue, graham cracker crust

Assorted Sorbets

For the Table

Housemade Steak Fries 10

parmesan, rosemary, romesco dip

Crispy Brussels Sprouts 11

horseradish-maple glaze

House Smoked Fish Dip 10

pickled jalapenos, togarashi chips

Avocado Toast 12

tomato salsa, evoo, sea salt & micro cilantro

Ciabatta & Baguette

roasted garlic, olive oil

available on request



BIG PLATES

**Angel Hair Pasta
Toasted Garlic & Tomato** 18

fresh basil, white wine, butter

Breast of Chicken Linguini 22

sauteed with tomato, capers, lemon,
basil, mushrooms, white wine

Herb Seared Salmon 26

shallot confit, bliss potatoes, spinach,
oyster mushrooms, romesco

Pan Roasted Mahi Mahi 26

boniato mash, garlic green beans,
pink shrimp sofrito

**Zataar Spice
Grilled Swordfish** 29

green chickpea tabouli, roasted tomato
harissa, olive tapenade

Chicken Milanese 19

yukon mash, tomato & arugula salad,
mushroom-speck citrus butter

To ensure the best service possible, we must strictly adhere to our recipe specifications. Please do not ask us to modify, substitute or alter our menu.

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.