



# 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

**Conch & Shrimp  
Hush Puppies** 11

house slaw, pineapple-jabenero jam

## 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

## For the Table

**Ciabatta & Baguette** 2

roasted garlic, olive oil

**Housemade Steak Fries** 7

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

## 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, fingerling 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

## Something Sweet 9

**Crunchy Top Creme Brulee**

vanilla bean, spiced rum, brown sugar

**Key Lime Pie**

toasted coconut meringue, graham cracker crust

**Icky Sticky Caramel Tarte**

white chocolate bread pudding, ice cream

**Assorted Sorbets**

**Beignets**

bourbon crème anglaise, coffee-mocha semifreddo

**Chocolate Torte**

mango coulis, chocolate ganache

**Traditional Style Cheesecake**

whipped cream, berries

Our Summer 2-4-1 Lunch Promotion ends December 25. We will bring it back again this July.

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.