



raw bar

Fresh Daily Selection of Oysters M

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

Yellowfin Tuna Bowl "Poke Style" 18

soy, toasted sesame seeds, avocado, cilantro, cucumber

Shrimp & Local Fish Ceviche 15

three citrus, pickled red onion & Fresno chilis

Jumbo Shrimp Cocktail 21

traditional cocktail sauce

Middleneck Clams 2

horseradish cocktail

Blue Moon's Iced Seafood Tower 94

Our signature arrangement of fresh seasonal shellfish, oysters, shrimp, clams, ceviche, miso honey tuna & Maine lobster cocktail

for the table

Housemade Steak Fries & Romesco 9

Crispy Brussels Sprouts 11

House Smoke Fish Dip 10

Avocado Toast 12

Ciabatta & Baguette

(available on request)

BLUE MOON FISH COMPANY

MIDDLE MENU

starters

The Big Easy Seafood Gumbo 15

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

Maine Lobster Bisque 15

dry sack sherry & cream

New Orleans Firecracker Oysters 18

creole aioli and mango-ginger wasabi crema

Jumbo Lump Crabcake 19

cayenne creamed corn

Grilled Octopus 23

artichokes, marble potatoes, heirloom tomatoes, preserved lemon vinaigrette

P.E.I. Mussels 18

rosemary, garlic, pancetta, white wine butter

Crispy Calamari & Shrimp 16

sweet chili lime dressing

salads

Rosemary Roasted Red & Golden Beets 15

watercress, goat cheese, spicy toasted pecans, vanilla bean vinaigrette

Hearts of Romaine Caesar 12

shaved parmesan, polenta croutons, cracked black pepper

Fresh Burrata Mozzarella 16

heirloom tomatoes, basil oil, ver jus, black volcanic sea salt

entrées

Crispy Whole Yellowtail Snapper 38

sticky rice, cucumber kimchee, citrus soy sesame glaze

Zataar Spiced Grilled Swordfish 42

green chickpea tabouli, roasted tomato harissa, olive tapenade

Black Linguini w/ Shrimp, Clams, Mussels & Octopus 39

calabrian chili, preserved lemon, roasted tomato, zucchini noodles

Caribbean Red Snapper 43

crisp yucca, garlic green beans, pink shrimp sofrito

Blackened Local Mahi Mahi 42

pink shrimp "Mac n Peas," zucchini noodles, citrus butter

Herb Seared Faroe Island Salmon 38

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

14oz Hatfield Farms Pork Chop 37

baby kale, yukon mash, smoked apple chutney

Bell & Evans Breast of Chicken 32

sweet potato goat cheese gnocchi, rapini

Char-Grilled Filet Mignon & King Crab 55

marble potatoes, melted spring onion, maitake mushrooms, demi

16oz N.Y. Strip 44

hand cut steak fries, asparagus, caramelized onions, crispy shiitakes

Big Time Burger 18

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

Char-Grilled Prime Burger 15

toasted brioche bun, lettuce, tomato, half-sour pickle

Rock'n Maine Lobster Roll 25

pink shrimp, maine lobster, toasted butter bun, celery herb dressing,

house made potato chips & slaw

Chicken Milanese 19

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

desserts

Crunchy Top Creme Brulee 12

vanilla bean, spiced rum, brown sugar

Key Lime Pie 13

toasted coconut meringue, graham cracker crust

Traditional Style Cheesecake 12

whipped cream, berries

Chocolate Torte 13

mango coulis, chocolate ganache

Assorted Sorbets 11

Icky Sticky Caramel Tarte 14

white chocolate bread pudding, ice cream

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.