



BLUE MOON FISH COMPANY

MIDDLE MENU

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)

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 15
creole aioli and mango-ginger wasabi crema

Jumbo Lump Crabcake 19
cayenne creamed corn

Rosemary Roasted Red & Golden Beets 15
watercress, goat cheese, spicy toasted pecans, vanilla bean vinaigrette

Hearts of Romanine Caesar 12
shaved parmesan, polenta croutons, cracked black pepper

salads

Crispy Whole Yellowtail Snapper 38
sticky rice, cucumber kimchee, citrus soy sesame glaze

Zatar 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

Pan Roasted Yellowtail Snapper 43
crisp yucca, garlic green beans, pink shrimp soffrito

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

entrées

Grilled Octopus 23
artichokes, marble potatoes, heirloom tomatoes, preserved lemon vinaigrette

P.E.I. Mussels 16
rosemary, garlic, pancetta, white wine butter

Crispy Calamari & Shrimp 16
sweet chili lime dressing

Fresh Burrata Mozzarella 16
heirloom tomatoes, basil oil, ver jus, black volcanic sea salt

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 46
hand cut steak fries, asparagus, caramelized onions, crispy shiffakes

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 sladd, mushroom-speck citrus butter

White Chocolate Lemoncello Cake 12
berries, raspberry coulis

Chocolate Torte 13
mango coulis, chocolate ganache

Assorted Sorbets 11

Soufflé 19
chocolate, raspberry or Grand Marnier
*please place order for souffle with entrée

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

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.

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, Liquor 43, White Godiva liquor, 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

101 Brut, Taittinger, "La Francaise", Champagne, France (375ml) N.V.	45
102 Rosé Split, Moët 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 Moët 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
307 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