

— BLUE MOON FISH CO. —

RAW BAR

Fresh Daily Selection of Oysters mkt <i>champagne mignonette, wasabi granita, traditional cocktail</i>	Blue Moon Iced Seafood Tower 94 <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>	Maine Lobster Cocktail mkt <i>half Maine lobster, pink shrimp, field greens</i>
Shrimp & Local Fish Ceviche 15 <i>three citrus, pickled red onion & Fresno chilis</i>	Tuna Poke 18 <i>soy, ponzu cucumber, toasted sesame seeds, avocado cilantro, wonton chips</i>
Rare Seared Tuna 16 <i>green apple, passion fruit, yuzu, soy</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 Bisque 15 <i>dry sack sherry & cream</i>	Grilled Octopus 23 <i>artichokes, marble potatoes, heirloom tomatoes, preserved lemon vinaigrette, black garlic</i>
New Orleans Firecracker Oysters 18 <i>creole aioli and mango-ginger wasabi crema</i>	P.E.I. Mussels 18 <i>rosemary, garlic, pancetta, white wine butter</i>
Jumbo Lump Crabcake 19 <i>sweet corn emulsion</i>	Conch & Shrimp Hush Puppies 12 <i>pineapple-jabenero jam & tartar</i>
Puff Pastry Prosciutto Wrapped Brie 15 <i>roasted tomato pesto, vanilla rum butter, warm green apple - golden raisin chutney</i>	Diver Sea Scallops 18 <i>hot & sour hearts of palm salad</i>

SALADS

Rosemary Roasted Gold & Red Beets 15 <i>watercress, goat cheese, spicy toasted pecans, vanilla bean vinaigrette</i>	Kale & California Raisin 13 <i>dried cranberries, toasted almonds, in a creamy dijon-chive dressing</i>
Hearts of Romaine Caesar 12 <i>shaved parmesan, garlic croutons, cracked black pepper</i>	Baby Spinach 13 <i>pecan-goat cheese fritters, caramelized onions, herb vinaigrette</i>
Fresh Burrata Mozzarella 16 <i>baby heirloom tomatoes, basil oil, black volcanic sea salt, parmesan crostini</i>	Iceberg Wedge 14 <i>proper bacon, tomato, maytag blue cheese, 8 minute egg, avocado buttermilk dressing</i>

ENTREES

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
Crispy Skin 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, 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 10

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

Absolut Mandarin 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	Budweiser 7
Native Lager 9	Bud Light 7
Funky Buddha Floridian 9	Miller Lite 7
Breckenridge Vanilla Porter 9	Michelob Ultra 7
Blue Point Toasted Lager 9	Yuengling 7
Lagunitas DayTime Ale 9	Blue Moon 8
Funky Buddha Hop Gun IPA 10	Corona 8
Cigar City Apple Pie Cider 10	Heineken 8
Ballast Point Grapefruit Sculpin 10	Stella Artois 8
Innis & Gunn Original 10	Becks Non-alcoholic 7

RED

CABERNET SAUVIGNON

500B Hahn, California	11/40
501B Josh Cellars, Paso Robles	12/45
502B B.R. Cohn, Silver Label, Sonoma	14/52
503B Kenwood, Jack London, Sonoma	17/65
504B Beringer, Knights Valley, Sonoma	15/56
505B Caymus, Napa (1 Liter)	26/125
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, Alexander Valley	175
518 Plumpjack, Oakville	175
519 Far Niente, Napa	225
520 Opus One, Napa	370

MERLOT

601B 14 Hands, Washington State	11/40
602B St.Francis, Sonoma	13/44
603B Swanson, Napa	17/65
604B Emmolo, Napa	18/70
605 Stags' Leap Winery, Napa Valley	75
606 Duckhorn, Napa	95
607 Cakebread, Napa	110

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 Cuvaion, Carneros	75
711 Cakebread, Anderson Valley	78
712 Three Sticks, Sonoma Coast	90
713 Duckhorn "Goldeneye", Anderson Valley	85

ALTERNATIVE RED

801B Malbec, Trapiche "Broquel", Mendoza	11/38
802 Petite Sirah, J. Lohr, Russian River	38
803B Chianti, Castronovo, Italy	11/40
804 Baby Amarone, Masi "Campofiorin", Veneto	42
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
811B Red Blend, Blue Rock Baby Blue, Sonoma Coast	16/60
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

WHITE

CHARDONNAY

201D Rodney Strong, Sonoma	11/40
202D St. Francis, Sonoma	12/38
203D Mer Soleil, Santa Lucia Highlands	14/52
204 ZD, Carneros	65
205 Cuvaion, 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 Three Sticks, 'Origin' Sonoma	75
210 Newton, Unfiltered, Napa	100
211 Far Niente, Napa	110
212 Jordan, Russian River	70
213 Kistler, Les Noisetier Sonoma Coast	125
214 Kosta Browne, One Sixteen Russian River	150

SAUVIGNON BLANC

301D Craggy Range, Martinborough	14/52
302D Kim Crawford, Marlborough	11/40
303 Frog's Leap Winery, Rutherford	45
304D Emmolo, Napa Valley	13/48
305 Cakebread Cellars, Napa Valley	54
306 Duckhorn, Napa Valley	62

ALTERNATIVE WHITE

401D Rosé, Sables d'Azur, Provence, France	10/38
402D Rose' Conundrum, Napa Valley	14/52
403D Moscato, Caposaldo, Lombardy, Italy	11/40
404D Albarino, Mar de Frades, Spain	12/46
405D White Blend, Blue Rock Baby Blue, Sonoma Coast	14/52
406 Bordeaux, Chateau Bonnet, France	35
407 Riesling, Anew, Washington State	11/38
408 Pinot Blanc, Steele, Lake County	37
409D Pinot Grigio, Piccini, Tuscany, Italy	11/42
410D Pinot Gris, King Estate, Willamette Valley	13/48
411D Pinot Grigio, Swanson, Napa	12/46
412 White Blend, Conundrum, California	48
413D Pinot Grigio, Santa Margherita, Alto Adige, Italy	16/60
414 Roussane, Truchard, Napa	60
415 Puligny-Montrachet, Louis Latour, Côte de Beaune, France	130

CHAMPAGNE

101 Brut, Taittinger, "La Francaise", Champagne, France (375ml) N.V.	45
102 Rosé Split, Moet Chandon, Epernay, France N.V.	28
103D Prosecco, Mionetto, Treviso, Italy	11/44
104D Brut, Piper Heidsieck, 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

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