



raw bar

Fresh Daily Selection of Oysters M
east & west coast varieties, champagne mignonette,
wasabi granita, traditional cocktail

Maine Lobster Cocktail 35
half Maine lobster with field greens

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

Ciabatta & Baguette 2

Housemade Steak Fries 9

Crispy Brussels Sprouts 11

House Smoke Fish Dip 10

Avocado Toast 12

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

Diver Sea Scallops 18
hot & sour hearts of palm salad

New Orleans Firecracker Oysters 15
creole aioli and mango-ginger wasabi crema

Conch & Shrimp Hush Puppies 12
house slaw, pineapple-jabenero jam

salads

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

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

entrées

Whole Yellowtail Snapper 38
slicky 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

Crispy Skin Yellowtail 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

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

Jumbo Lump Crabcake 19
cayenne creamed corn

Crispy Calamari & Shrimp 16
sweet chili lime dressing

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

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

Kale & California Raisin 13
dried cranberries, toasted almonds, in a creamy dijon-chive 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, baby red mustard greens

Char-Grilled Filet Mignon & King Crab 55
marble potatoes, melted spring onion, milk mushroom, demi

16oz N.Y. Strip 46
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 slaw, mushroom-speck citrus butter

Beignets 11
bourbon crème anglaise, coffee-mocha semifreddo

Chocolate Torte 13
mango coulis, chocolate ganache

Assorted Sorbets 11

Soufflé 19
chocolate, raspberry or Grand Marnier

*please place order for soufflé with entrée

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.