

DINNER MENU

THE FISH CO. RAW BAR

Chilled Selection of Half Shell Oysters, chili malt vinegar mignonette and house made cocktail sauce \$1.95 ea.

Fresh Clams on the Half Shell with house made cocktail sauce \$1.50 ea.

Zataran Spiced Gulf Shrimp, traditional cocktail sauce \$3.95 ea.

Sushi and Sashimi Sampler, pickled ginger, wasabi and soy \$13

Hawaiian Spiked Tuna "Poki", hand chopped fresh tuna in a soy marinade with cucumber, scallions, fresh ginger, cilantro and thai chili paste \$12

STARTERS

Grilled Diver Sea Scallops and Roasted Sweet Plantains made with chipotle-tomatillo ratatouille and cilantro olive oil \$14

Grilled Portobello and Goat Cheese Strudel with caramelized onions, green apple and peppered raspberry syrup \$12

New Orleans Firecracker Oysters with apple vinaigrette and cajun remoulade \$12

Crock Roasted Prince Edward Island Mussels, pancetta, rosemary, white wine, lemon and garlic \$11

Dungeness Crab and Louisiana Crawfish Cake, cayenne-cilantro cream, black bean-corn salsa and cilantro-aioli \$14

The "Big Easy" Seafood Gumbo, shrimp, crab, crawfish, andouille sausage, okra and filé \$11

Pan Seared Fresh Shucked Oysters with a ginger-pepper jam, wasabi coulis and asian marinated vegetables \$14

Prosciutto and Sundried Tomato Wrapped Brie, toasted walnuts and green apple relish with Jamaican rum butter \$10

Blackened Pork Tenderloin and Sweet Potato Fritter, mango-bbq sauce and heirloom tomato salsa \$12

SALADS

Hydroponic Bibb Lettuce and Candied Walnuts, with hearts of palm, panfried pancetta and gorgonzola cheese \$11

Baby Spinach and Spicy Pecan-Goat Cheese Fritters, with warm caramelized onions and walnut vinaigrette \$10

Wood Charred Portobello Mushroom, Grilled Vegetables, Housemade Mozzarella and Beefsteak Tomatoes with reduced balsamic vinegar glaze and virgin olive oil \$12

Crisp Leaves of California Romaine Caesar, shaved Wisconsin parmesan and jumbo garlic croutons \$9

Peppered Arugula and Maytag Bleu Cheese with tomatoes, lemon oil and warm red onion confit \$11

Mesclun Mixed Gourmet Greens and White Balsamic Vinaigrette with kalamata olive bruschetta \$8

BLUE MOON SPECIALTIES

Shiitake Mushroom Crusted Halibut with Wilted Swiss Chard, served with sliced potatoes and tarragon-sundried tomato vinaigrette \$29

Peppercorn Crusted Big Eye Tuna with sticky rice, sautéed baby bok choy and dijon soy-wasabi glaze \$28

Grilled Norwegian Salmon and Crab Stuffed Portobello with sundried tomato pesto, grilled polenta and garlic sautéed spinach \$27

Japanese Herb Crusted Swordfish Steak with peppered arugula and mango-curry wasabi \$30

Soy Grilled Chilean Sea Bass and Asian Stir Fry with mochi fried rice cakes and sesame toasted macadamia nuts \$30

Lump Crab and Corn Roasted Grouper with asparagus risotto and red wine butter \$30

Lobster and Shellfish Panroast sautéed in a spicy brandy-tarragon cream on a crispy capellini cake \$36

Blackened Mahi-Mahi, Giant Sea Scallops and Jumbo Shrimp, green apple mango salsa and vanilla rum butter \$30

Sautéed Yellowtail Snapper and Goat Cheese Mashed Potatoes, pan seared asparagus, artichoke hearts and kalamata olive salad \$31

Grilled Filet Mignon and Crispy Potato Pancake with roquefort cheese, toasted walnuts and grapes \$32

Applewood Bacon Wrapped Stuffed Breast of Chicken, imported swiss, spinach and sundried tomatoes \$24

Prosciutto Stuffed Veal Tenderloin with red onion jam and smoked gouda griddle cakes \$36

Herb Crusted New Zealand Rack of Lamb and Soft Polenta with grilled vegetables and port wine demi \$31