

BLUE MOON FISH CO.

This joint is jumpin'... the food's divine!

THE FISH CO. RAW BAR

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| Chilled Selection of Half Shell Oysters, chili malt vinegar mignonette | 2.50 ea. |
| Fresh Clams on the Half Shell with housemade cocktail sauce | 2.25 ea. |
| Zatarain Spiced Gulf Shrimp, traditional cocktail sauce | 3.95 ea. |
| Sushi and Sashimi Sampler pickled ginger, wasabi and soy | 14 |
| Hawaiian Spiked Tuna "Poki," hand chopped fresh tuna in a soy marinade with cucumber, scallions, fresh ginger, cilantro and thai chili paste | 13 |

STARTERS

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| New Orleans Firecracker Oysters with apple vinaigrette and cajun remoulade | 14 |
| Crock Roasted Prince Edward Island Mussels, pancetta, rosemary, white wine, lemon and garlic | 13 |
| Dungeness Crab and Louisiana Crawfish Cake, cayenne-cilantro cream, black bean-corn salsa and cilantro-aioli | 17 |
| "The Big Easy" Seafood Gumbo shrimp, crab, crawfish, andouille sausage, okra and filé | 14 |
| Prosciutto and Sundried Tomato Wrapped Brie, toasted walnuts and green apple relish with jamaican rum butter | 13 |
| Blackened Pork Tenderloin and Sweet Potato Fritter, mango-bbq sauce and heirloom tomato salsa | 14 |
| Grilled Diver Sea Scallops and Roasted Sweet Plantains with chipotle-tomatillo ratatouille and cilantro olive oil | 16 |
| Grilled Portobello and Goat Cheese Strudel with caramelized onions, green apple and peppered raspberry syrup | 14 |

SALADS

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| Hydroponic Bibb Lettuce and Candied Walnuts with hearts of palm, panfried pancetta and gorgonzola cheese | 12 |
| Baby Spinach and Spicy Pecan-Goat Cheese Fritters with warm caramelized onions and walnut vinaigrette | 11 |
| Woodcharred 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 | 12 |
| Peppered Arugula and Maytag Bleu Cheese with tomatoes, lemon oil and warm red onion confit | 13 |
| Mesclun Mixed Gourmet Greens and White Balsamic Vinaigrette with kalamata olive bruschetta | 11 |

BLUE MOON SPECIALTIES

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| Shiitake Mushroom Crusted Halibut with wilted swiss chard, sliced potatoes and tarragon-sundried tomato vinaigrette | 34 |
| Peppercorn Crusted Big Eye Tuna with sticky rice, sautéed baby bok choy and dijon soy-wasabi glaze | 32 |
| Grilled Norwegian Salmon and Crab Stuffed Portobello with sundried tomato pesto, grilled polenta and spinach | 31 |
| Japanese Herb Crusted Swordfish Steak with peppered arugula and mango-curry wasabi | 34 |
| Soy Grilled Chilean Sea Bass and Asian Stir Fry with mochi fried rice cakes and sesame toasted macadamia nuts | 38 |
| Lump Crab and Corn Roasted Grouper with asparagus risotto and red wine butter | 35 |
| Lobster and Shellfish Panroast sautéed in a spicy brandy-tarragon cream on a crispy capellini cake | 42 |
| Blackened Mahi-Mahi, Giant Sea Scallops and Jumbo Shrimp, green apple mango salsa and vanilla rum butter | 34 |
| Sautéed Yellowtail Snapper and Goat Cheese Mashed Potatoes, asparagus, artichoke hearts and kalamata olive salad | 35 |
| Grilled Filet Mignon and Crispy Potato Pancake with roquefort cheese, toasted walnuts and grapes | 37 |
| Applewood Bacon Wrapped Stuffed Breast of Chicken with imported swiss, spinach and sundried tomatoes | 27 |
| Herb Crusted New Zealand Rack of Lamb with soft polenta, grilled vegetables and port wine demi | 40 |