

LUNCH MENU

To Start

Steamed Mahogany Clams , shallots, garlic, white wine & butter with grilled ciabatta	13
Zatarain Spiced Peel & Eat Shrimp , traditional cocktail sauce and fresh lemon	14
Crock Roasted Prince Edward Island Mussels , pancetta, rosemary, white wine, lemon and garlic	13
“The Big Easy” Seafood Gumbo , shrimp, crab, crawfish, andouille sausage, okra and file	14
Wok Fried Calamari and Mesclun Mixed Greens , garlic aioli, basil tomato sauce	14

Greens

Blue Moon Greek Salad, grilled breast of chicken, kalamata olives, cucumbers, feta cheese, red onion, lemon vinaigrette	15
with Blackened Shrimp	17
Woodcharred Portabello Mushroom, Housemade Mozzarella & Beefsteak Tomato Stack, reduced balsamic vinegar, olive oil, and sweet basil	14
Blue Moon Caesar california romaine, jumbo garlic croutons and grated pecorino cheese	12
Grilled Breast of Chicken	13
Blackened Shrimp	16
Fried Oysters	16
Chopped Salad With Grilled Salmon , mixed greens, mushrooms, tomatoes, capers, olives and raisins with balsamic syrup and virgin olive oil	17
Pecan Crusted Breast of Chicken & Spinach , citrus segments, candied pecans, julienne vegetables, raspberry vinaigrette	16
Mixed Greens & Fried Select Oysters , Green Point Bleu Cheese, almonds, Hot House tomatoes	17
House Cured Salmon Gravlax , mixed greens, toasted ciabatta, tomatoes, onion and capers	15
Blackened Langostino & Baby Spinach Salad , caramelized onions, spicy pecan goat cheese fritters, walnut oil vinaigrette	16

Noodles

Grilled Portobello & Blackened Breast of Chicken , linguine, asiago cream, nutmeg	17
Angel Hair Pasta, Middle Neck Clams & Mussels , olive oil, garlic, fresh basil & tomatoes	19
Sauteed Breast of Chicken , capers, mushrooms, lemon, tomato & linguini with natural juices and fresh herbs	16
Zatarain Spiced Shrimp , tossed with linguini, wild mushrooms, spinach, tomatoes & cream	16
Seafood Penne Pasta Puttanesca , tomato, garlic, kalamatta olives, capers, red wine & basil, calamari, shrimp, mussels, fish & clams	19

Specialties

Fresh Homemade Meatloaf , garlic mashed potatoes, green beans, and wild mushroom cream with fried onion haystack	15
Grilled Norwegian Salmon Fillet , dilled herb mashers and citrus butter	17
Chicken Milanese , garlic mashed potatoes, sauteed artichoke hearts, shaved prosciutto, brown citrus butter and baby mixed greens	15
Blackened Prime Rib of Beef , roasted potatoes, garlic carrots, green beans	18
Sauteed Butterflied Yellowtail Snapper , herb mashed potatoes with scallion-tomato, mushroom & citrus butter	18
Black Pan Seared Medallions of Beef Tenderloin , wild mushroom cognac cream	19
Open Faced Foccacia , knife and fork style with avocado, tomato, crisp greens, cilantro mayonnaise and sprouts	
Grilled Breast of Chicken	15
Blackened Swordfish	16
Pan Seared Pecan Crusted Breast of Chicken , Minnesota wild rice, bacon, scallions, lingonberry sauce	17
Macadamia Nut Crusted Spiced Rum Atlantic Black Cod , Grilled bananas, basmati rice, cilantro, coconut butter	19

Sandwiches

Served with fries

Spicy Pan Seared Mahi Mahi , Tomato-cilantro salsa, garlic mayo, toasted kaiser	14
Homemade Meatloaf Sandwich on toasted Kaiser with sliced onion and Cajun mayo	14
Blackened Grouper Rueben kraut, swiss cheese, cajun remoulade	16
“Cajun Boys” Louisiana Po Boys , shredded lettuce, tomato, pickles & garlic aioli	

Shrimp	16
Oysters	18
Catfish	16

Weekday Specials

Mon	Seafood Jambalaya	19
Tues	Monte Cristo	16
Wed	Roast Pork w/apple sage stuffing	19
Thur	Fish Tacos	16
Fri	Lobster Bisque	15

Desserts

Icky Sticky Caramel Tarte with Chunky Monkey Ice Cream	11
Liquid Center Double Chocolate Torte fresh cream & wild berries	11
“Crunchy Top” Jamaican Crème Brulee fresh vanilla bean & coconut rum	10
Amaretto Cheesecake fresh berries	10
Housemade Tropical Sorbets	10

No Substitutions Bread Service 1.50 per basket

No Seperate Checks - Two for One not available for parties of 11 or more

18% Gratuity will be added to all checks before discount.