

LUNCH MENU

THE FISH CO. RAW BAR

Zataran Spiced Peel and Eat Shrimp with traditional cocktail sauce and fresh lemon
Steamed Mahogany Clams with shallots, garlic, white wine and butter with grilled ciabatta
Crock Roasted Prince Edward Island Mussels, pancetta, rosemary, white wine, lemon and garlic
House Cured Salmon Gravlax with toasted ciabatta, tomatoes, onion and capers

SALADS

Pesto and Garlic Roasted Norwegian Salmon Fillet over Mesclun Mixed Greens with citrus vinaigrette and roma tomatoes
Blackened American Red Snapper Salad, summer greens, cucumbers and herb vinaigrette
Wok Fried Calamari and Mesclun Mixed Greens with honey-dijon dressing and garlic aioli
Woodcharred Portobello Mushroom, Housemade Mozzarella and Beefsteak Tomato Stack
with reduced balsamic vinegar, olive oil and sweet basil
Blackened Langostinos and Baby Spinach with caramelized onions,
spicy pecan-goat cheese fritters and walnut oil vinaigrette
Blue Moon Caesar with crisp leaves of romaine lettuce, jumbo garlic croutons and fresh grated pecorino cheese
With Grilled Chicken
With Blackened Shrimp
Blue Moon Greek Salad with oak grilled chicken, cucumbers, olives,
vine ripe tomatoes and feta cheese over gourmet greens

BLUE MOON SPECIALTIES

Sauteed Butterflied Yellowtail Snapper, scallions, mushrooms and citrus butter with roasted potatoes and zucchini noodles
Black Pan Seared Boneless Prime Rib with roasted potatoes, beefsteak tomato and red onion salad
Sauteed Medallions of Filet Mignon and Wild Mushrooms with cracked pepper and cognac cream
Grilled Norwegian Salmon Fillet and Wilted Spinach with herb mashers and lime butter
Zataran Spiced Fresh Bay Scallops tossed with linguine, wild mushrooms, spinach and cream
Angel Hair Pasta, Mahogany Clams and Prince Edward Island Mussels with olive oil, garlic, fresh basil and tomatoes
Fresh Homemade Meatloaf with garlic mashed potatoes and green beans
"The Big Easy" Seafood Gumbo with shrimp, crab, crawfish, andouille sausage, okra and file
Topless Swordfish Sandwich. Knife and fork style with avocado, tomatoes, crisp greens,
cilantro mayonnaise, sprouts and grilled swordfish
Sauteed Breast of Chicken with capers, lemon, tomato and linguine with natural juices and fresh herbs
Blackened Dolphin Sandwich with Tomato-Cilantro Salsa, red chili mayonnaise and kaiser roll
Homemade Meatloaf Sandwich on Toasted Kaiser with sliced onions and cajun mayonnaise

DESSERTS

Icky Sticky Caramel Tarte with chunky monkey ice cream
West Bay Banana Cream White Chocolate Mousse whole bananas and cookie crust covered with white chocolate shavings
Liquid Center Double Chocolate Torte fresh cream and wild berries
"Crunchy Top" Jamaican Creme Brulée fresh vanilla bean and coconut rum
Amaretto Cheesecake, hazelnut cookie dough and fresh berries
Housemade Tropical Sorbets

Two for One not available for parties of 11 or more.

A 15% gratuity will be added to all checks before discount. Thank You.

Executive Chef - Daniel Cournoyer

Executive Pastry Chef - Maria Perera