

raw bar

Fresh Daily Selection of Oysters	champagne mignonette, wasabi granita, traditional cocktail	M
Tuna Poke	soy, ponzu, cucumber, toasted sesame seeds, avocado, cilantro	18
Fresh Local Fish Ceviche	three citrus & pickled red onion	15
Rare Seared Tuna	sliced apples, yuzu, soy, pickled fresno chilis	16
Jumbo Shrimp Cocktail	traditional cocktail	21
Middleneck Clams	horseradish cocktail	2
Blue Moon's Iced Seafood Tower	Our signature arrangement of fresh seasonal shellfish, oysters, shrimp, clams, ceviche, tuna poke & Maine lobster cocktail	94

starters

The Big Easy Seafood Gumbo	shrimp, crab, crawfish, andouille sausage, okra, file	15
Maine Lobster Bisque	dry sack sherry & cream	15
Prosciutto Wrapped Brie	sundried tomato pesto, vanilla rum butter, warm green apple - golden raisin chutney	15
Diver Sea Scallops	hot & sour hearts of palm salad	18
Conch & Shrimp Hush Puppies	house slaw, pineapple-jabenero jam	12
New Orleans Firecracker Oysters	creole aioli and mango-ginger wasabi crema	15
Jumbo Lump Crabcake	cayenne creamed corn	19
Crispy Calamari & Shrimp	sweet chili lime dressing	16
Grilled Octopus	long stem artichokes, gigande bean, heirloom tomatoes, preserved lemon vinaigrette	23
P.E.I. Mussels	rosemary, garlic, pancetta, white wine butter	16

salads

Rosemary Roasted Golden Beets	watercress, goat cheese, spicy toasted pecans, vanilla bean vinaigrette	13
Hearts of Romaine Caesar	shaved parmesan, garlic croutons, cracked black pepper	12
Fresh Burrata Mozzarella	heirloom tomatoes, basil oil, ver jus, black volcanic sea salt	16
Kale & California Raisin	dried cranberries, toasted almonds, in a creamy dijon-chive dressing	11
Baby Spinach & Pecan Goat Cheese Fritters	caramelized onions, herb vinaigrette	11
Iceberg Wedge	crisp bacon, tomato, Maytag blue cheese, 8 minute egg, avocado buttermilk dressing	12

entrées

Crispy Whole Yellowtail Snapper	sticky rice, cucumber kimchee, spicy yuzu.	38
Lump Crab & Corn Roasted Black Grouper	wild mushroom & asparagus risotto, red wine butter	44
Jerk Spiced Grilled Swordfish	coconut almond pilaf, garlic green beans, papaya salsa	42
Macadamia Nut Crusted Chilean Seabass	stir fry vegetables, crispy rice cake, sweet cilantro soy.	45
Angel Hair w/ Rock Shrimp, Clams, Mussels & Calamari	roasted tomatoes, garlic, basil, white wine	36
Pan Roasted Yellowtail Snapper	boniato mash, garlic green beans, pink shrimp sofrito	43
Black Salt, Sesame & Nori Crusted Yellowfin Tuna	sticky rice, baby bok choy, green tea-red miso sauce	39
Diver Sea Scallops	butternut squash, roasted poblano & charred corn zhash, bacon onion jam	43
Blackened Local Mahi Mahi	lobster & pink shrimp "Mac n Peas," zucchini noodles, citrus butter	42
Faroe Island Salmon	shallot confit, spinach, oyster mushrooms, romesco	38
Grilled Rack of Lamb Chops	creamy polenta, haricot verts, port wine demi	44
14oz Hatfield Farms Pork Chop	baby kale, yukon mash, smoked apple chutney	37
Bell & Evans Breast of Chicken	speck, butternut squash risotto, rapini	32
Char-Grilled Filet Mignon	roasted root vegetable-mushroom-asparagus hash, port wine demi, Danish bleu cheese	45
16oz Prime Ribeye	hand-cut steak fries, asparagus, caramelized onions, crispy shiitakes	46

Please do not ask to modify dishes as we adhere to strict recipe guidelines. We butcher & serve local day-boat fish. Limited quantities are available to ensure freshness.

sides \$8

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| butternut squash hash | hand-cut steak fries |
| maple horseradish brussels sprouts | sea salt grilled jumbo asparagus |
| creamy parmesan polenta | roasted root vegetable hash |
| boniato mash | yukon gold mash |
| rock shrimp "Mac N Peas" \$14 | |

Soufflé 19
 chocolate, raspberry or Grand Marnier
 *please place order for soufflé with entrée

BLUE MOON FISH COMPANY IS PROUD TO BE LOCALLY OWNED AND OPERATED SINCE 1996.

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.



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