

# — BLUE MOON FISH CO. —

## RAW BAR

Fresh Daily Selection of Oysters ..... 4 <i>champagne mignonette, wasabi granita, traditional cocktail</i>	Blue Moon Iced Seafood Tower ..... 94 <i>Our signature arrangement of fresh seasonal shellfish, oysters, shrimp, clams, ceviche, tuna poke &amp; Maine lobster cocktail</i>
Middleneck Clams ..... 2 <i>horseradish cocktail</i>	Tuna Poke ..... 18 <i>soy, ponzu cucumber, toasted sesame seeds, avocado cilantro, wonton chips</i>
Local Fish & Shrimp Ceviche ..... 15 <i>three citrus, pickled red onion &amp; Fresno chilis</i>	Ora King Salmon Poke ..... 18 <i>white soy, miso, ginger, rice vinager, radish, scallion, bean sprouts, heirloom carrots, edamame, forbidden rice</i>
Jumbo Shrimp Cocktail ..... 24 <i>traditional cocktail</i>	
Chilled King Crab 8oz ..... 48	

## STARTERS

The Big Easy Seafood Gumbo ..... 15 <i>shrimp, crab, crawfish, andouille sausage, okra, file</i>	Crispy Calamari & Shrimp ..... 16 <i>sweet chili lime (shrimp only - add \$4)</i>
Maine Lobster Bisque ..... 15 <i>dry sack sherry &amp; cream</i>	Grilled Octopus ..... 23 <i>artichokes, marble potatoes, heirloom tomatoes, preserved lemon vinaigrette, black garlic</i>
New Orleans Firecracker Oysters ..... 18 <i>creole aioli and mango-ginger wasabi crema</i>	Pan Braised Hollander Mussels ..... 18 <i>calabrian chilis, chorizo-saffron bouillabaisse broth</i>
Jumbo Lump Crabcake ..... 19 <i>sweet corn emulsion</i>	Puff Pastry Prosciutto Wrapped Brie ..... 15 <i>roasted tomato pesto, vanilla rum butter, warm green apple - golden raisin chutney</i>
Grilled Jumbo Shrimp & Herb Polenta Toast ..... 24 <i>toasted garlic, caperberries, lemon, anchovie butter, romesco</i>	Lobster & Chorizo Empanadas ..... 21 <i>street corn, cotija, aji panca</i>

## SALADS

Rosemary Roasted Gold & Red Beets ..... 16 <i>upland cress, goat cheese, spicy toasted pecans, vanilla bean vinaigrette</i>	Baby Spinach ..... 14 <i>pecan-goat cheese fritters, caramelized onions, herb vinaigrette</i>
Hearts of Romaine Caesar ..... 13 <i>shaved parmesan, garlic croutons, cracked black pepper</i>	Butter Poached Maine Lobster & Burrata Salad ..... 39 <i>heirloom tomatoes, bibb lettuce, shaved fennel, arugula, citrus</i>
Pork Belly & Poached Pear Salad ..... 25 <i>bibb lettuce, candied pecans, pickled onions, vanilla bean vinaigrette</i>	Iceberg Wedge ..... 15 <i>crisp bacon, tomato, Maytag blue cheese, 8 minute egg, avocado buttermilk dressing</i>

## ENTREES

Crispy Whole Yellowtail Snapper <i>sticky rice, cucumber kimchee, spicy yuzu</i> ..... 39
Blue Crab & Corn Roasted Black Grouper <i>wild mushroom &amp; asparagus risotto, red wine butter</i> ..... 44
Zaatar Spiced Grilled Swordfish <i>green chickpea tabouli, roasted tomato harissa, olive tapanade</i> ..... 42
Macadamia Nut Crusted Chilean Seabass <i>stir fry vegetables, sticky rice cake, sweet cilantro soy</i> ..... 46
Black Linguini w/ Shrimp, Clams, Mussels, and Octopus <i>calabrian chili, preserved lemon, roasted tomato, zucchini noodles</i> ..... 41
Pan Roasted Yellowtail Snapper <i>crisp yucca, garlic green beans, pink shrimp sofrito</i> ..... 43
Sesame & Nori Crusted Yellowfin Tuna <i>blue crab, edamame, sweet corn, succotash, roasted carrot-yellow curry</i> ..... 42
Diver Sea Scallops <i>butternut squash, roasted poblano &amp; charred corn hash, bacon onion jam</i> ..... 43
Blackened Local Mahi Mahi <i>lobster &amp; pink shrimp "Mac n Peas," zucchini noodles, citrus butter</i> ..... 42
Herb Seared Faroe Island Salmon <i>shallot confit, spinach, oyster mushrooms, crispy marble potatoes, romesco</i> ..... 38
Roasted Rack of Lamb Chops <i>roasted root vegetables, toasted pine nut farro, demi</i> ..... 45
14oz Hatfield Farms Pork Chop <i>baby kale, yukon mash, smoked apple chutney</i> ..... 38
Bell & Evans Breast of Chicken <i>sweet potato-goat cheese gnocchi, rapini</i> ..... 33
Char-Grilled Filet Mignon & King Crab <i>marble potato, melted spring onion, maitake mushrooms, haricot verts, port wine demi</i> ..... 55
16oz New York Strip <i>parmesan-rosemary steak fries, grilled asparagus, caramelized onions, crispy shiitakes</i> ..... 45

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 12

butternut squash hash	sea salt grilled jumbo asparagus
green chickpea tabouli	sweet potato-goat cheese gnocchi
maple horseradish brussels sprouts	yukon gold mash
roasted root vegetable hash	hand-cut steak fries

Lobster & Shrimp "Mac n' Peas" 18

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.