



# BLUE MOON FISH COMPANY

## Starters

**The Big Easy Seafood Gumbo**  
Cup 8 / Bowl 12

shrimp, crab, crawfish, andouille sausage, okra, file

**Maine Lobster Bisque**  
Cup 8 / Bowl 12

dry sack sherry & cream

**New Orleans  
Firecracker Oysters** 14

creole aioli and mango-ginger wasabi crema

**Jumbo Lump Crabcake** 18

sweet corn emulsion

**Crispy Calamari & Shrimp** 14

sweet chili lime dressing

(SHRIMP only) add \$4

**Grilled Octopus** 21

marble potatoes, artichokes, heirloom tomatoes, preserved lemon vinaigrette

**Pan Braised Hollander Mussels** 15

calabrian chilis, chorizo-saffron bouillabaisse broth

**Lobster & Chorizo Empanadas** 21

street corn, cojita, aji panca

.....



## BETWEEN THE BREAD

**Open Faced Swordfish Sandwich** 21

tomato, avocado crema, lettuce, alfalfa sprouts, garlic aioli

**Big Time Burger** 19

brie cheese, truffle aioli, caramelized onions, A1 steak sauce

**Char-Grilled Prime Burger** 16

lettuce, tomato, onion

**Crabcake Sliders** 19

crunchy slaw, pineapple-habanero jam

**Major Crunchy Fish Sandwich** 17

shredded sweet slaw, key lime mustard

**Blackened Mahi Sandwich** 21

lettuce, tomato, house potato chips

**Blackened Chicken Sandwich** 17

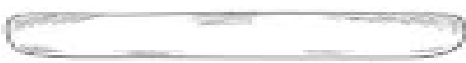
aged white cheddar, bacon, tomato, bibb, avocado crema

**Smoked Brisket Sandwich** 17

chili de arbol ketchup, buttermilk onions, brioche

**New England Lobster Roll** 25

w/ pink shrimp, bibb lettuce, brioche bun  
(substitute over mixed greens salad - add \$2)



## Raw Bar

**Fresh Daily  
Selection of Oysters** 4

east & west coast varieties, champagne mignonette, wasabi granita, traditional cocktail

**Middleneck Clams** 2

horseradish cocktail

**Shrimp & Local Fish Ceviche** 13

three citrus, pickled red onion & Fresno chilis

**Yellowfin Tuna Poke Bowl** 18

soy, ponzu, cucumber, toasted sesame seeds, avocado, cilantro, sprouts, sticky rice

**Ora King Salmon Poke Bowl** 19

white soy, miso, ginger, rice vinegar, radish, scallion, bean sprouts, heirloom carrot, edamame, forbidden rice

**Jumbo Shrimp Cocktail** 24

traditional cocktail

.....

## Tasty Street Tacos

**Smoked Chicken Tacos** 15

black mole, pepitas, cotija, cheddar, slaw

**Fresh Mahi Tacos** 16

grilled or blackened, hard-soft shells, salsa, queso fresco, avocado crema

**Shrimp Tacos** 16

grilled or blackened, hard-soft shells, salsa, queso fresco, avocado crema

**Crunchy Fish Tacos** 16

fresh beer battered cod, slaw, pineapple-habanero jam

.....

## For the Table

**Housemade Steak Fries** 10

parmesan, rosemary, romesco dip

**Crispy Brussels Sprouts** 11

horseradish, sweet soy-maple glaze

**House Smoked Wahoo Dip** 13

pickled chilis, togarashi chips

**Avocado Toast** 12

tomato salsa, evoo, sea salt & micro cilantro

**Ciabatta & Baguette**

roasted garlic, olive oil  
(available on request)



## CRISP GREENS

**Spinach Salad w/ Blackened Shrimp** 17

baby spinach, caramelized onion, red pepper, pecan-goat cheese fritters

**Shaved Brussels Chicken Salad** 19

grilled chicken breast, baby kale, bacon lardons, cranberries, orange segments, bleu cheese, brown butter-whole grain vinaigrette

**Blackened Salmon Chopped Salad** 20

sprouts, craisans, toasted almonds, mushrooms, green chick peas, carrots & tomato

**Key West Pink Shrimp Cobb** 19

bleu cheese, egg, avocado, bacon, iceberg lettuce, tomato, corn, avocado-ranch dressing

**Pork Belly & Poached Pear Salad** 20

bibb lettuce, candied pecans, pickled onions, vanilla bean vinaigrette

**Hearts of Romaine Caesar** 12

shaved parmesan, garlic croutons, cracked black pepper  
(add GRILLED CHICKEN \$8) (add SHRIMP \$8) (add SALMON \$12) (add FLASH FRIED OYSTERS \$12) (add CRABCAKES \$14)

.....

## BIG PLATES

**Angel Hair Pasta  
Toasted Garlic & Tomato** 16

fresh basil, white wine, butter

(add GRILLED CHICKEN \$8) (add SHRIMP \$8)  
(add SALMON \$12)

**Linguini w/ Smoked Chicken** 21

crimini mushroom, roasted tomatoes, rosemary, saba cream

**Herb Seared Salmon** 26

shallot confit, marble potatoes, spinach, oyster mushrooms, romesco

**Pan Roasted Mahi Mahi** 26

boniato mash, garlic green beans, pink shrimp sofrito

**Zataar Spice  
Grilled Swordfish** 29

green chickpea tabouli, roasted tomato harissa, olive tapenade

**Chicken Milanese** 21

yukon mash, tomato & arugula salad, artichoke, caper-mushroom-speck citrus butter

**Smoked Chicken Breast Jambalaya** 23

pink shrimp, andouille sausage, basmati rice, haricot verts

To ensure the best service possible, we must strictly adhere to our recipe specifications. Please do not ask us to modify, substitute or alter our menu.

## Something Sweet 9

**Crunchy Top Creme Brulee**  
vanilla bean, spiced rum, brown sugar

**Chocolate Torte**  
mango coulis, chocolate ganache

**Icky Sticky Caramel Tarte**  
white chocolate bread pudding, ice cream

**New York Style Ginger Cheesecake**  
heirloom carrot cake crust, tangerine cream anglaise

**Key Lime Pie**  
toasted coconut meringue, graham cracker crust

**Assorted Sorbets**

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.