



## raw bar

**Fresh Daily Selection of Oysters** 4  
east & west coast varieties, champagne mignonette,  
wasabi granita, traditional cocktail

**Yellowfin Tuna Poke** 18  
soy, toasted sesame seeds, avocado, cilantro, cucumber

**Ora King Salmon Poke** 18  
white soy, miso, ginger, rice vinager, radish, scallion, bean sprouts,  
heirloom carrot, edamame, forbidden rice

**Shrimp & Local Fish Ceviche** 15  
three citrus, pickled red onion & Fresno chilis

**Jumbo Shrimp Cocktail** 24  
traditional cocktail sauce

**Middleneck Clams** 2  
horseradish cocktail

**Blue Moon's Iced Seafood Tower** 94  
Our signature arrangement of fresh seasonal shellfish, oysters, shrimp,  
clams, ceviche, miso honey tuna & Maine lobster cocktail

## for the table

**Housemade Steak Fries & Romesco** 12

**Crispy Brussels Sprouts** 12

**House Smoked Wahoo Dip** 13

**Ciabatta & Baguette**  
*(available on request)*

# BLUE MOON FISH COMPANY

## MIDDLE MENU

### starters

**The Big Easy Seafood Gumbo** 15  
shrimp, crab, crawfish, andouille sausage, okra, file

**Maine Lobster Bisque** 15  
dry sack sherry & cream

**New Orleans Firecracker Oysters** 18  
creole aioli and mango-ginger wasabi crema

**Jumbo Lump Crabcake** 19  
cayenne creamed corn

**Grilled Octopus** 23  
artichokes, marble potatoes, heirloom tomatoes, preserved lemon vinaigrette

**Pan Braised Hollander Mussels** 18  
calabrian chilis, chorizo-saffron bouillabaisse broth

**Crispy Calamari & Shrimp** 16  
sweet chili lime dressing (shrimp only - add \$4)

**Lobster & Chorizo Empanadas** 21  
street corn, cotija, aji panca

### salads

**Rosemary Roasted Red & Golden Beets** 16  
watercress, goat cheese, spicy toasted pecans, vanilla bean vinaigrette

**Hearts of Romaine Caesar** 13  
shaved parmesan, polenta croutons, cracked black pepper

**Butter Poached Maine Lobster & Burrata Salad** 39  
heirloom tomatoes, bibb lettuce, shaved fennel, arugula, citrus

**Baby Spinach** 14  
pecan-goat cheese fritters, caramelized onions, herb vinaigrette

### entrées

**Crispy Whole Yellowtail Snapper** 39  
sticky rice, cucumber kimchee, citrus soy sesame glaze

**Zataar Spiced Grilled Swordfish** 42  
green chickpea tabouli, roasted tomato harissa, olive tapenade

**Black Linguini w/ Shrimp, Clams, Mussels & Octopus** 41  
calabrian chili, preserved lemon, roasted tomato, zucchini noodles

**Pan Roasted Yellowtail Snapper** 43  
crisp yucca, garlic green beans, pink shrimp sofrito

**Blackened Local Mahi Mahi** 42  
shrimp "Mac n Peas," zucchini noodles, citrus butter

**Bell & Evans Breast of Chicken** 33  
sweet potato goat cheese gnocchi, rapini

**Char-Grilled Filet Mignon & King Crab** 55  
marble potatoes, melted spring onion, maitake mushrooms, demi

**16oz N.Y. Strip** 45  
hand cut steak fries, asparagus, caramelized onions, crispy shiitakes

**Herb Seared Faroe Island Salmon** 38  
shallot confit, marble potatoes, spinach, oyster mushrooms, romesco

**14oz Hatfield Farms Pork Chop** 38  
baby kale, yukon mash, smoked apple chutney

### desserts

**Crunchy Top Creme Brulee** 13  
vanilla bean, spiced rum, brown sugar

**Key Lime Pie** 13  
toasted coconut meringue, graham cracker crust

**White Chocolate Lemoncello Cake** 13  
berries, raspberry coulis

**Icky Sticky Caramel Tarte** 14  
white chocolate bread pudding, ice cream

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.