## BLUE MOON FISH COMPANY

### SALADS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hearts of Romaine Caesar</td>
<td>13</td>
</tr>
<tr>
<td>shaved parmesan, ciabatta crostini, cracked black pepper</td>
<td></td>
</tr>
<tr>
<td>Roasted Golden Beet &amp; Stracciatella Crema</td>
<td>17</td>
</tr>
<tr>
<td>arugula, red onion, red pepper, red bell pepper, toasted pine nuts, gorgonzola, red wine vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

### STARTERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup Of The Day</td>
<td>15</td>
</tr>
<tr>
<td>The Big Easy Seafood Gumbo</td>
<td>15</td>
</tr>
<tr>
<td>shrimp, crab, crawfish, andouille sausage, okra, file</td>
<td></td>
</tr>
<tr>
<td>Lobster Bisque</td>
<td>15</td>
</tr>
<tr>
<td>Burrata</td>
<td>17</td>
</tr>
<tr>
<td>Burrata</td>
<td>17</td>
</tr>
<tr>
<td>Crispy Calamari</td>
<td>16</td>
</tr>
<tr>
<td>Crispy Sticky Ribs</td>
<td>15</td>
</tr>
<tr>
<td>sweet chili-lime</td>
<td></td>
</tr>
<tr>
<td>Grilled Octopus</td>
<td>23</td>
</tr>
<tr>
<td>asartokes, crisp marl, potatoes, heirloom tomatoes, black garlic vinaigrette</td>
<td></td>
</tr>
<tr>
<td>King Crab Four Cheese Fondue</td>
<td>25</td>
</tr>
<tr>
<td>panne flavered</td>
<td></td>
</tr>
<tr>
<td>Pan Braised Middleneck Clams</td>
<td>18</td>
</tr>
<tr>
<td>nduja, rosemary, smoked tomato broth</td>
<td></td>
</tr>
<tr>
<td>Steamed Mussels</td>
<td>18</td>
</tr>
<tr>
<td>saffron butter, fennel, piquillo peppers, cilatino, toasted garlic</td>
<td></td>
</tr>
<tr>
<td>Shrimp &amp; Chorizo Empanadas</td>
<td>17</td>
</tr>
<tr>
<td>aince corn, cotija cheese, ai purano</td>
<td></td>
</tr>
<tr>
<td>New Orleans Firecracker Oysters</td>
<td>18</td>
</tr>
<tr>
<td>zeelie, and mango-ginger wasabi crema</td>
<td></td>
</tr>
<tr>
<td>Jumbo Lump Crabcake</td>
<td>19</td>
</tr>
<tr>
<td>stone ground mustard cream</td>
<td></td>
</tr>
<tr>
<td>Puff Pastry Prosciutto Wrapped Brie</td>
<td>15</td>
</tr>
<tr>
<td>roasted tomato peks, vanilla rum but, warm green apple - golden raisin chalmy</td>
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### ENTREES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Baby Spinach</td>
<td>14</td>
</tr>
<tr>
<td>pecan-goat cheese fritters, caramelized onions, house vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Iceberg Wedge</td>
<td>15</td>
</tr>
<tr>
<td>crisp bacon, tomato, Zunio's Blue cheese, 8 minute egg, avocado butternut hollandaise dressing</td>
<td></td>
</tr>
<tr>
<td>Liguini &amp; Shrimp, Clams, Mussels</td>
<td>39</td>
</tr>
<tr>
<td>calamari chilli, preserved lemon, toasted tomato, zucchini noodles</td>
<td></td>
</tr>
<tr>
<td>Diver Sea Scallops</td>
<td>43</td>
</tr>
<tr>
<td>golden beets, beluga lentii, multicane crema, bacon lardons, angula chilli oil</td>
<td></td>
</tr>
<tr>
<td>Blackened Local Mahi Mahi</td>
<td>42</td>
</tr>
<tr>
<td>Key West pink shrimp “Mac n’ Peas,” zucchini noodles, citrus butter</td>
<td></td>
</tr>
<tr>
<td>Herb Seared 60 South Salmon</td>
<td>38</td>
</tr>
<tr>
<td>sh Huffi confit, spinach, oyster mushrooms, crispy marble potatoes, romesco</td>
<td></td>
</tr>
<tr>
<td>Prosciutto Basil Wrapped Airline Chicken</td>
<td>35</td>
</tr>
<tr>
<td>mapale butternut puree, broccoli</td>
<td></td>
</tr>
<tr>
<td>140z Hatfield Farms Pork Chop</td>
<td>38</td>
</tr>
<tr>
<td>baby kale, ho doleho polenta cake, smoked apple chutney</td>
<td></td>
</tr>
<tr>
<td>Grilled Rack of Lamb Chops</td>
<td>45</td>
</tr>
<tr>
<td>almond crast, safon-golden raisin coos, upland crass, pomegranate-mint demi</td>
<td></td>
</tr>
<tr>
<td>Blue Crab &amp; Corn Roasted Grouper</td>
<td>44</td>
</tr>
<tr>
<td>wild mushroom &amp; asparagus risoto, red wine butter</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted YellowTail Snapper</td>
<td>43</td>
</tr>
<tr>
<td>coconut lime boniato mash, garlic green beans, pink shrimp sofrito</td>
<td></td>
</tr>
<tr>
<td>Crispy Whole Fish</td>
<td>39</td>
</tr>
<tr>
<td>charred pineapple pork belly fried rice, carrot kinuchee</td>
<td></td>
</tr>
<tr>
<td>Char-Grilled Filet Mignon</td>
<td>42</td>
</tr>
<tr>
<td>cauliflower-parsnip brown butter puree, mushroom ragout, charred broccolus</td>
<td></td>
</tr>
<tr>
<td>140z Prime Bone-In Ribeye</td>
<td>55</td>
</tr>
<tr>
<td>chosin-bedroom potato hash, salsa verde</td>
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</tr>
</tbody>
</table>

*ADD 3oz KING CRAB TO ANY ENTREE  $18*

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saffron Golden Raisin Cous Cous 10</td>
<td></td>
</tr>
<tr>
<td>Maple Horseradish Brussels Sprouts 10</td>
<td></td>
</tr>
<tr>
<td>Yukon Gold Mash 10</td>
<td></td>
</tr>
<tr>
<td>Coconut Lime Boniato Mash 10</td>
<td></td>
</tr>
<tr>
<td>Pineapple Pork Belly Fried Rice 10</td>
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### SIDES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sea Salt Grilled Jumbo Asparagus 10</td>
<td></td>
</tr>
<tr>
<td>Cauliflower-Parsnip Purée 10</td>
<td></td>
</tr>
<tr>
<td>Maple Butternut Purée 10</td>
<td></td>
</tr>
<tr>
<td>Chorizo-Sweet Corn Potato Hash 10</td>
<td></td>
</tr>
<tr>
<td>Key West Pink Shrimp “Mac n’ Peas” 14</td>
<td></td>
</tr>
</tbody>
</table>

### EVENTS & HOLIDAYS

**Enjoy Our Famous 2 for 1 Lunches (Mon to Sat, 11:30am - 3pm)**
Host your  holiday party with Blue Moon!
Thanksgiving All Day Brunch (11am - 6pm)
Make Your Winterfest Boat Parade Reservations Today! (Saturday December 14th)
We Are Open Christmas Eve & Christmas Day!!
Christmas Day Brunch (10:30am - 3pm)
NYE 2020!! Ring In The New Year With Blue Moon!
Then Join Us For Brunch On New Years Day (10:30am - 3pm)

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.

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.
**Signature Cocktails 16**

BlackBerry Mojito  
Mount Gay-Eclipse Rum, Fresh Lime Juice, Fresh Blackberry, Mint Leaf, Ginger Beer

Cucumber Mint Refresher  
Hendrick’s Gin, St. Germain, Agave, Fresh Lemon Juice, Mint Sprig

Spice Ginger Pear Martini  
Grey Goose Pear, Ginger Liqueur, Pear Nectar, Fresh Lime Juice, Fresh Ginger

Tropical Old Fashion  
1888 Brugal Rum, Brother Cardamom Bitters, Pineapple

Barrel Aged Manhattan  
Slaughter House, Michter’s Kentucky Straight Rye, Orange Bitters

Smoked Paloma  
Casamiento Reposado, Pink Grapefruit Juice, Agave, Fresh Lime Juice, Smoked Sea Salt Rim

Passion Mule  
Hanger One, Ginger Beer, Fresh Passion Fruit, Fresh Lime Juice

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**CHAMPAGNE / SPARKLING**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>Brut, Tattinger, “La Francaise”, Champagne, France (375ml) N.V.</td>
<td>45</td>
</tr>
<tr>
<td>101</td>
<td>Prosecco Split, Casa Fara, Extra Dry</td>
<td>18</td>
</tr>
<tr>
<td>102</td>
<td>Rosé Split, Moet Chandon, Epernay, France N.V.</td>
<td>28</td>
</tr>
<tr>
<td>103D</td>
<td>Prosecco, Mionetto, Treviso, Italy</td>
<td>11/45</td>
</tr>
<tr>
<td>104</td>
<td>Brut, Piper Heidsieck, Champagne N.V.</td>
<td>70</td>
</tr>
<tr>
<td>105D</td>
<td>Brut, Tattinger, “La Francaise”, Champagne, France N.V.</td>
<td>16/70</td>
</tr>
<tr>
<td>106</td>
<td>Perrier Jouet “Grand Brut”, Epernay, France N.V.</td>
<td>85</td>
</tr>
<tr>
<td>107</td>
<td>Tattinger Rosé “Cuvee Prestige”, Reims, France N.V.</td>
<td>92</td>
</tr>
<tr>
<td>108</td>
<td>Veuve Clicquot, Brut “Yellow Label,” Reims, France N.V.</td>
<td>120</td>
</tr>
<tr>
<td>109</td>
<td>Moet Rose, “Nectar Imperial”, Epernay, France N.V.</td>
<td>125</td>
</tr>
<tr>
<td>110</td>
<td>Dom Perignon, Epernay, France Vintage’09</td>
<td>300</td>
</tr>
<tr>
<td>112</td>
<td>Perrier Jouet Rose, “Belle Epoque” Epernay, France</td>
<td>450</td>
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**PINOT GRIGIO / PINOT GRIS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>409D</td>
<td>Pinot Grigio, Piccini, Tuscany, Italy</td>
<td>11/42</td>
</tr>
<tr>
<td>410D</td>
<td>Pinot Gris, King Estate, Willamette Valley</td>
<td>13/48</td>
</tr>
<tr>
<td>411</td>
<td>Pinot Gris, Swanson, Napa</td>
<td>46</td>
</tr>
<tr>
<td>413D</td>
<td>Pinot Gris, Santa Margherita, Alto Adige, Italy</td>
<td>16/60</td>
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**SAUVIGNON BLANC**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>301D</td>
<td>Craggly Range, Martinborough</td>
<td>15/54</td>
</tr>
<tr>
<td>302D</td>
<td>Kim Crawford, Marlborough</td>
<td>13/45</td>
</tr>
<tr>
<td>303</td>
<td>Frog’s Leap Winery, Rutherford</td>
<td>46</td>
</tr>
<tr>
<td>304D</td>
<td>Hall, Napa Valley</td>
<td>18/68</td>
</tr>
<tr>
<td>305</td>
<td>Cakebread Cellars, Napa Valley</td>
<td>54</td>
</tr>
<tr>
<td>306</td>
<td>Duckhorn, Napa Valley</td>
<td>62</td>
</tr>
<tr>
<td>307D</td>
<td>Sancerre, Loire Valley</td>
<td>16/60</td>
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**CHARDONNAY**

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<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>200D</td>
<td>Benizer, Sonoma</td>
<td>11/40</td>
</tr>
<tr>
<td>201D</td>
<td>St. Francis, Sonoma</td>
<td>12/44</td>
</tr>
<tr>
<td>202D</td>
<td>Chalk Hill, Sonoma</td>
<td>13/48</td>
</tr>
<tr>
<td>204D</td>
<td>Mer Soleil, Santa Lucia Highlands</td>
<td>15/56</td>
</tr>
<tr>
<td>205D</td>
<td>ZD, Carneros</td>
<td>65</td>
</tr>
<tr>
<td>207D</td>
<td>Martin “Metallico”, Monterey</td>
<td>14/52</td>
</tr>
<tr>
<td>208</td>
<td>Stag’s Leap Wine Cellars, “Karia”, Napa</td>
<td>59</td>
</tr>
<tr>
<td>209D</td>
<td>Cakebread Cellars, Napa</td>
<td>21/71</td>
</tr>
<tr>
<td>210</td>
<td>Newton, Unfiltered, Napa</td>
<td>100</td>
</tr>
<tr>
<td>211</td>
<td>Far Niente, Napa</td>
<td>110</td>
</tr>
<tr>
<td>212</td>
<td>Jordan, Russian River</td>
<td>70</td>
</tr>
<tr>
<td>213</td>
<td>Domaine Dutour, Pouilly-Fuisse</td>
<td>98</td>
</tr>
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**ALTERNATIVE WHITE**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>401D</td>
<td>Rosé, Maison Salya, Provence, France</td>
<td>12/44</td>
</tr>
<tr>
<td>402D</td>
<td>Rosé’ Conundrum, Napa Valley</td>
<td>14/52</td>
</tr>
<tr>
<td>403D</td>
<td>Moscato, Capsal, Lombardy, Italy</td>
<td>11/40</td>
</tr>
<tr>
<td>404D</td>
<td>Albarrino, Mal de Frades, Spain</td>
<td>12/46</td>
</tr>
<tr>
<td>407D</td>
<td>Riesling, The Seeker, Mosel, Germany</td>
<td>11/40</td>
</tr>
<tr>
<td>408</td>
<td>Pinot Blanc, Steele, Lake County</td>
<td>3/8</td>
</tr>
<tr>
<td>412</td>
<td>White Blend, Conundrum, California</td>
<td>4/8</td>
</tr>
<tr>
<td>414</td>
<td>Roussane , Truchard, Napa</td>
<td>6/0</td>
</tr>
</tbody>
</table>

**WHITE**

**RED**

**PINOT NOIR**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>700B</td>
<td>Cherry Pie, Sonoma County</td>
<td>13/48</td>
</tr>
<tr>
<td>702B</td>
<td>Macon, California</td>
<td>15/56</td>
</tr>
<tr>
<td>703B</td>
<td>King Estate, Willamette Valley</td>
<td>18/60</td>
</tr>
<tr>
<td>704</td>
<td>Steele, Carneros</td>
<td>52</td>
</tr>
<tr>
<td>705</td>
<td>Truchard, Napa</td>
<td>56</td>
</tr>
<tr>
<td>706</td>
<td>Backen, Bien Nacido</td>
<td>60</td>
</tr>
<tr>
<td>707B</td>
<td>Z, Carneros</td>
<td>17/64</td>
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<tr>
<td>708</td>
<td>Lucienne “Smith Vineyard”, Soledad, CA</td>
<td>69</td>
</tr>
<tr>
<td>709B</td>
<td>David Bruce, Russian River</td>
<td>20/76</td>
</tr>
<tr>
<td>711</td>
<td>Cakebread, Anderson Valley</td>
<td>78</td>
</tr>
<tr>
<td>712</td>
<td>Duckhorn “Goldeneve”, Anderson Valley</td>
<td>85</td>
</tr>
<tr>
<td>713</td>
<td>Three Sticks, Sonoma Coast</td>
<td>90</td>
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**MERLOT**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>602B</td>
<td>StFrancis, Sonoma</td>
<td>12/44</td>
</tr>
<tr>
<td>603B</td>
<td>Steele, Lake County</td>
<td>14/52</td>
</tr>
<tr>
<td>604</td>
<td>Emmolo, Napa</td>
<td>70</td>
</tr>
<tr>
<td>606</td>
<td>Duckhorn, Napa</td>
<td>95</td>
</tr>
<tr>
<td>607</td>
<td>Cakebread, Napa</td>
<td>110</td>
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</tbody>
</table>

**CABERNET SAUVIGNON**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>500B</td>
<td>Barhse, Paso Robles</td>
<td>12/44</td>
</tr>
<tr>
<td>501B</td>
<td>B R Cohn, Silver Label, Sonoma</td>
<td>14/52</td>
</tr>
<tr>
<td>503B</td>
<td>Kenwood, Jack London, Sonoma</td>
<td>17/65</td>
</tr>
<tr>
<td>506</td>
<td>Starmint, Napa</td>
<td>54</td>
</tr>
<tr>
<td>507</td>
<td>Decoy, Sonoma</td>
<td>58</td>
</tr>
<tr>
<td>508</td>
<td>Austin Hope, Paso Robles</td>
<td>75</td>
</tr>
<tr>
<td>509</td>
<td>Rodney Strong Reserve, Alexander Valley</td>
<td>80</td>
</tr>
<tr>
<td>510</td>
<td>Merryvale, Napa</td>
<td>95</td>
</tr>
<tr>
<td>512</td>
<td>Frog’s Leap, Rutherford</td>
<td>85</td>
</tr>
<tr>
<td>513</td>
<td>Stag’s Leap Wine Cellars, “Artemis”, Napa Valley</td>
<td>125</td>
</tr>
<tr>
<td>514</td>
<td>Jordan, Alexander Valley</td>
<td>120</td>
</tr>
<tr>
<td>515</td>
<td>Cakebread Cellars, Napa</td>
<td>130</td>
</tr>
<tr>
<td>516</td>
<td>Darioush, Napa</td>
<td>150</td>
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<tr>
<td>517</td>
<td>Silver Oak, Napa Valley</td>
<td>175</td>
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<tr>
<td>518</td>
<td>Plumpjack, Oakville</td>
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</tr>
<tr>
<td>519</td>
<td>Far Niente, Napa</td>
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<tr>
<td>520</td>
<td>Opus One, Napa</td>
<td>370</td>
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**ALTERNATIVE RED**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>801B</td>
<td>Malbec, Trapiche “Baquel”, Mendoza</td>
<td>11/40</td>
</tr>
<tr>
<td>802</td>
<td>Petite Sirah, J. Lohr, Russian River</td>
<td>42</td>
</tr>
<tr>
<td>803B</td>
<td>Chianti Classico, Nozzole</td>
<td>13/48</td>
</tr>
<tr>
<td>805</td>
<td>Malbec, Kilka, Valle de Uco, Argentina</td>
<td>43</td>
</tr>
<tr>
<td>806</td>
<td>Chianti Classico Riserva, Banfi, Tuscany</td>
<td>60</td>
</tr>
<tr>
<td>807</td>
<td>Shiraz, Barossa Valley Estate, Barossa Valley, Australia</td>
<td>46</td>
</tr>
<tr>
<td>808</td>
<td>Bordeaux, Chateau Greyse, France</td>
<td>50</td>
</tr>
<tr>
<td>809B</td>
<td>Zinfandel, Klinker Brick Old Vine, Lodi</td>
<td>12/44</td>
</tr>
<tr>
<td>810B</td>
<td>Zinfandel, Girard, Old Vines Zinfandel, Napa</td>
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</tr>
<tr>
<td>814</td>
<td>Malbec, Red Schooner by Caymus, Mendoza, Argentina</td>
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</tr>
<tr>
<td>816</td>
<td>Amaron, MASI Costarza, Veneto, Italy</td>
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<tr>
<td>817</td>
<td>Brunello di Montalcino, Silvio Nardi, Tuscany</td>
<td>122</td>
</tr>
</tbody>
</table>

**Cold Beer**

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Budweiser</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td>Bud Light</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td>Miller Lite</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td>Michelob Ultra</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td>Yuengling</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td>Blue Moon</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>Corona</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>Heineken</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>Becks Non-alcoholic</td>
<td>7</td>
</tr>
</tbody>
</table>

**Vintages available upon request**

$30 corkage fee for personal bottles