

BLUE MOON FISH COMPANY



SALADS

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

Roasted Golden Beet & Stracciatella Crema . .17
upland cress, honey pistachio, cold pickle cucumber, strawberry white balsamic vinaigrette

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

Iceberg Wedge 15
crisp bacon, tomato, Danish bleu cheese, 8 minute egg, avocado buttermilk dressing

STARTERS

Soup Of The Day. 15

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

Lobster Bisque. 15
Dry Sack sherry

Burrata. 17
hand crushed san marzano tomatoes, toasted garlic, basil, parmesan crostini

Crispy Calamari 16
sweet chili-lime

Crispy Sticky Ribs. 15
mango slaw

Grilled Octopus. 23
artichokes, crisp marble potatoes, heirloom tomatos, black garlic vinaigrette

King Crab Four Cheese Fondue. 25
pesto flatbread

Pan Braised Middleneck Clams 18
nduja, rosemary, smoked tomato broth

Steamed Mussels. 18
saffron butter, fennel, piquillo peppers, cilantro, toasted garlic

Shrimp & Chorizo Empanadas 17
street corn, cotija cheese, aji panca

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

Jumbo Lump Crabcake 19
stone ground mustard cream

Puff Pastry Prosciutto Wrapped Brie 15
roasted tomato pesto, vanilla rum butter, warm green apple - golden raisin chutney

ENTREES

Linguini & Shrimp, Clams, Mussels 39
calabrian chili, preserved lemon, roasted tomato, zucchini noodles

Diver Sea Scallops 43
golden beets, beluga lentils, marscapone crema, bacon lardons, arugula chili oil

Blackened Local Mahi Mahi 42
Key West pink shrimp "Mac n Peas," zucchini noodles, citrus butter

Herb Seared 60 South Salmon 38
shallot confit, spinach, oyster mushrooms, crispy marble potatoes, romesco

Prosciutto Basil Wrapped Airline Chicken . . . 35
maple butternut puree, broccolini

14oz Hatfield Farms Pork Chop 38
baby kale, herb manchego polenta cake, smoked apple chutney

Grilled Rack of Lamb Chops 45
almond crust, saffron-golden raisin cous cous, upland cress, pomegranate-mint demi

Blue Crab & Corn Roasted Grouper 44
wild mushroom & asparagus risotto, red wine butter

Pan Roasted YellowTail Snapper 43
coconut lime boniato mash, garlic green beans, pink shrimp sofrito

Crispy Whole Fish 39
charred pineapple pork belly fried rice, carrot kimchee

Char-Grilled Filet Mignon 42
cauliflower-parsnip brown butter purée, mushroom ragout, charred broccolini

14oz Prime Bone-In Ribeye 55
chorizo-sweet corn potato hash, salsa verde

ADD 3oz KING CRAB TO ANY ENTREE \$18

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

- Saffron Golden Raisin Cous Cous 10
- Maple Horseradish Brussels Sprouts 10
- Yukon Gold Mash 10
- Coconut Lime Boniato Mash 10
- Pineapple Pork Belly Fried Rice 10

- Sea Salt Grilled Jumbo Asparagus 10
- Cauliflower-Parsnip Purée 10
- Maple Butternut Purée 10
- Chorizo-Sweet Corn Potato Hash 10
- Key West Pink Shrimp "Mac n' Peas" 14

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)



Mon -Fri
Drink Specials
\$5 Small Plates
Live Music



World Famous
Blue Moon Sunday Brunch!
Enjoy Bottomless Mimosas
Endless Bloody Mary's
& All The Food You Can Eat!

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.

Signature Cocktails 16

BlackBerry Mojito

Mount Gay Eclipse Rum, Fresh Lime Juice,
Fresh BlackBerry, Fresh Mint Sprig

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

Tropical Old Fashion

1888 Brugal Rum, Brother Cardamon Bitters,
Pineapple

Barrel Aged Manhattan

Slaughter House, Italian Sweet Vermouth
Orange Bitters

Smoked Paloma

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

Passion Mule

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

Cold Beer

Native Lager 9	Budweiser 7
Funky Buddha Floridian 9	Bud Light 7
Breckenridge Vanilla Porter 9	Miller Lite 7
Blue Point Toasted Lager 9	Michelob Ultra 7
Lagunitas DayTime Ale 9	Yuengling 7
Tarpon River Honey Love Ale 10	Blue Moon 8
Funky Buddha Hop Gun IPA 10	Corona 8
Ballast Point Grapefruit Sculpin 10	Heineken 8
Ace Pineapple Craft Cider 10	Stella Artois 8
Holy Mackerel Golden Special 10	Becks Non-alcoholic 7

WHITE

CHAMPAGNE / SPARKLING

100 Brut, Taittinger, "La Francaise", Champagne, France (375ml) N.V.	45
101 Prosecco Split, Casa Farive, Extra Dry	18
102 Rosé Split, Moet Chandon, Epernay, France N.V.	28
103D Prosecco, Mionetto, Treviso, Italy	11/45
104 Brut, Piper Heidseik, Champagne N.V.	70
105D Brut, Taittinger, "La Francaise", Champagne, France N.V.	16/70
106 Perrier Jouet "Grand Brut" Epernay, France N.V.	85
107 Taittinger Rosé "Cuvee Prestige", Reims, France N.V.	92
108 Veuve Clicquot, Brut "Yellow Label," Reims. France N.V.	120
109 Moet Rose, "Nectar Imperial" Epernay, France N.V.	125
110 Dom Perignon, Epernay, France Vintage' 09	300
112 Perrier Jouet Rose, "Belle Epoque" Epernay, France	450

PINOT GRIGIO / PINOT GRIS

409D Pinot Grigio, Piccini, Tuscany, Italy	11/42
410D Pinot Gris, King Estate, Willamette Valley	13/48
411 Pinot Grigio, Swanson, Napa	46
413D Pinot Grigio, Santa Margherita, Alto Adige, Italy	16/60

SAUVIGNON BLANC

301D Craggy Range, Martinborough	15/54
302D Kim Crawford, Marlborough	13/45
303 Frog's Leap Winery, Rutherford	46
304D Hall, Napa Valley	18/68
305 Cakebread Cellars, Napa Valley	54
306 Duckhorn, Napa Valley	62
307D Sancerre, Loire Valley	16/60

CHARDONNAY

200D Benziger, Sonoma	11/40
201D St. Francis, Sonoma	12/44
202D Chalk Hill, Sonoma	13/48
204D Mer Soleil, Santa Lucia Highlands	15/56
205 ZD, Carneros	65
207D Morgan "Metallico", Monterey	14/52
208 Stag's Leap Wine Cellars, "Karia", Napa	59
209D Cakebread Cellars, Napa	21/71
210 Newton, Unfiltered, Napa	100
211 Far Niente, Napa	110
212 Jordan, Russian River	70
213 Domaine Ferret, Pouilly-Fuisse	98

ALTERNATIVE WHITE

401D Rosé, Maison Saleya, Provence, France	12/44
402D Rose' Conundrum, Napa Valley	14/52
403D Moscato, Caposaldo, Lombardy, Italy	11/40
404D Albarino, Mar de Frades, Spain	12/46
407D Riesling, The Seeker, Mosel, Germany	11/40
408 Pinot Blanc, Steele, Lake County	38
412 White Blend, Conundrum, California	48
414 Roussane, Truchard, Napa	60

Vintages available upon request

\$30 corkage fee for personal bottles

RED

PINOT NOIR

700B Cherry Pie, Sonoma County	13/48
702B Meiomi, California	15/56
703B King Estate, Willamette Valley	18/60
704 Steele, Carneros	52
705 Truchard, Napa	56
706 Beckon, Bien Nacido	60
707B ZD, Carneros	17/64
708 Lucienne "Smith Vineyard", Soledad, CA	69
709B David Bruce, Russian River	20/76
711 Cakebread, Anderson Valley	78
712 Duckhorn "Goldeneye", Anderson Valley	85
713 Three Sticks, Sonoma Coast	90

MERLOT

602B St. Francis, Sonoma	12/44
603B Steele, Lake County	14/52
604 Emmolo, Napa	70
606 Duckhorn, Napa	95
607 Cakebread, Napa	110

CABERNET SAUVIGNON

500B Banshee, Paso Robles	12/44
501B B.R. Cohn, Silver Label, Sonoma	14/52
503B Kenwood, Jack London, Sonoma	17/65
506 Starmont, Napa	54
507 Decoy, Sonoma	58
508 Austin Hope, Paso Robles	75
509 Rodney Strong Reserve, Alexander Valley	80
510 Merryvale, Napa	95
512 Frog's Leap, Rutherford	85
513 Stag's Leap Wine Cellars, "Artemis", Napa Valley	125
514 Jordan, Alexander Valley	120
515 Cakebread Cellars, Napa	130
516 Darioush, Napa	150
517 Silver Oak, Napa Valley	175
518 Plumpjack, Oakville	175
519 Far Niente, Napa	225
520 Opus One, Napa	370

ALTERNATIVE RED

801B Malbec, Trapiche "Broquel", Mendoza	11/40
802 Petite Sirah, J. Lohr, Russian River	42
803B Chianti Classico, Nozzole	13/48
805 Malbec, Killka, Valle de Uco, Argentina	43
806 Chianti Classico Riserva, Banfi, Tuscany	60
807 Shiraz, Barossa Valley Estate, Barossa Valley, Australia	46
808 Bordeaux, Chateau Greysac, France	50
809B Zinfandel, Klinker Brick Old Vine, Lodi	12/44
810 Zinfandel, Girard, Old Vines Zinfandel, Napa	68
813B Red Blend, The Federalist, "Dueling Pistols," Sonoma	17/66
814 Malbec, Red Schooner by Caymus, Mendoza, Argentina	72
816 Amarone, MASI Costasera, Veneto, Italy	98
817 Brunello di Montalcino, Silvio Nardi, Tuscany	122