



## SOUPS & SALADS

*Today's Soup* 7

*Shrimp Bisque*

Tarragon and Peppered Sherry 8

*Gathered Greens*

Belgium Endive, Pickled Baby Beets, Hazelnuts, Goat Cheese and Citrus Vinaigrette 9

*Moon Bay Chopped Salad*

Hearts of Palm, Blue Crab, Bacon, Avocado, Tomato and Sorrel Dressing 11

## GUSTATORY

*Point Judith Calamari*

Rouille, Watercress Pesto and Ginger-Tomato Chutney 11

*Jumbo Lump Crab Cake*

Succotash with Smoked Paprika Crème Fraiche 15

## FRIENDS THAT EAT TOGETHER STAY TOGETHER

\*Chilled Lobster, 4 Oysters, 4 Clams, 4 Jumbo Shrimp, Chesapeake Roll, 4 Pastrami Salmon Tea Sandwiches, Crisp Calamari and 4 Crisp Virginia Oysters 99

## RAW BAR

*\*6 / 12 Oysters*

Mignonette Sauce 15-/26

*3 Jumbo Shrimp*

Cocktail Sauce 13

*\*6 Topneck Clams On The Half Shell*

Available Steamed 10

*Chilled Lobster*

Mustard Remoulade 34

## MODERN MAKI - SASHIMI

*Surf & Turf Roll*

Lobster and Beef 14

*Chesapeake Roll*

Blue Crab, Avocado, Tobikko, Cucumber 10

*Moon Bay Love Story*

Baked with Spicy Conch and Tobikko 13

*\*Sashimi Sampler*

Chef's Daily Raw Offerings 19

*\*Hand Roll Combo*

Soft Shell Crab and Spicy Tuna Tartare 17

*\*National River Roll*

Shrimp Tempura Roll with Scallops and Green Tea Mayo 12

## SANDWICHES

*Bar Harbour Lobster Roll*

Bibb Lettuce and Dilled Fingerling Potato Salad 19

*Cuban*

Roast Pork, Ham, Swiss Cheese, Spicy Mustard and Sliced Pickles 13

*Roast Beef Croissant*

Warm Onion Jam and Smokey Bleu Cheese 13

*Grilled MB Wrap*

Shrimp, Applewood Bacon, Heirloom Tomato, Buttery Bibb and Herb Mayonnaise 14

*Slider Trio*

Kobe Beef, Oyster Po' Boy, Fish Cake with Three Paired Mayos 15

## ENTRÉE SALADS OF YOUR CREATION

*Traditional Caesar*

Classical Dressing

Tandoori Chicken 15

*Gathered Greens*

Citrus Vinaigrette

Herb Crusted Bistro Filet 17

Grilled Salmon 18

## MAIN PLATES

*Today's Grilled Fish*

Fingerling Coin Asparagus Hash and Lemon Butter 19

*Steak Frites*

Bistro Filet, Garlic Herb Butter and Rosemary Fries 18

*Orecchiette*

Baby Portobellos, Tomatoes, Spring Peas, Olive Oil and Garlic 15

At Moon Bay, we believe in creating meals that reflect the season, while partnering with many local farmers to provide a wholesome experience. Each selection is listed with the chef's recommended preparation method, but feel free to select your own cooking method.

DUANE KELLER, Executive Chef

\* Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions