

SOUPS & APPETIZERS

SALMON CHOWDER fresh salmon, corn, carrots, potatoes, cream, seafood stock Cp \$5.95 | Bwl \$7.95

FLIP'S CRAB CHOWDER Maryland blue crab chowder with shellfish stock, corn, tomatillo & hot peppers (No Cream) Cp 5.95 | Bwl 7.95

☑ **PAINTED SOUP** roasted squash, poblano, tomato purees, toasted pepitas Cp 4.95 | Bwl 6.95

TRI-CHILI WINGS chile de arbol, chipotle & ancho glaze, cucumbers, cilantro ranch 13.95

CALAMARI Parmesan-sourdough crust, tomatoes, basil, balsamic reduction, cocktail sauce 13.95

BLUE CRAB CAKES two blue-crab cakes, red pepper aioli 12.95

DISCO FRIES fries, bacon, cheese sauce, green onion, sour cream 7.95

CAJUN CATFISH NUGGETS fried fresh catfish nuggets, Creole mustard dipping sauce 11.95

BRUSSELS & BACON roasted Brussels sprouts, bacon, grilled onions, balsamic reduction 9.95

you can substitute mushrooms for bacon

~**OYSTERS ON THE HALF SHELL**~ (Bevan's St. James River VA)
Shucked with cocktail sauce, saltines, lemon wedge 2.75 each

~**GULF SHRIMP COCKTAIL**~ 1/2# Large EZ peel Gulf shrimp served with house cocktail sauce and lemon 13.95

BURGERS

With slaw & choice of fresh-cut fries or garlic fries

THE MOON Grilled 1/2 pound sirloin with cheese: American, Swiss, Mercks Cheddar, pepperjack or mozzarella 13.95

NORTHWOODS bacon, horseradish-cheddar, horseradish sauce 14.95

DARK SIDE blackened on one side, grilled onions, smoked cheddar 13.95

BLUE blue cheese, caramelized onions 13.95

CHICKEN BURGER ground chicken breast, ginger, basil, garlic, cilantro, sriracha aioli, bread & butter pickles, lettuce, onion & tomato 13.95

☑ **VEGGIE "BEYOND BURGER"** plant-based, soy and gluten-free patty, avocado, pepper-jack cheese, pico de gallo 13.95

SIDES 3.95

**HAND-CUT FRIES | GARLIC FRIES | MASHED POTATOES
GARLIC MASHED | HORSERADISH MASHED
GARLIC SPINACH | STEAMED BROCCOLI | HOUSE SLAW
MAC & CHEESE**



SALADS

☑ **LITTLE GARDEN**

mixed greens, vegetables, cilantro-ranch or balsamic vinaigrette 5.95

☑ **ROASTED VEGETABLE**

mixed greens, butternut squash, Brussels sprouts, beets, goat cheese crumbles, toasted pepitas, basil vinaigrette 13.95

☑ **MARTHA'S VINEYARD**

mixed greens, roasted pecans, dried cranberries, cucumber, red onion, warm goat-cheese crouton, balsamic vinaigrette 11.95

BLUE CRABCAKE

mixed greens, two crabcakes, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch 15.95

BLACKENED

mixed greens, blackened shrimp OR salmon, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch 15.95

CHICKEN COBB

mixed greens, grilled or blackened, bacon, avocado, toasted corn, cucumber, tomatoes, pepitas, cilantro ranch 14.95

SANDWICHES & TACOS

*Sandwiches come with slaw & your choice of regular or garlic fries.
Add cheese sauce for \$1!*

SPICY FRIED CHICKEN SANDWICH

Crispy Panko crusted fried chicken breast, sweet & spicy glaze, toasted bun, house giardiniera, spicy aioli 12.95

GRILLED STEAK GRINDER

crispy roll, beef tenderloin, mushroom & caramelized onion, roasted garlic aioli, mozzarella cheese 14.95

BLACKENED SALMON CLUB

blackened salmon fillet on rye bread, sautéed spinach, grilled onions, cilantro-ranch 17.95

PO'BOY

Crispy roll, lettuce, tomato, garlic remoulade with your choice of:
Cajun fried shrimp 13.95 | Fried catfish 13.95
Grilled OR blackened chicken 12.95

TACOS

Cilantro, pico de gallo, lime crema, avocado, Mexican rice, corn tortillas
• CAJUN FRIED SHRIMP 15.95 • MARGARITA CHICKEN 13.95
• BLACKENED TILAPIA 15.95

MAINS

NEW YORK STRIP STEAK*

10oz grilled center cut New York strip steak, crimini mushrooms & onions with mashed potatoes and fresh broccoli 19.95

BRICK CHICKEN

Crispy semi-boneless half chicken, Vesuvio potatoes, garlic spinach 16.95

CEDAR PLANK SALMON

Atlantic filet broiled on a cedar plank, anecortes BBQ butter and served with horseradish mashed potatoes, garlic spinach 21.95

IPA COD & CHIPS

Beer-battered, fresh-cut fries, house tartar sauce 15.95

LAKE SUPERIOR WHITEFISH

Rosemary, basil, chive crust, mashed potatoes, broccoli 16.95

COLORADO BROOK TROUT

Grilled with fresh herb butter, served with mashed potatoes, broccoli 17.95

BLACKENED CHICKEN & ANDOUILLE HASH

Blackened fresh chicken breast and roasted potato hash with homemade andouille sausage, onions and sweet peppers, topped with a light roasted garlic sauce 15.95

SHRIMP & CRAWFISH ÉTOUFFÉE

sautéed gulf shrimp, crawfish tails, savory étouffée sauce, white rice 19.95

Add a blackened catfish filet - 6

CHIMICHURRI STEAK

Beef tenderloin skewer, cilantro-pesto, pico de gallo, mashed potatoes 14.95

CIDERDAY SALMON

cider-glazed salmon, horseradish mashed potatoes, green apple salsa 16.95

☑ **THREE SISTERS**

roasted butternut squash, toasted corn, white beans (3 sisters), sweet peppers, onions, polenta cake, garlic sauce 15.95

☞ PASTA LUNA FAVORITES ☞

☑ **LITTLE ITALY PASTA** Linguini with baby spinach, crimini mushrooms, Roma tomato, tossed in white wine garlic pesto-cream 15

BUCATINI & SAUSAGE POMODORO PASTA Bucatini pasta, sweet Italian sausage, Pomodoro sauce, shredded Parmesan 15

SHRIMP LOUISE PASTA Gulf shrimp sautéed, fresh basil, Louise sauce (bell pepper, fresh herb, light cream, seafood stock) over spaghetti 18

FRESH SALMON PASTA Fresh Atlantic salmon, Vendura Fresca sauce, tossed with spaghetti 18

DESSERTS

KEY LIME PIE

Coconut graham cracker crust, whipped cream 5.95

BANANAS FOSTER BREAD PUDDING

Cinnamon bread pudding with a bananas Foster sauce & vanilla cream 5.95

LEMON RICOTTA POUND CAKE

With strawberry sauce & vanilla cream 5.95

TEXAS SHEET CAKE

dense chocolate cake, whipped cream side 5.95

TAP BEER

SHORT'S "LOCALS" LAGER 5.00

Premium lager, crisp and clean 4%

BELL'S "AMBER" ALE 6.50

Classic, pale-malts and caramel malts 5.8%

ELYSIAN "SPACE DUST" DIPA 7.00

Double West Coast IPA, Chinook, Citra, Amarillo hops 8.2% Seattle WA

PIPEWORKS "BLOOD OF THE UNICORN" RED IPA 7.00

Highly rated hoppy red ale from Chicago 6.8%

TWO BROTHER'S "25TH ANNIVERSARY IPA" 7.00 GLASS

Big special release double IPA 9.6%

NEW BELGIUM "DOMINGA" MIMOSA SOUR 7.00

Oak barrel aged sour with Calamansi oranges & wheat ale 6%

ORIGINAL SIN "BLACK WIDOW" CIDER 7.00

Blackberries, New York apples and Champagne yeast 6.5%

PECKISH PIG "SLAVA UKRAINE" 7 PINT

Local, Golden ale. All proceeds go to UNICEF for the children of Ukraine 4.8%

OFFSHOOT "RETREAT" HAZY IPA 8.00

OUTSTANDING! Double hazy IPA from the guys at Bruery in CA 8.6%

WARPIGS "APPARITION" BELGIAN TRIPEL 8.00 GLASS

Belgian style Tripel, Limited 2022 release 9.4%

STARCUT "PULSAR" DRY CIDER 7.00

Slightly tart dry cider made with Pinot noir yeast & MI apples 6.4%

CANS OF BEER

ALARMIST "CRISPY BOY" PILSNER (16OZ) 6.50

KROMBACHER PILS (16OZ CAN) 6

DOVETAIL "HEFEWEIZEN" (16OZ) 7

ALLAGASH "WHITE" 7 (16OZ CAN)

UNIBROUE "LA FIN DU MONDE"(16OZ) 8

LEFT HAND "MILK STOUT" NITRO (12OZ BOTTLE) 6

REVOLUTION "SUN CRUSHER" (12OZ) 5.50

SIERRA NEVADA "PALE ALE" (12OZ) 5

HALF ACRE "DAISY CUTTER" PALE ALE (16OZ) 6.50

HALF ACRE "VALLEJO" IPA (16OZ CAN) 7.00

NEW BELGIUM "FAT TIRE" ALE (16OZ) 5

REVOLUTION "MEGA HERO" IPA (16OZ) 8

MISKATONIC "HAVEN" HAZY IPA (16OZ) 8

18TH STREET "HERE COMES THE REAPER" IPA (16OZ) 7

SKETCHBOOK "ORANGE DOOR" IPA (16OZ) 6

SPITEFUL IPA (12OZ) 6

ALARMIST "LE JUS" IPA (16 OZ) 7

TWO FOOLS DRY CIDER (16OZ) 6

WOLFER DRY ROSE CIDER (12OZ) 7.00

MILLER LITE (16OZ.) 4.50

OLD STYLE LAGER (16OZ) 4

SPECIAL APPETIZERS

GARLIC GULF SHRIMP & POLENTA

Large shrimp, roasted garlic sauce, fresh basil & roma tomatoes, crispy polenta cake & fresh spinach 13.95

BAKED BASIL POMODORO AND GOAT CHEESE

Our house Pomodoro sauce & fresh basil over Vermont goat cheese, baked & served with garlic baguette toasts 9.95

CO-CO PANKO SHRIMP

Half pound (8) Large Gulf shrimp with a toasted coconut-panko crust served with a sweet-hot mango dipping sauce 13.95

BIG BAVARIAN PRETZEL TWIST

Large Bavarian bakery hot pretzel with cheddar cheese spread & grainy mustard 7.95

SPICY BAY SHRIMP BOIL

½# large EZ peel Gulf shrimp steamed with Old Bay seasoning, corn on the cob & redskin potatoes 14.95

—.. SPECIALS ..—

BLACK & BLUE NEW YORK STRIP

10oz center-cut NY strip steak, house blackening spices, topped with Mindoro blue cheese butter, steamed broccoli & mashed potatoes 20.95

GRILLED ATLANTIC SALMON

cucumber lemon-dill sauce with steamed broccoli & mashed potatoes 21.95

BOOKER'S BEEF TENDERLOIN SKEWERS

Two 6oz Beef tenderloin skewers grilled and topped with a bourbon peppercorn & Portobello mushroom sauce with fried shallots garlic mashed potatoes & steamed broccoli 19.95

BACON-BOURBON DOUBLE PORK CHOP

MI apple cider-brine 14oz. center cut pork chop grilled, finished with Bacon-Bourbon peppercorn chutney, mashed potatoes, sautéed spinach 18.95

CALABASH FRIED SHRIMP BASKET

½ pound large shrimp, lightly battered seasoned corn flour with fresh cut fries, house slaw & house cocktail sauce 14.95

CUBANO SANDWICH

Roast pork loin, smoked ham off-the-bone, Swiss cheese, bread & butter pickles, Creole mustard sauce, on baguette pressed on the flat grill with fresh-cut fries & house slaw 14.95

HATCH CHILE SMASH BURGER

Two quarter pound Moon burger patties with roasted medium Hatch chiles and pepperjack cheese with fresh-cut fries & house slaw 14.95

COLOSSAL PRAWNS WITH LINGUINE

Six giant fresh water shrimp (over ½ pound) tossed in our scampi butter sauce, white wine, Italian parsley, linguine 21.95

PINE NUT & SAGE TROUT

brook trout, sage, toasted pine nut crust, mashed potatoes, broccoli 17.95

MACKINAW WHITEFISH PECAN

Fresh Lake Superior whitefish pan-seared with a toasted pecan butter mashed potatoes & broccoli 17.95

PESTO PORK TENDERLOIN

Pan seared pork tenderloin topped with a light pesto cream, served with mashed potatoes and fresh spinach 15.95

WINE

Glass \$8 Bottle \$24

LE PIANURE PROSECCO D.O.C. Italy 2019 (split-glass only)

MOMENT DE PLAISIR "ROSE" Provence France 2020

FOLIE A DEUX CHARDONNAY Russian River 2020

FERNLANDS SAUVIGNON BLANC Marlborough NZ 2020

BARON FINI PINOT GRIGIO Valdadige, ITA 2020

SHANNON RIDGE CABERNET SAUVIGNON Lake County, CA 2019
Glass \$9 Bottle \$28

BRASSFIELD "ERUPTION" RED BLEND Clearlake Oaks CA. 2019
Glass \$11 Bottle \$32

SIX STONES PINOT NOIR Rogue Valley, OR 2018 Glass \$10 Bottle \$32

✦ COCKTAILS ✦

*Each jar has 3 cocktails

SAZERAC 9

Rye whiskey cocktail with Herbsaint & Peychaud bitters

MAI TAI 10

Dark & light rums, orange curacao, house almond orgeat, lime

MOON MARGARITA 8 - Jar 17

Silver Tequila, triple sec, fresh lime

FRESH FRUIT MOON MARGARITAS 9 - Jar 18

Pineapple, Strawberry, Pomegranate or Mango

SMOKE & SPICE MARGARITA 10 - Jar 20

Mezcal, triple sec, Jalapeno syrup, fresh lime

MOSCOW MULE 8 - Jar 17

Vodka, lime, ginger liquor, ginger beer

STRAWBERRY-RHUBARB MULE 9 - Jar 18

Vodka, fresh strawberry, rhubarb simple, rhubarb bitters, ginger beer

DARK & STORMY 8 - Jar 17

Dark rum, ginger liquor, ginger beer, lime

AUNT LENA'S LEMONADE 8 - Jar 17

Bourbon & fresh lemonade

NEGRONI 9

Campari, dry gin, sweet vermouth, orange bitters, orange peel

FRENCH 75 10

Prosecco, London dry gin, orange bitters, lemon juice

BOURBON OLD FASHIONED 9

Bourbon whiskey, rich simple, Angostura & orange bitters, orange peel, cherries

BROOKLYN 10

Rye whiskey, dry vermouth, Maraschino liquor, Amaro, Angostura & orange bitters, cherries

BONAL & RYE 10

Rye whiskey, Bonal Gentiane-Quina liqueur, Cointreau, orange bitters, Angostura bitters, orange peel

HEMINGWAY DAIQUIRI 10

White Rum, Maraschino liqueur, grapefruit, grapefruit bitters & lime

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

-20% gratuity added to parties of 6 or more.
-\$10 service charge for any outside desserts