



Appetizers

BLUE MOON BUMBLE BAKE

baked black, red, and blue berries, whipped chèvre, hot honey, toasted almonds, and mint with toasted moon bread 19

UPTOWN GIRL BAKED OYSTERS

four archer salt oysters, garlic herb compound butter, prosciutto, shaved parmesan, arugula 15

BACON WRAPPED SCALLOPS

four bacon wrapped sea scallops, herb butter brushed, arugla, balsamic glaze 24

CAJUN LOBSTER BAKE

cold water lobster, garlic herb cheese bake, toasted moon bread 19

Entrées

YELLOW-FIN TUNA STEAK

blackened, thai boom-boom sauce, teriyaki, wakamai seaweed salad, house starch and veggie 34

FILET MIGNON

8 oz center cut, house seasoned, topped with butter and poached alaskan snow crab, served with asparagus, mashed potatoes and a winter tarragon béarnaise 59

HALIBUT FILLET

herb butter, roasted red beet and foraged mushroom risotto 39

Dessert

"TO OUR MOON"

strawberry stack, crème brulée, strawberries in chocolate, made shareable 24