



Glass Art by Gerald Davidson



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## LITE FAIRE - APPETIZERS

### Chef's Soups of the Day - Seasonal Selections

PEI Mussels - Bathed in Blue Moon Lager Broth w/ Lemongrass, Garlic, Leeks, Ginger and Chili Sambal. 14

Andouille Braised Mid-Neck Clams; EVOO, Shallots, Garlic, White Wine, Butter and Crushed Red Chiles. 14

Bang Bang Shrimp - Romaine, Red Bell Peppers and Scallions. 12

Macaroni and Blue Cheese - Blackened Beef Tips, French bread Crostini and Frizzled Leeks. 18 \*

Voodoo Crab, Shrimp and Roasted Chiles and Brie Quesadilla - Ginger Marshmallow Fluff. 17

Lamb Tenderloins - Kiwi Mint Sauce. 16.50

Lobster Tail Napoleon - Chilled Maine Lobster Tail, Layered with Sliced Mango, Hass Avocado, Chopped Greens, Lychee Puree & Strawberry Vinaigrette. 19.50

Bacon Wrapped Scallops - w/ Beet Risotto & Clementine Gastrique. 19

Oysters Rockefeller - 15

## SALADS

Blackened Beef Filet Tips - over Crispy Romaine Hearts and Blue Moon Salad Mélange tossed in Balsamic /Dijon and Fresh Basil Dressing with Croutons and Grape Tomatoes. 22.50

Oyster Po' Boy Salad - Green Tomato Relish, Crispy Romaine Hearts, Nueske's Bacon, Artichoke & Avocado Remoulade, Grape Tomatoes, Garlic - Parmesan Croutons; Dark Balsamic Vinaigrette. 16

Blue Moon Salad - Lettuce Mélange, Carrots, Seedless Cucumber, Celery, Grape Tomatoes, and Red Onion. 7

## SALADS - continued

BLT Salad - Hearts of Romaine, Nueskes Bacon Bits, Grape Tomatoes, "Moody Blue" Crumbles, Croutons and Ranch Dressing. 16

"Brain Salad Surgery" - Lentils, English Walnuts, Artichoke Hearts, Feta Cheese, Grape Tomatoes, Cucumbers, Kale and "Kimmis" Dressing. 14

Caesar Salad - Crispy Romaine Hearts tossed in House made Caesar Dressing with Crispy Garlic Flatbread and Grape Tomatoes. 9.25

Bibb Lettuce Salad - Red Onion, Maytag Blue Crumbles, Dried Cherries and toasted Hazelnuts tossed in White Balsamic Vinaigrette. 12

Add a Petite Filet Mignon with Red Wine Sauce or Crab cake to any appetizer, entrée or salad 16

Split Salad Charge 2

## ENTREES

Jumbo Lump Crab Cakes - Basil Jalapeno Aioli; Roasted Garlic Red Skin Smashed, Fresh Vegetables. 37 Single 23

Roasted Duckling - Cherry Amaretto Glaze, Crispy Polenta, Voodoo Greens. \$34

Shrimp Alfredo - Jumbos in a Garlic and Reggiano Cream Sauce adorned w/ Broccolini. \$24

Gorgonzola and Crispy Onion Crusted Filet Mignon - MDV Sauce; Roasted Garlic Red Skin Smashed Potatoes and Fresh Vegetables. \$41.95\*

Free Range Rack of Lamb - Kiwi Mint Sauce, Colcannon, Fresh Green Beans and Carrots. \$40.95

Pan Roasted Pork Chop - Pork BBQ, Smoky Carolina Rice w/ Butter Beans and Black Eyed Peas, Voodoo Greens, and "Pot Likker Broth". \$30\*

Seared Diver Scallops - Red Beet Glace, Roasted Garlic Polenta and EVOO Fresh Garlic Broccolini. \$38\*

ENTREES - continued on next page

## ENTREES - continued

Pan Roasted Rockfish - Dauphinoise Potatoes & EVOO Garlic Broccolini. 34

Macaroni and Lobster Bake - Butter Poached 4 oz. Maine Lobster Tail over Smoked Gouda Laced Macaroni, Chili Oil Drizzle, Crispy Nueske's Bacon; Fresh Pea Shoot Salad w/ House Made Creole Vinaigrette. 30

Pan Roasted Chicken Breast Parmigiana - Fresh Mozzarella, Penne Marinara, Reggiano; and EVOO Garlic Broccolini. 26

Justin's Vegetarian - Penne w/ EVOO Garlic Broccolini. Israeli Couscous, Hummus, Lavash and Hot Peppers Puree; Fresh Vegetables and Pistachio Red Quinoa Fruit Salad. 28

Seafood Etouffee - JLCM, Shrimp, Diver Scallops, Clams, Rockfish, and Chincoteague Oysters; Simmered in Etouffee Sauce; over Smoky Carolina Rice w/ Butter Beans and Black Eyed Peas. 40

Ossobucco - Braised Veal Shank, Red Wine Sauce, Beet Risotto, EVOO Garlic Spinach & Balsamic Cherry Agrodolce. 35

*Darrell and Janine Tobin, Owners*

*Split Entree Charge 8*

*If possible, we request one check for parties of 6 or more*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

01.22.18