



Painting by Tanya M. Snyder

DINNER  PHASE IN.

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BLUEMOONFRESH.COM

LITE FARE -APPETIZERS

Chef's Soups of the Day - Seasonal Selections

PEI Mussels - Bathed in White Wine, 14

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

Bang Bang Shrimp - Romaine Lettuce, Diced Red Peppers & Scallions. 12

Macaroni and Blue Cheese - Blackened Beef Tips, Crostini and Frizzled Leeks. 18

Chicken Liver Pate - Capers, Minced Red Onion, Gherkins & Pita Chips 7

Crab and Brie Quesadilla - Fresh Peach Salsa. 15

Truffle Garlic Fries - w/ Grated Reggiano. 7

Seared Scallops- Smoked Gouda, Roasted Corn and Bacon Risotto on Chive Oil and Red Bell Pepper Essence. 18.75 *

Watermelon, Mango and Crab - Baby Lettuce, Watermelon and Mango Slices; Maryland Jumbo Lump Crab tossed with Mango Purée & Adorned with Pickled Watermelon Rind, Chili Salt, Crème Fraîche, and Saba. 20

SALADS

Blue Moon Salad - Lettuce Mèlange, Carrots, Seedless Cucumber, Celery, Grape Tomatoes, and Red Onion. 6.75

"Tumblin' Dice" Tuna and Watermelon Salad - Asian Spice Seared Fresh Ahi Tuna, and Cubed Seedless Watermelon Tossed in Avocado Oil w/ Roasted Red Bell Peppers, and Torn Fresh Basil Leaves. 15*

Donnie's Salad - Sliced Ripe Raab's Tomatoes on Bibb Lettuce w/ Salsa Verde, Cucumbers, Reggiano, S & P and Avocado Slices 16

SALADS CONTINUED

Caesar Salad - Crispy Romaine Hearts tossed in House made Caesar Dressing with Croutons, Crispy Garlic Flatbread and Tomato Wedges.

9.25

Peach and Spinach Salad- Toasted Hazelnuts, Sun Dried Cherries, Frizzled Country Ham, Baby Spinach, and Fresh Goat Cheese. 15

Steve's Martini - Chilled Poached Lobster Tail, Avocado, Spring Onions, Grape Tomatoes, Mint & Pineapple tossed in Fresh Lime Juice & Avocado Oil, Drizzled w/ Saba. \$19

Raab's Tomatoes - Baby Greens, Fresh Mozzarella, Red Onions, and Crispy Nueske's Bacon, Drizzled with EVOO & Balsamic Reduction. \$12

Fried Green Tomatoes - Blackened Beef Tips, Roquefort Crumbles, and Balsamic Red Onion Jam on YBM's Lettuce Mélange. \$15

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 - Roasted Garlic, Red Skin, Corn and Scallion Smashed Potatoes; Local Vegetables, Basil Jalapeno Aioli.
Twin \$36 Single \$22

Gorgonzola and Crispy Onion Crusted Filet Mignon - Red Wine Sauce; Roasted Garlic, Red Skin, Corn & Scallion Smashed Potatoes & Fresh Local Vegetables. \$39.95*

Roasted Free Range Rack of Lamb - Rubbed w/ Fresh Lemon, Garlic & Rosemary; Caramelized Shallot & Blueberry Demi Glace; Potato Croquettes & Summer Vegetable Ratatouille. \$39.95 *

ENTREES - continued

Pan Roasted Garlicky Chicken Breast- Caramelized Shallot & Blueberry Demi Glace; Smoked Gouda, Roasted Corn and Bacon Risotto; Sweet Yellow Squash Pickles. \$24.75

Sesame Crusted Catfish Fillet - Shrimp & Geechee Peanut Sauce; Boursin, Roasted Corn and Bacon Risotto, Raab's Tomatoes and Fresh Goat Cheese. \$25.50

Macaroni and Lobster Bake - Butter Poached 4 oz. Maine Lobster Tail over Smoked Gouda Laced Macaroni, Chili Oil Drizzle, Crispy Nueske's Bacon; and Fresh Pea Shoot Salad w/ House Made Creole Vinaigrette. \$27.95

Pan Seared Diver Scallops - Red Bell Pepper Essence, Black Sesame Sticky Rice Cake Yellow Squash Pickles. \$32*

Petite Dry Aged CAB Sirloin Strip Steak - Red Wine Sauce, Roasted Garlic and Scallion Mashed Potatoes, Fresh Local Vegetables. \$38*

"Hot Tuna" - Asian Spice Seared Fresh #1 Ahi Tuna, Wasabi, Black Sesame-Sticky Rice Cake, Charred Vegetables, Cilantro-Soy Vinaigrette. \$34 *

Pan Smoked Pork Chop - Mango Habanero Salsa, Red Rice, Sweet Corn Hush Puppies; Sweet Yellow Squash Pickles & Dilly Pickled Green Beans \$26

"Frisco Seafood Cioppino - Lobster, Jumbo Shrimp, Tuna, Scallops, Clams, and PEI Mussels, & JLCM in a "Frisco" Style Broth, Sour Dough Crouton. \$37

Darrell and Janine Tobin, Owners

Split Entree Charge \$8

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