



Painting by Tanya M. Snyder

LUNCH



PHASE IN.

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## Lite Faire and Salads

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

Oyster Po' Boy Salad - Crispy Romaine Hearts, Nueskes Bacon, Artichoke & Avocado Remoulade, Grape Tomatoes, Croutons; Dark Balsamic Vinaigrette. 15

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

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

Blue Moon Salad - Select Greens, Carrots, Seedless Cucumber, Bleached Celery, Grape Tomatoes, and Red Onion. 7

Cabbage and Orecchiette - With Onion, Toasted Caraway Seeds, Spinach, Apples and Frizzled Ham in Vegetable Broth. 12

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

Crab and Brie Quesadilla - Granny Smith, Grainy Mustard & Onion Relish. 17

PEI Mussels - Bathed in a Blue Moon Lager Broth; w/ Garlic, Leeks, Lemongrass, Ginger & Chile Sambal. 14

Blue Moon Chicken and Fruit Salad - Made w/ Cashews & Seedless Grapes; Seasonal Fruit. 10

Honey-Sesame Grilled Chicken - on Salad Greens; Tossed with Dates, Cucumbers, Fresh Orange Segments, Cilantro, Roasted Cashews, Crispy Wonton Strips and Cashew Dressing. 12

Coconut Chicken w/ Sweet and Tangy Dipping Sauce. 7

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

### Sandwiches and Entrees

Crab Cake Sandwich - Corn Meal Dusted, on a Croissant, Creole Fresh Basil Jalapeno Aioli, Petite YBM or Caesar Salad and Fresh Cut Fries. 18

Grilled Cheese - Grilled Pineapple, Nueskes Bacon, and Spinach on Wholegrain Wheat Bread; Fresh Fruit. 11.50

Buffalo Fried Chicken Cobb Salad - Tossed in a Spicy Texas Pete Buffalo Sauce with Romaine, Diced Egg, Avocado, Grape Tomatoes, Irish Cheddar Cheese, Nueskes & Buttermilk Ranch Dressing. 14

Salmon Salad - Fresh Salmon Fillet and YBM Lettuce Mélange tossed in Raspberry Vinaigrette w/ Apples, Celery, Chives, Toasted Cashews and Fresh Orange Segments. 16

Chicken Cheese Steak - Mozzarella, Caramelized Onions, and Marinara Sauce on a Toasted Club Roll, Served with Fresh with Fresh Cut Fries. 11

Oyster Poor Boy - Toasted Club Roll with Shredded Lettuce, and Creole Remoulade and Fresh Cut Fries. 14

Cashew Shrimp Salad - A Simple Green Salad w/ Avocado & Shrimp, Tossed in Greek Dressing. 12

Lobster & Pumpkin Risotto - Freshly Picked Lobster, Smoked Gouda & Toasted Breadcrumbs. 19  
Darrell and Janine Tobin - Owners

Sandwiches and Entrees - continued on next page

## Sandwiches and Entrees - continued

½ Sandwich of the Day w/ a Petite Caesar or Small Blue Moon Salad - with Choice of Dressings, Rolls, w/ Fresh Herb Butter; Soft Drink, Iced Tea Coffee or Tea. 11.50  
Daily Sandwich & Soup Special add 6

Soup and Salad A cup of Non-Seafood Soup w/ a Petite Caesar Salad or A Small Blue Moon Salad w/ Choice of Dressings; Rolls & Fresh Herb Butter & Beverage. 12

Salmon BLT - Pan Seared Salmon, Nueske's Bacon, Fresh Lettuce, Tomato, Pickled Red Onion and Artichoke and Avocado Aioli on a Toasted Kaiser Roll; Served with Fresh Cut Fries. 17\*

Meatloaf Sandwich - D's Meatloaf (hot or cold, w or w/o Cheddar Cheese) Lettuce and Tomato and Crispy Fried Cotton Fried Onion Rings. 8.75

Pot Roast Poor Boy - Slow Roasted Braised Chuck Roast w/ Debris Gravy, Shredded Lettuce, Mayonnaise, Crispy Cotton Fries & Cole Slaw. 13

Vegetarian - Eggplant Parmigiana, Beet Risotto, Roasted Garlic Gratin Potatoes, Fresh Broccoli Florets; and Apple & Spinach Fall Salad. 15

Grilled Chicken Breast Sandwich - Nueske's Bacon, Baby Swiss, Apple Chutney, Spinach and a Toasted Kaiser Roll; Fresh Fruit or Fresh cut Fries. 12

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

*Dessert, Wine and Beverage Menus - Available Upon Request*

10.3.2018