



**MOONRAKERS**  
COASTAL CUISINE  ROOFTOP DINING

# Sky Deck Menus

**LUNCH**  
11AM - 2:30PM

## SMALL PLATES

Jerk Wings <sup>GF</sup>	coconut & mango sauce, spice rubbed	14
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	15
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	15
Crab Cakes	legumes, tomatillo chermoula, jalapeño aioli, hominy	22
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	18
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	18

## SOUPS + SALADS

	ADD TO ANY SALAD > grilled chicken 10   shrimp 12   Antarctic salmon* 19	
Clam Chowder	cream, potato, bacon	cup 7 bowl 12
Tomato Soup <sup>GF</sup>	chili pepper, chive oil	cup 6
Garden Vegetable <sup>GF</sup>	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	13
Provisional Greens	a salad that changes with the seasons at the farm or...just because	14
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	14
Tomato and Burrata	vierge, marcona almonds, baby arugula, castelvetrano olives, shaved speck, crostini	18

## FLATBREADS

Fig & Prosciutto	baby arugula, mozzarella, aged balsamic, parmesan	14
Seasonal	basil pesto, roasted tomato & red pepper, eggplant, mozzarella	15
The Daily Flatbread	ask your server about today's offering	15

## SANDWICHES + MORE

	SERVED WITH > choice of fries, chips, coleslaw, petite salad, pasta salad	
Corned Beef Panini	sauerkraut, thousand island, marble rye, swiss cheese	18
Fish Sandwich	caribbean spiced pompano, tamarind relish, lettuce, tomato	25
Moonrakers Burger*	local beef blend, pimento cheese, pickled green tomato, lettuce	18   dry aged 20 add bacon \$3
Grilled Mahi Tacos	lime cole slaw, roasted salsa, cilantro, sour cream	18
Softshell Sandwich	sweet pepper remoulade, pickled onion, lettuce	19
Cunningham's Fish & Chips	beer battered flounder, house made tartar, french fries	19

## A LA CARTE SIDES

Legumes <sup>GF</sup>	chermoula, hominy, jalapeño aioli	9
Cheesy Grits <sup>GF</sup>	Anson Mills grits, cheddar, mascarpone	8
Cole Slaw <sup>GF</sup>	carrot, cabbage, grated apple	6
Truffle Fries	truffle oil, aged parmesan, pickled peppercorn aioli	16
Conch Fritters	corn, elote sauce	9
Pasta Salad		7

<sup>GF</sup> Gluten Friendly

\* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# TACKLING

2:30 - 4:20PM

## SMALL PLATES

Clam Chowder	cream, potato, bacon	cup 7	bowl 12
Tomato Soup <sup>GF</sup>	chili pepper, chive oil		cup 6
Garden Vegetable <sup>GF</sup>	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		13
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		14
Provisional Greens	a salad that changes with the seasons at the farm or...just because		14
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		15
Conch Fritters	corn, elote sauce		9
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli		18
Jerk Wings <sup>GF</sup>	coconut & mango sauce, spice rubbed		14
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette		18
Truffle Fries	truffle oil, aged parmesan, pickled peppercorn aioli		16
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips		15
Moonrakers Burger*	local beef blend, pimento cheese, lettuce, pickled green tomato served with french fries or potato chips	18   dry aged	20 add bacon \$3
Cunningham's Fish & Chips	beer battered flounder, house made tartar, french fries		19
Seasonal Flatbread	basil pesto, roasted tomato & red pepper, eggplant, mozzarella		15
Chicken Salad Wrap	french curry, grapes, walnuts, spring mix served with french fries or chips		15
Mike's Curry Beef Pies	tamarind sauce, house made dough		12

# DINNER

5PM - CLOSE

For full dinner menu please inquire with your server about dining room availability.

## TO START OR TO SNACK

Tomato Soup <sup>GF</sup>	chili pepper, chive oil	cup 6
Clam Chowder	cream, potato, bacon	cup 7
Coctel de Camarones	shrimp, tomato gazpacho, avocado, picual olive oil, cilantro, saltine crackers	12
Pimento Cheese <sup>GF</sup>	Moonrakers pimento cheese, sweet pepper relish, celery sticks	8
Truffle Fries	truffle oil, aged parmesan, pickled peppercorn aioli	16
Moroccan Zaalouk	charred eggplant, tomato, cumin yogurt, pita	8
Cheesy Grits <sup>GF</sup>	Anson Mills grits, cheddar, mascarpone	8
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	16
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	15
Jerk Wings <sup>GF</sup>	coconut & mango sauce, spice rubbed	14
Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	18
Seasonal Flatbread	basil pesto, roasted tomato & red pepper, eggplant, mozzarella	15

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06/23

